

THE HEART OF YOUR EVENT™

Katherine's
CATERING • EVENTS

Summit on the Park Bar Packages

Katherine's Catering is the exclusive provider at Summit on the Park in Canton for Bar Services and Certified Bartenders. We are committed to giving you and your guests an exceptional experience. Our Bar Service Packages may be used in conjunction with our award winning food or as a stand-alone service. All events featuring alcoholic beverages at Summit on the Park must be contracted through Katherine's Catering for both the procurement and service of alcohol. No outside alcoholic beverages are permitted.

Cash, Drink Ticket or Consumption Bar

\$100 set-up fee per bar. Bartender fee \$200; \$150 per additional bartender needed. One bartender per 100 guests is required.

Well Liquors	\$5.00	Domestic Beer	\$4.00
Top Shelf Liquors	\$7.00	Imported Beer	\$5.00
Wines	\$7.00	Craft Beer	\$6.00
		Sodas/Juice	\$3.00

Open Beer and Wine Bar

\$18.00

Craft, Domestic and Imported Beer

*Bud Light
Coors Light
Labatt Blue
Stella Artois
Blue Moon
O'Doul's
Bell's Two Hearted Ale*

House Wines

*Dark Horse Chardonnay
Sea Glass Pinot Grigio
Terra Doro Moscato
Dark Horse Merlot
Ménage a Trois Pinot Noir
Dark Horse Cabernet Sauvignon*

We stock a variety of popular liquor brands, however it is not possible to carry every brand available. You may request a specific brand for your event.

Liquor by the Bottle

Well Liquors	\$125
Top Shelf Liquors	\$175
Premium Liquors	\$225

Open Beverage Bar

\$8.00

Assorted Coke Products, Iced Tea, Lemonade, Regular Coffee, Decaffeinated Coffee, Hot Tea

25 guest minimum. Maximum of 5 hour bar service. No shots will be served. Liquor brands are subject to change based on availability and market trends. Pricing does not include bar glassware. All food and beverage sales are subject to a 27% service charge and 6% sales tax. Katherine's Catering, Inc. 2020 - 2021

Standard Open Bar

\$23.00

Well Liquors

Smirnoff Vodka
Castilla Light Rum
Burnett's Gin
Lauder's Scotch
Early Times Kentucky Bourbon
Canadian Mist Whiskey
Peach Schnapps

Domestic Beer

Bud Light
Coors Light
Labatt Blue
O'Doul's

House Wines

Cabernet Sauvignon
Merlot
Chardonnay
Moscato

Call Brand Open Bar

\$27.00

Call Liquors

Tito's Vodka
Bayou Rum
Captain Morgan Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Makers Mark Bourbon
Jack Daniels
Crown Royal
Peach Schnapps

Craft, Domestic and Imported Beer

Bud Light
Coors Light
Labatt Blue
Stella Artois
Bell's Two Hearted Ale
Blue Moon
O'Doul's

House Wines

Dark Horse Cabernet Sauvignon
Dark Horse Merlot
Ménage a Trois Pinot Noir
Dark Horse Chardonnay
Sea Glass Pinot Grigio
Terra Doro Moscato

Specialty Cocktails

\$225.00

Our specialty cocktails are hand crafted by our mixologists to offer an enjoyable beverage specific to your event. They will be presented in our 3 gallon decorative beverage dispensers and will serve between 100-125 guests. You may choose from our list below or let our knowledgeable beverage staff create a custom signature drink for your special event.

Wedding Receptions

Love Potion #9

vodka, vanilla ice cream, grenedine, prosecco

Passion Punch

Captain Morgan, pineapple juice, orange juice,
ginger ale, grenedine

Just Married Margarita

tequila, lime juice, triple sec, sour mix,
pomegranate

Honeymoon Juice

bourbon, ginger ale, chamboard, basil, lemon
juice, blackberries

Corporate Events

Whiteout Rum Punch

light rum, dark rum, fruit punch,
pineapple juice

CEO Mojito

rum, cane sugar, mint, lime juice,
raspberry puree

Screen Saver Sangria

red or white wine, cointreau, brandy,
cane sugar, fresh pineapple, oranges,
lemons, limes

Golf Outings

Jose Cuervo 19th Hole

tequila, lime juice, triple sec,
orange zest, sour mix

Par Four Punch

vodka, mango juice, orange juice,
7Up, grenedine

Fairway Breeze

dark rum, brandy, pineapple juice,
coconut milk, vanilla ice cream, 7 Up

Double Bogie Brew

vodka, ginger beer, lime juice, red raspberries

Mimosas, Bloody Mary's and Sangria

\$115.00

Katherine's uses fresh squeezed Florida orange juice and Prosecco for Mimosas, along with our house recipe Bloody Mary blend. We use fresh fresh pineapple, oranges, lemons and limes in our authentic Spanish Sangria. They will be presented in our decorative beverage dispensers that will serve 40-50 guests.

Prosecco Mimosas

Fresh Squeezed
Florida Orange Juice,
Prosecco

Bloody Mary

Katherine's Bloody Mary
house recipe,
Tito's Handmade Vodka

Sangria

Red or White Wine, Cointreau,
Brandy, Cane Sugar,
Fresh Pineapple,
Oranges, Lemons and Limes

7.10.20

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