

# Chowgirls

## *Killer Catering*



Chowgirls offers full bar service for any private event. Our professional bartenders are dram-shop trained and certified. We offer a hand picked selection of beers, wines and sprits, and hand-crafted seasonally inspired cocktails. Our on staff Certified Cicerone® has chosen craft beers based on approachability, seasonal offerings, and new twists on traditional recipes.



Our event specialists will provide you with an all inclusive quote based on the following event styles.

 **HOSTED BAR** 

Hosted bars priced based on consumption

**BEER**

House Beer \$4  
Deluxe Beer \$6

**WINE**

House Wine \$5  
Deluxe Wine \$8  
\*table service by the bottle

**MIXED DRINKS**

House mixed \$6  
Specialty mixed \$9

 **CASH BAR** 

**BEER**

House Beer \$5  
Deluxe Beer \$7

**WINE**

House Wine \$6  
Deluxe Wine \$9

**MIXED DRINKS**

House mixed \$7  
Specialty mixed \$10

**Bartender Labor and Bar Set Up Fee**

Bartender labor is billed based on guest count, service style, and length of event.

**A Bar Set-Up Fee is applicable on all events and includes:**

- Bar Table with linen
- Compostable cups
- Ice and coolers
- Beverage tubs
- Cocktail napkins
- Drink garnishes
- Composting service
- Mixers and Soda

Additional Fees may apply for special requests.



## WINE



Chowgirls commitment to organic, sustainable and local is a part of our beverage program too. Our wines are hand selected by our knowledgeable Sommelier and are, whenever possible, organic, biodynamic and sustainable to give you a list with delicious and unique wine from small producers.

### HOUSE WINES

#### WHITE

LaMura Bianco White Blend  
*Sicilia, Italy \*\**

Guenoc Chardonnay  
*Guenoc Valley, California \**

#### RED

René Barbier Red Blend  
*Catalunya, Spain*

Lost Angel Pinot Noir  
*Central Coast, California \**

#### SPARKLING

Sigura Viudas Cava  
*Penedes, Spain*

### DELUXE WINES

#### WHITE

Clifford Bay Sauvignon Blanc  
*Marlborough, New Zealand \**

Sebastiani Chardonnay  
*Sonoma, California \**

#### RED

Pacific Redwood Red Blend  
*Redwood Valley, California \*\**

Trapiche Broquel Malbec  
*Mendoza, Argentina \**

#### SPARKLING

Colli Eauganei Prosecco  
*Veneto, Italy\**

#### ROSÉ

Mulderbosch Rosé  
*Stellenbosch, South Africa\**

**\* Denotes sustainable farming practices**

**\*\* Denotes organic farming practices**

**Kosher & sulfate-free wine available upon request**



## BEER



### HOUSE BEER

Grain Belt - Premium, Nordeast  
New Belgium - Fat Tire, Shift  
Summit - EPA, Saga  
Finnegans Irish Amber

### DELUXE / CRAFT BEER

Indeed - Let it Roll/Ride, Dandy Lager  
Fulton - Lonely Blonde, Ringer  
Surly - Hell, Furious

**Gluten-Free and Non-Alcoholic beers available upon request.**



## HOUSE SPIRITS



Prairie Organic Vodka  
Prairie Organic Gin  
Johnnie Walker Scotch

2 Gingers Whiskey  
Jim Beam Bourbon  
Bacardi Rum

Camarena Tequila  
E&J Brandy

# Chowgirls *Killer Catering*

Chowgirls Bar Service is available for private events and non-profit-sponsored events. Per the State of Minnesota regulations, the minimum purchase of at least one food serving per guest is required with all bar packages.

Hosted bars priced based on alcohol consumption. Proposals are based on guest count, length of events and number of selections. Client will be billed based on actual consumption post event.

Bartenders will not serve under age or intoxicated guests. The Minnesota license also prohibits overstock to be left behind when bar service ends.

**ASK YOUR EVENT SPECIALIST FOR OUR LIST  
OF HAND-CRAFTED SEASONAL COCKTAILS.**

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