



VAULT CATERING

West Michigan's Premier Beverage Caterer

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Spirits | Wines | Beers

(the fine print)

We offer three beverage packages with pre-selected options to remove the burdens of choosing all spirits, wines, and beers. However, if you have time to plan, let us help create the custom menu of your dreams. To add some class to your event, ask about renting our hand-made cherrywood bar with draft tower. Below you will find the details of our beverage services.

- Vault Catering & Events will provide Liquor License and Liquor Liability insurance.
- Spirits, Wine and Beer selection to be chosen by Vault host desires from list of Top-Shelf, Premium or House options. Our selections are always evolving and we are happy to assist in picking the perfect selections for your event.
- (2) Licensed bartenders = \$50 per hour for up to 100 guest.
- Each additional bartender is \$25 an hour for each additional 50 guest
- All packages include disposable glassware (all purpose, wine, champagne flutes, rocks, martini and pint), ice, chilling bins/buckets, cocktail napkins, mixers and garnishes.
- Real ware is available upon request for additional 2.50 per person
- 20% Service Charge applies.

Packages

HOUSE EVENT *For the Casual Gathering*

(\$20 per person, 75 person minimum, 5 hours unlimited)

Liquors, House Wines, Domestic and Retro Beers included

Without Liquor (\$16, 75 person minimum, 5 hours unlimited)

Domestic and Retro Beer

(Pick Three Only)

Miller Lite
Budweiser
Pabst Blue Ribbon
Strohls
Black Label
Rolling Rock
Miller High Life
Coors

Liquors

Smirnoff Vodka
Gordon's Gin
Castillo Rum
Admiral Nelson's Spiced Rum
Grant's Scotch
Seagrams 7 Blended Canadian
Whiskey
Jim Beam Bourbon
Agavales Tequila
Amaretto
Triple Sec

House Wines

Chardonnay
Cabernet Sauvignon
White Zinfandel

**Add a cocktail to
your package.**

\$2.⁰⁰ per person

PREMIUM EVENT *Full Bar with Extensive Options*

(\$28 per person, 75 person minimum, 5 hours unlimited)

Liquors, House Wines, Domestic and Retro Beers included

Without Liquor (\$22, 75 person minimum, 5 hours unlimited)

Craft & Domestic Beers

Founders All day IPA
Founder's Porter
Perrine IPA
Sam Adams

**Add a cocktail to
your package.**

\$2.⁰⁰ per person

Liquors

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan's Spiced Rum
Dewars White
Label Scotch
Canadian Club Blended
Whiskey
Maker's Mark Bourbon Whiskey
Jose Cuervo Tequila
Amaretto
Kahlua
Triple Sec

Bottled Wines

Our team will assist in selecting the brand of wines (Pick 3 grape varietals)

Cabernet Sauvignon,
Red Zinfandel,
Pinot Noir,
Chardonnay,
Pinot Grigio,
White Zinfandel

Champagne Toast:

Choice of one Domestic (Asti Spumante or Brut Champagne)

Packages

TOPSHELF EVENT *When Your Guests Demand the Best*
(**\$30/person, 75 person minimum, 5 hours unlimited**)

Liquors, House Wines, Domestic and Retro Beers included

Without Liquor (\$27, 75 person minimum, 5 hours unlimited)

Craft & Domestic Beers

Founders All Day Ipa
Founders Pale Ale
Perrin Grapefruit IPA
Perrin Black Ale
New Holland Poet Stout
Stella Artois
Corona
Heineken

Liquors

Michigan Gin and Vodkas	Whiskey Woodford Reserve
Grey Goose Vodka	Bourbon Whiskey
Bombay Sapphire Gin	Milagro Tequila
Mt. Gay Rum	Disaronno Amaretto
Captain Morgan's Spiced Rum	Kahlua
Johnnie Walker Black Label	Baileys
Blended Scotch	Cointreau
Glenfiddich Single Malt Scotch	
Crown Royal Blended	

Fine Wines

2013 Kenwood Vineyards Zinfandel
A bit of Petite Sirah adds heft to briary berry and vanilla

2014 Buena Vista North Coast Pinot Noir
It's ripe and rich for Pinot, but finely balanced nonetheless

2015 Doña Paula Estate Malbec
Made with grapes from Luján de Cuyo and Uco Valley, this Malbec offers waves of plum, red currant, tobacco and smoke

2015 Doña Paula Los Cardos Cabernet Sauvignon
Vineyards 3,300 feet above sea level yield this amazing value-priced wine full of exuberant blackberry.

2015 Santa Rita Casablanca Reserva Sauvignon Blanc
Consistently an amazing value, this Sauvignon Blanc is loaded with fragrant lime, herb and tropical flavors

2016 Indaba Western Cape Chenin Blanc
Lemon-lime and herb flavors mark this refreshing white

2015 Santa Carolina Casablanca Reserva Chardonnay
The Casablanca Valley's cooler climate imparts a nice vibrancy to ripe apricot and peach flavors

2014 A to Z Wineworks Oregon Pinot Gris
A great value, with bright apple and lime on the palate

2015 Bieler Père et Fils Sabine Coteaux d'Aix-en-Provence Rosé
A blend of Syrah, Grenache, Cinsaut and Cabernet, this elegant rosé is marked by strawberry and watermelon flavors

2014 Lamoreaux Landing Finger Lakes Dry Riesling
This white's robust peach flavors are deliciously juicy and made vivid by bright acidity

Champagne Toast: Choice of one Domestic (Asti Spumante or Brut Champagne)

Beer Guide

LAGERS

Bell's Lager of the Lakes

refreshing and crisp with a combination of firm malt and herbal hop bitterness

Short's Locals Lager

a light lager with Pilsen malt that finishes crisp and clean

Samuel Adams Boston Lager

full flavored with a balance of malty sweetness contrasted by hop spiciness and a smooth finish

PALE ALE

Bell's Midwestern Pale Ale

a delicious blend of pale malts with a distinctive spicy, floral aroma and taste

Founders Pale Ale

medium bodied pale ale with a refreshing citrus flavor and a distinctive floral hop aroma

Short's Space Rock Pale Ale

(Gluten Free) - a light-bodied American Pale Ale with prominent floral and orange peel-like hop aromas

IPA

Bell's Two-Hearted

perfectly balanced with a malt backbone and the signature fruity aromas of Bell's house yeast

Founders All Day IPA

a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish

Perrin Brewery 98 Problems

a balanced IPA with a crisp bitterness that imparts massive floral and citrus aromas

PORTERS & STOUTS

Founder's Porter

a sweet nose with a strong chocolate and caramel malt presence

New Holland Brewing Company The Poet

oats bring a creaminess and soft mouth feel to rich, roasted, malt character

Atwater Brewery Vanilla Java Porter

copper cored English style porter with vanilla and coffee

CIDERS

Blake's Beard Bender

tart, crisp and amazingly drinkable

Vander Mill Hard Apple

a nice balance between apple's natural sweetness and acidity

Blake's El Chavo

a sweet, heated blend of habanero pepper, mango and apples

BELGIAN BEERS

Brewery Vivant Farm Hand

a slightly sweet, slightly yeasty, rustic, light-drinking beer

Bell's Winter White Ale

a blend of barley and wheat malts yields a mixture of clove and fruity aromas

Brewery Vivant Big Red Coq

citra hops provide a mango, tropical fruit, citrusy aroma and flavor layered into a sweet malty red ale

Michigan **Craft Cocktails**

The following Chef-inspired cocktails are made to order or pitcher-style based on how you want to enhance your event. These cocktails use only Michigan based spirits and can be added to any package for an additional cost

WINTER

Fireside

vodka, maple syrup, rosemary and grapefruit. Garnished with fresh rosemary

Old Fashioned

bourbon, simple syrup and bitters. Garnished with an orange peel

Sparkling Winter Sangria

brandy, red wine, and orange juice. Garnished with oranges and apples

Pom Holiday Sparkler

Rosé champagne, pomegranate juice, and orange bitters. Garnished with an orange peel

Cranberry Martini

gin, cranberry infused simple syrup, and vermouth. Garnished with fresh cranberries and rosemary

FALL

Caramel Apple Martini

caramel vodka, butterscotch schnapps and apple cider with a cinnamon sugar rim

Autumn Margarita

tequila, orange liqueur, and cranberry. Garnished with orange peel.

Rosemary Ginger Lemon Gin

fresh rosemary, ginger and lemon. Served with gin, ginger beer and garnished with lemon slice

Whiskey Sour

bourbon and house made sour mix. Garnished with an orange slice and cherry

Harvest Shandy

pumpkin beer, apple cider and a splash of bourbon. Garnished with apple slices

SPRING

Pineapple Sage Gimlet

gin, lime juice, fresh sage and pineapple juice. Garnish with fresh sage

Japanese slipper

Midori and orange liqueur. Fun fruity green drink

Bloody Mary

vodka, tomato juice, combinations of spices and various garnishments

Mint Julep

classic mint julep with fresh mint and whiskey

Juan Collins

tequila, lemon and agave nectar. Garnish with citrus wedge

SUMMER

Sparkling Cucumber Mint Gin

Long Road Distillers Gin, mint syrup, lime juice, sparkling water, cucumber lime garnish

Blueberry Basil Moscow Mule

Grey Skies Utility Vodka, blueberry basil infusion, ginger beer, lemon garnish

Michigander Caipirinha

Grey Skies Rum, Apple cherry puree, lemon syrup, lime garnish

Peach Bourbon Thyme Smash

Long Road Distillers Bourbon, peach juice, jalapeño syrup, lemon juice, thyme garnish

Blackberry Whiskey Lemonade

Long Road Distillers Bourbon, peach juice, jalapeño syrup, lemon juice, thyme garnish