

LIBATIONS

DU BAR PACKAGES

DU THE BARTENDER'S CHOICE BEER + WINE | \$12PP

Bartender's choice of 2 NW craft beers, 1 red & 1 white from our seasonal beer & wine list. Includes an assortment of non-alcoholic beverages.

DU THE BARTENDER'S VARIETAL BEER + WINE + BUBBLES | \$13.50PP

You choose up to 4 NW craft beers; 4 wines from our red, white & bubbles selections. Includes an assortment of non-alcoholic beverages.

Sparkling: Flama d'Or, Cava; Valdo, Prosecco

White Wine: Mark Ryan, "Lu & Oly", Chardonnay; Wairu River, Sauvignon Blanc; Owen Roe, Corvidae "Mirth" Unoaked Chardonnay; Spindrift, Pinot Gris; Seasonal Rosé

Red Wine: Aluel Cellars, Malbec; Cedargreen, "Thuja"; Airfield, Syrah; Dunham Cellars, Three-Legged Red
Beer: Scuttlebutt Blonde, Blue Moon, Elysian IPA, Stella Artois

DU YOUR CHOICE BEER + WINE + BUBBLES | \$19.50PP

You choose up to 4 NW craft beers; 4 wines from our red, white & bubbles selections. Includes an assortment of non-alcoholic beverages.

Sparkling: Domaine J. Laurens, Brut; Domaine Chandon, Brut Rosé

White Wine: Spindrift, Pinot Gris; Clos du Roy, Bordeaux Blanc; DeLille Cellars, Chaleur Blanc; Flowers, Chardonnay; Seasonal Rosé

Red Wine: Dunham Cellars, Three Legged Red; Love that Red Winery, Cabernet Sauvignon; Tamarack Cellars, Merlot; Lachini Vineyards, Pinot Noir; Cadence, "Coda"

Beer: Scuttlebutt Blonde, Blue Moon, Elysian IPA, Stella Artois



425.881.3250 / lisaduparcatering.com

18005 NE 68th Street Suite A-150
Redmond, WA 98052

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DU A FULL BAR | \$26PP

Four Roses Bourbon, Johnny Walker Red, Durwoods Premium Vodka, Absolut Citron, Bombay Sapphire, Lunazul 100% Agave Tequila, Captain Morgan White Rum, Sweet Vermouth, Dry Vermouth & Triple Sec
Plus: Up to 3 NW craft beers & 4 wines
Includes: Non-alcoholic sodas, sparkling waters, house made mixers, fresh-squeezed fruit juices, lemons, limes, classic condiments & fresh herbs.

DU A TOP SHELF BAR | \$30PP

Maker's Mark, McCallan's 12yr, Ketel One Vodka, Hendrick's Gin, Milagro Tequila, Barbancourt Rum, Grand Marnier, Cointreau, Sweet & Dry Vermouth
Plus: Up to 3 NW craft beers & 4 wines
Includes: Non-alcoholic sodas, sparkling waters, house made mixers, fresh-squeezed fruit juices, lemons, limes, classic condiments & fresh herbs.

TRAY PASSED WELCOME BEVERAGES OR
CHAMPAGNE TOAST? ADD \$4 PP

TABLESIDE WINE SERVICE? ADD \$8 PP

ALL PACKAGE PRICING BASED ON UP TO
4 HOURS OF BAR SERVICE.

Talk to your event planner about specialty wine pairings
or anything else you can dream up. We'd love to help!

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ESTD *Lisa* 1984

DUPAR

CATERING



DU A FULL BAR

LIBATIONS

THEMED BARS

PROSECCO BAR | \$13PP

House Prosecco & a selection of seasonal juices: orange, grapefruit, raspberry & pomegranate

Selection of seasonal fruits & berries

Pump Up My Prosecco Bar: *Cassis, Chambord, St. Germain & Pamma liquors (+ \$5 pp)*

MOJITO BAR | \$13PP

Captain Morgan's White Rum, Haitian Barbancourt dark rum, pineapple-infused rum, mint leaves, limes, ginger simple, basil leaves

Includes seasonal garnishes:

Late Spring/Summer Garnishes | *bing cherry, pineapple-basil, white peach*

Fall/Winter Garnishes | *cranberry-orange-rosemary, lemongrass simple & lime leaf, pink grapefruit ginger*

BLOODY MARY BAR | \$15PP

House-made Bloody Mary Mix: *house pepper-infused vodka, fresh horseradish, tomato salt, limes, pickled asparagus, pickled okra & marinated cocktail shrimp, celery heart spears, blue cheese stuffed olives & bacon*

BABY IT'S COLD OUTSIDE | \$12PP

Warm Mulled Sangria Bar: *holiday spiced sangria with rioja & Spanish brandy*

Hot Toddy Bar: *Tea infused with herbs & bourbon*

Tipsy Chocolate Bar: *drinking chocolates: coconut lemongrass cream or non-dairy coconut white chocolate, honey dark, mocha milk chocolate, eggnog white or hazelnut milk*

Includes: *boozy addition of either rum or bourbon*



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SPA WATER STATION | \$2PP

Filtered water, self-serve with fresh fruits & mint

ZERO-PROOF COCKTAILS | \$7PP

The Worker Bee
sparkling honey-lemon

Thyme Out
gala apple cider, hot ginger-thyme syrup & soda

POM Bistro Fizzy
raspberry pom juice, cranberry & soda

Shrub of the Moment

Chef's-Stash Kombucha

Bottled House Cold-Jolt Coffee

Family Vacation Chocolate Bar
*drinking chocolates: coconut lemongrass cream or non-dairy
coconut white chocolate, honey dark, mocha milk chocolate, eggnog
white or hazelnut milk*

ALL OFFERINGS SUBJECT TO
SUBSTITUTIONS BASED ON AVAILABILITY.

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