



## BAR SELECTIONS & CUSTOM BAR

### Options

The Denver Museum of Nature & Science offers one of the region's most distinctive settings for receptions, weddings, corporate meetings, holiday parties, and convention events .

Custom menus and event concepts are available.

The Museum's Catering and Event Services is the exclusive caterer of the Museum.

For more information, please contact an Event Sales Consultant at 303.370.6400.



## BAR OPTIONS

Denver law enforcement is required for events with alcohol. Additional officers are required for over 3 bars or 500 guests | \$200 each.

All bar service must be provided by TIPS trained bartender at \$175 each \* Prices listed below are subject to current service charge and sales tax rates.

All guests must be able to prove their age with a valid ID to purchase alcohol per Premium and Federal law.

Children over two years of age must be included in guarantee for the hourly packages.

### BARTENDER | \$175 EACH

Fee includes: TIPS trained bartender, glassware, mixers, ice, and garnishes. Recommend one bartender per 75 guests.

### BEER & WINE PACKAGES

2 hours | \$21 pp House | \$27 pp Premium

3 hours | \$28 pp House | \$36 pp Premium

4 hours | \$35 pp House | \$45 pp Premium

**BEER:** Coors Light, Fat Tire Amber Ale, Glider Cider, IPA Epic Escape, Tivoli Helles Lager, White Claw

**WINE: House** – Rose Nola Grace, Carmel Road Chardonnay, Carmel Road Pinot Grigio, Carmel Road Pinot Noir, Carmel Road Cabernet Sauvignon

**Premium** – Daou Sauvignon Blanc, Daou Chardonnay, Daou Rose, Daou Cabernet Sauvignon, Pessimist Red Blend

**SODA:** Coke, Coke Zero, Sprite, and mixers

### HOUSE PACKAGE

2 hours | \$30 per person

3 hours | \$40 per person

4 hours | \$50 per person

**BEER:** Coors Light, Fat Tire Amber Ale, Glider Cider, IPA Epic Escape, Tivoli Helles Lager, White Claw

**WINE:** Rose Nola Grace, Carmel Road Chardonnay, Carmel Road Pinot Grigio, Carmel Road Pinot Noir, Carmel Road Cabernet Sauvignon

**SPIRITS:** Streeter Vodka, Denver Distillery Gin, Denver Distillery Silver Rum, Breckenridge Whiskey, Deer Hammer Single Malt

Whiskey, Hacedor Blanco agave

**SODA:** Coke, Coke Zero, Sprite, and mixers

### PREMIUM PACKAGE

2 hours | \$33 per person

3 hours | \$44 per person

4 hours | \$55 per person

**BEER:** Coors Light, Fat Tire Amber Ale, Glider Cider, IPA Epic Escape, Tivoli Helles Lager, White Claw

**WINE:** Daou Sauvignon Blanc, Daou Chardonnay, Daou Rose, Daou Cabernet Sauvignon, Pessimist Red Blend

**SPIRITS:** Stoli Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels Bourbon, J&B Scotch, Jose Cuervo Silver

**SODA:** Coke, Coke Zero, Sprite, Ginger Ale, and mixers

### HOSTED BAR | PRICE PER DRINK PLUS TAX & SERVICE

Signature Drinks | \$11

Premium Spirits | \$11

Premium Wine | \$10

House Spirits | \$10

House Wine | \$9

Beer | \$7

Sodas and Juices | \$4

### CASH BAR | PRICE PER DRINK

Signature Drinks | \$14

Premium Spirits | \$14

Premium Wine | \$12

House Spirits | \$13

House Wine | \$11

Beer | \$8

Sodas and Juices | \$4

### TABLE SIDE WINE SERVICE

House Wine | \$55 per bottle

Premium Wine | \$60 per bottle

### SPARKLING WINE

Caviccholi Prosecco | \$55 per bottle

J.P. Chenet Brut | \$60 per bottle

### DRINK TICKETS

Drink tickets can be pre-purchased

There are NO refunds on pre-purchased tickets.

House bar tickets | \$10

Premium bar tickets | \$11

**\*Non-alcoholic beverages can be charged on consumption separately. Please ask.**