



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 SELECTIONS & OPTIONS

PRICES ARE SUBJECT TO SERVICE CHARGE AND APPLICABLE TAX. DENVER LAW ENFORCEMENT IS REQUIRED FOR EVENTS WITH ALCOHOL / ADDITIONAL OFFICERS REQUIRED FOR OVER 3 BARS OR 500 GUESTS; \$150.00 EACH.

BARTENDERS – HOST OR CASH BARS

Bar fees include bartender, glassware, mixers, ice, and garnishes. Recommend one bartender per 75 guests

Single bar: 1 bartender\$150
 Double bar: 2 bartenders\$300

HOSTED BAR PRICES

Premium Spirits \$7 per drink
 Premium Wine \$7 per drink
 Colorado Beer \$5 per drink
 House Spirits \$6 per drink
 House Wine \$6 per drink
 Sodas and Juices..... \$3 per drink
 Bottled Water \$3 per drink

CASH BAR PRICES

Premium Spirits \$7.50 per drink
 Premium Wine \$7.50 per drink
 Colorado Beer \$5.50 per drink
 House Spirits \$6.50 per drink
 House Wine \$6.50 per drink
 Sodas and Juices..... \$3.50 per drink
 Bottled Water \$3.50 per drink

DRINK TICKETS

Drink tickets can be pre-purchased at \$6.00 each for Colorado Package or \$7.00 each for premium package. There are NO refunds on pre-sold tickets.

SIGNATURE DRINKS

Options available on request.

BEER & WINE PACKAGES

2 hours = \$18 pp House; \$20 pp Premium
 3 hours = \$22 pp House; \$24 pp Premium
 4 hours = \$26 pp House; \$28 pp Premium
 BEER – Coors Light, Titan IPA, Easy Street Wheat, Cutthroat Porter, 90 Shilling Ale, Fat Tire Amber Ale
 WINE –House - Talon: Chardonnay, Merlot, Cabernet Sauvignon, Red Blend, Vionier
 - Premium - Grayson: Chardonnay, Merlot, Pinot Noir, Pinot Gris, Cabernet Sauvignon
 SODA: Coke, Diet Coke, Sprite, Seagram’s Mixers

COLORADO PACKAGE

2 hours = \$20 per person
 3 hours = \$24 per person
 4 hours = \$28 per person
 BEER – Coors Light, Titan IPA, Easy Street Wheat, Cutthroat Porter, 90 Shilling Ale, Fat Tire Amber Ale
 HOUSE WINE – Talon: Chardonnay, Merlot, Cabernet Sauvignon, Red Blend, Vionier
 SPIRITS – Peach Street: Goat Artisan Vodka, Jackelope Gin; Leopold Brothers Whiskey, Downslope Rum, dAgave Gold or Silver Tequila, Deerhammer Single Malt Hybrid Whiskey
 SODA: Coke, Diet Coke, Sprite, Seagram’s Mixers

PREMIUM PACKAGE

2 hours = \$24 per person
 3 hours = \$28 per person
 4 hours = \$32 per person
 BEER – Coors Light, Titan IPA, Easy Street Wheat, Cutthroat Porter, 90 Shilling Ale, Fat Tire Amber Ale
 PREMIUM WINE – Grayson: Chardonnay, Merlot, Pinot Noir, Pinot Gris, Cabernet Sauvignon
 SPIRITS – Grey Goose Vodka, Makers Mark Bourbon Whiskey, Mount Gay Rum, Bombay Gin, 1800 Silver Tequila, Johnny Walker Scotch Whiskey
 SODA: Coke, Diet Coke, Sprite, Ginger Ale, Seagram’s Mixers

TABLE SIDE WINE SERVICE

Colorado House Wine = \$30 per bottle
 Premium Wine = \$36 per bottle

SPARKLING WINE

Domain St. Michelle Sparkling Brut = \$29 per bottle
 Freixenet Cordon Blue Brut = \$31 per bottle
 Toresella Prosecco sparkling wine = \$33 per bottle