



Full Service Bar Menu

There are a few options for ordering bar service on campus which will vary by venue as well as the specifics of the event. Your event planner will also assist you in planning your bar service and will provide an estimate and summary of your details. University Catering requires a 3 week minimum notice for all events requiring alcoholic beverage service. Please review our policies and options for bar service on our website at for more details at the following link <http://universitycatering.osu.edu/policies/>

Host and Cash Bar Per Beverage Pricing

Host Bar – Collegiate Level

Collegiate Call beverage	\$5.50
Domestic Beer	\$4.00
House Wine	\$5.50
Sodas 12oz	\$1.25
Bottled Water 12oz	\$1.25
Fruit Juices	\$2.00

Host Bar – Alumni Level

Alumni Premium beverage	\$6.00
Premium Beer	\$4.50
Domestic Beer	\$4.00
House Wine	\$5.50
Sodas 12oz	\$1.25
Bottled Water 12oz	\$1.25
Fruit Juices	\$2.00

Cash Bar

Collegiate Call beverage	\$6.00
Alumni Premium beverage	\$6.50
Premium Beer	\$4.75
Domestic Beer	\$4.25
House Wine	\$5.75
Sodas 12oz	\$1.25
Bottled Water 12oz	\$1.25
Fruit Juices	\$2.50

Beer Selections & Spirits

Domestic Beers

Budweiser®
Bud Light®
Coors® Light
Yuengling®
O'Doul's® (non-alcoholic)

Premium Beers

Samuel Adams® *Seasonal*
Columbus Pale Ale
Heineken®
Stella Artois Light®
Amstel® Light
Great Lakes Dortmunder Gold
Blue Moon®
O'Doul's® (non-alcoholic)

Collegiate Level – Call liquors

Smirnoff® Vodka
Beefeater® Gin
Bacardi® Light Rum
Seagram's 7 Whiskey
Jim Beam® Bourbon

Alumni Level – Premium liquors

Grey Goose® Vodka
Watershed Gin
Appleton® Rum
Crown Royal® Whiskey
Maker's Mark® Bourbon
Chivas Regal Scotch

House Wines

Danzante Pinot Grigio, Italy
10 Span Chardonnay, Central Coast
10 Span Cabernet Sauvignon, Central Coast
10 Span Pinot Noir, Central Coast

Sparkling Wines and Champagnes

– per bottle
Bolla Prosecco, Italy \$29.00
Saint Hilaire Brut, Blanquette de Limoux, France \$38.00
Domaine Carneros Brut, Napa Valley \$49.50

Full Bar Package Pricing

Per guest, first hour	\$16.00
Per guest, each additional hour	\$12.00
Guests under 21 yrs, per hour	\$5.00

White Wines – per bottle

Caposaldo Pinot Grigio, Veneto Region \$25.00
St. Francis Winery Chardonnay, Sonoma Valley \$35.00
Tom Gore Chardonnay, Sonoma Valley \$28.00
Picket Fence® Chardonnay, Russian River Valley \$28.00
Joel Gott Unoaked Chardonnay, California \$35.00
Simi Sauvignon Blanc, Sonoma Valley \$26.00
Joel Gott Sauvignon Blanc, California \$29.00
Kim Crawford Sauvignon Blanc, New Zealand \$37.00

Beer & Wine Bar Package Pricing

Per guest, first hour	\$12.00
Per guest, each additional hour	\$10.00
Guests under 21 yrs, per hour	\$5.00

Red Wines – per bottle

StoneCap Cabernet Sauvignon, Columbia Valley \$24.00
Tom Gore Cabernet, Sonoma Valley \$28.00
Oberon Cabernet Sauvignon, Napa Valley \$48.00
Irony® Small Lot Reserve Pinot Noir, Monterey County \$28.00
Picket Fence® Pinot Noir, Russian River Valley \$32.00
StoneCap Merlot, Columbia Valley \$24.00
Darcie Kent Merlot, Livermore Valley \$29.00
Graffigna Malbec Centenario, Pederal Valley \$24.00

Note: Bar Packages are available for a minimum of two hours and maximum of four hours

Additional selections including Ohio wines and non-alcoholic varietals available, please ask your event coordinator for details. In addition to our house wines above, we recommend the following selections offered by the bottle to enhance your event. Lead times may vary.