One World at MILL OCCUP TEQUILA 200% DE AGAVE SILVER

ONE WORLD AT WOOLERY MILL
2250 West Sunstone Drive

Bloomington, Indiana 47403

BAR OVERVIEW

set up, bartenders + packages

SET UP | BARTENDERS

BAR SET UP:

All bar set up fees are charged in addition to your chosen bar package. Full bar (beer, wine and spirits) set up fees are \$100.00 per location. Bars with only beer and wine are \$75.00 per location.

BARTENDERS:

All bar staff are hired and trained by One World Catering. Bartenders are billed at \$30.00/hr and are needed at all events with alcohol present or served. A full bar needs to budget 2 bartenders for every 75-100 guests, while a beer and wine bar only needs to budget 1 bartender for every 75 guests. Keep in mind that if you want multiple locations, more bartenders will be needed.

BAR PACKAGES

HOSTED BAR | FULL BAR

Includes beer, wine and spirits charged at an hourly rate per guest. Up to 2 signature or batched cocktails can be selected.

HOSTED BAR | CONSUMPTION BASED

Option 1 | Beer + Wine Only

Beer is purchased per keg or case and wine is purchased per bottle. A ticketed option can be selected where beer is priced \$6 per beer and wine is priced between \$6 - \$10 per glass, depending on tier selection (house, specialty, premium).

Option 2 | Beer, Wine + Spirits

Beer is purchased per keg or case and wine is purchased per bottle. Cocktails are charged \$6 - \$10 per drink, depending on tier selection (house, specialty premium). A ticketed option is available as well.

CASH BAR

Includes beer, wine and spirits (signature and batched cocktails can be included). A \$500.00 alcohol sales minimum must be met. Beer and wine selections are Bar Manager's choice.

One World at

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full bar | faq + pricing

HOSTED FULL BAR FAQS:

IS THIS THE BAR PACKAGE FOR ME?

Hosted full bar service is a generous way to treat your guests to an elevated experience. This is a good option for any event that is celebratory. If you have a smaller guest count (> 75 guests) a consumption bar might be a better option. If you want to allocate more of your catering budget toward food, cash bar options are available.

DO GUESTS UNDER 21 COUNT?

Only guests who are 21+ are counted toward your bar guest count.

WHAT IS INCLUDED?

All full open bars include beer, wine, bubbles and the selection of spirits within the package tier - house, specialty or premium. Signature or batched drinks can also be included. Bar set up and bartenders are billed in addition to the pricing below. Table wine and formal toasts are able to be added a la carte.

SPECIALTY	PREMIUM
1 HOUR \$14.00	1 HOUR \$16.00
2 HOURS \$20.00	2 HOURS \$24.00
3 HOURS \$26.00	3 HOURS \$32.00
4 HOURS \$32.00	4 HOURS \$40.00
5 HOURS \$38.00	5 HOURS \$48.00
	1 HOUR \$14.00 2 HOURS \$20.00 3 HOURS \$26.00 4 HOURS \$32.00

Any full open bar lasting more than 5 hours must be approved by the bar manager. Options outside of the beer and wine list can be sourced for an additional fee. Pricing is subject to change up to 14 days before the event date and OWC reserves the right to make comparable substitutions if necessary.





HOUSE

2 BEERS | 2 HOUSE WINES | HOUSE BUBBLES

INCLUDED SPIRITS + ACCOMPANIMENTS:

Burnett's Vodka, Bellows Gin, Evan Williams Green Label Bourbon Whiskey, Conch Republic Light Rum Cranberry, Lime, Lemon + Orange Juices

Tonic Water, Soda Water + Assorted Coke Products

Assorted Garnished

SPECIALTY

3 BEERS | 4 SPECIALTY WINES | SPECIALTY BUBBLES

INCLUDED SPIRITS + ACCOMPANIMENTS:

Luksusowa Vodka, Beefeater London Dry Gin, Havana Club Light Rum, Kraken Black Spiced Rum, Four Roses Bourbon Whiskey, Redemption Rye Whiskey, Harleston Green Scotch, Mi Campo Blanco Tequila

Campari, Amaretto, Peach Schnapps, Triple Sec, Vermouth (Dry + Rouge), Angostura Bitters

Ginger Beer + Simple Syrup

Cranberry, Lime, Lemon, Orange + Pineapple Juices

Tonic Water, Soda Water + Assorted Coke Products

Assorted Garnished

PREMIUM

3 BEERS | 4 PREMIUM WINES | PREMIUM BUBBLES

INCLUDED SPIRITS + ACCOMPANIMENTS:

Belvedere Vodka, Humboldts Finest Vodka, Hendrick's Gin, Cardinal Standard Gin, Kirk + Sweeney 12yr Rum, Kraken Black Spiced Rum, Johnnie Walker Black Label Scotch, Buffalo Trace Bourbon, George Dickle Rye Whiskey, Patron Tequila Campari, Amaretto, Peach Schnapps, Triple Sec, Vermouth (Dry and Rouge), Angostura Bitters

Ginger Beer + Simple Syrup

Cranberry, Lime, Lemon, Orange + Pineapple Juices

Tonic Water, Soda Water + Assorted Coke Products

Assorted Garnished

One World at

full bar | beer + wine menu

beer

CRAFT | LOCAL

UPLAND BREWING COMPANY

Dragonfly IPA

Wheat Ale

BLOOMINGTON BREWING CO.

10 Speed Mosaic Wheat

Kirkwood Cream Ale

Quarrymen Pale Ale

Rooftop IPA

Ruby Bloom Amber Ale

HARD CIDER + SELTZERS

Angry Orchard Crisp Apple

Friendly Beasts Ciders | Semi-Dry + Semi-Sweet

Assorted White Claws

MACRO | IMPORTS

BUD LIGHT

BUDWEISER

NON ALCOHOLIC

O'DOULS

wihe

WHITE

CHARDONNAY

GEWÜRZTRAMINER Specialty + Premium Only

PINOT GRIGIO

RIESLING Specialty + Premium Only

SAUVIGNON BLANC

WHITE ZINFANDEL

RED

CABERNET SAUVIGNON

MALBEC Specialty + Premium Only

MERLOT

PINOT NOIR

RED BLEND

BUBBLES

BLANC DE BLANCS Premium Only

BRUT

MOSCATO

PROSECCO

Additional beer and wine options are available. Local options from wineries such as Oliver Winery and Butler Winery are available in both the specialty and premium tier. Seasonal brews can also be sourced.

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full bar | signature + batched cocktail menu

signature cocklails

QUIC DRINK MENU

CHAMPAGNE PUNCH

sparkling wine or champagne with seasonal juices, simple syrup

GREEN TEA SPRITZER

sparkling white wine, green tea, lemon juice, honey syrup

SEASONAL SANGRIA

red or white wine, seasonal juices and fruits

MARGARITA

tequila, lime juice, triple sec, simple syrup (flavors - dragon fruit, mango, strawberry)

WATERMELON PALOMA OR SPICY PALOMA

tequila, watermelon juice, lime juice, grapefruit juice, agave syrup jalepeno infused tequila, grapefruit juice, lime juice, simple syrup, club soda

LAVENDER INFUSED GIN + TONIC

gin, tonic, lavender infused syrup, simple syrup, tonic

SPIKED STRAWBERRY LEMONADE

vodka, strawberry syrup, lemon juice

CUCUMBER SAKE MARTINI

cucumber infused vodka, sake, cucumber juice, simple syrup

WHISKEY HONEY SOUR

scotch whiskey, lemon juice, honey syrup, club soda

FRESH FACE OLD FASHIONED

bourbon, cardinal spirits bramble vodka, lemon juice, mint simple syrup, angostura bitters

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HOSTED CONSUMPTION BASED BAR FAQS:

IS THIS THE BAR PACKAGE FOR ME?

A consumption bar is the best way to pay for exactly what is consumed at your event. Beer can be purchased by the keg or case, wine by the bottle and cocktails by the drink. Batched cocktails can also be purchased by the gallon. The alcohol is purchased prior to the event and then reconciled after the event. A final invoice will be issued the week following your event with any additions or subtractions. A \$500.00 minimum alcohol sale must be met.

WHAT IS INCLUDED?

One of the perks of a consumption based bar is that you still get to choose the inclusions. Consumption based bars can include beer, wine and spirits or just beer and wine.

BEER, CIDER + SELTZERS | PER KEG / CASE

1/2BBL KEGS (SERVES 165)

1/6BBL KEGS (SERVES 54) **\$140.00** + only available for craft brews + ciders

BOTTLE/CAN CASES (SERVES 24) | \$90.00 +

WINE | PER BOTTLE

| \$23.00 HOUSE SPECIALTY | \$32.00

PREMIUM | \$40.00

SPIRITS + BATCHED DRINKS

HOUSE | \$100.00+ PER GALLON

SPECIALTY | \$150.00+ PER GALLON

PREMIUM | \$200.00+ PER GALLON

One World at

consumption based | beer menu

Leer	prices
/	
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CRAFI LØCAL			
UPLAND BREWING COMPANY	-	1/6BBL	CASE
Dragonfly IPA	\$455.00	\$168.00	\$136.50
Wheat Ale	\$455.00	\$168.00	\$136.50
BLOOMINGTON BREWING CO.			
10 Speed Mosaic Wheat	\$455.00	\$168.00	\$136.50
Kirkwood Cream Ale	\$455.00	\$168.00	\$136.50
Quarrymen Pale Ale	\$455.00	\$168.00	n/a
Rooftop IPA	\$455.00	\$168.00	n/a
Ruby Bloom Amber Ale	\$455.00	\$168.00	n/a
HARD CIDER + SELTZERS			
Angry Orchard Crisp Apple	n/a	\$140.00	n/a
Friendly Beasts Semi-Dry or Semi-Sweet	n/a	\$200.00	n/a
Friendly Beasts Rotating Seasonal	n/a	\$250.00	n/a
Assorted White Claw	n/a	n/a	\$90.00
MACRO IMPORTS			
BUD LIGHT	\$312.00	n/a	\$93.60
BUDWEISER	-	n/a	\$93.60
	,		
NON ALCOHOLIC			
O'DOULS	. n/a	n/a	\$105.00

One World at

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consumption based | wine menu

wihe prices							
WHITE	HOUSE S	SPECIALTY	PREMIUM				
CHARDONNAY	\$23.00	\$32.00	\$40.00				
GEWÜRZTRAMINER	n/a	\$32.00	\$40.00				
PINOT GRIGIO	\$23.00	\$32.00	\$40.00				
RIESLING	n/a	\$32.00	\$40.00				
SAUVIGNON BLANC	\$23.00	\$32.00	\$40.00				
WHITE ZINFANDEL	. \$23.00	\$32.00	\$40.00				
RED							
CABERNET SAUVIGNON	. \$23.00	\$32.00	\$40.00				
MALBEC	. n/a	\$32.00	\$40.00				
MERLOT	. \$23.00	\$32.00	\$40.00				
PINOT NOIR	. \$23.00	\$32.00	\$40.00				
RED BLEND	· \$23.00	\$32.00	\$40.00				
BUBBLES							
BLANC DE BLANCS	· n/a	n/a	\$40.00				
BRUT	. n/a	\$30.00	\$40.00				
MOSCATO	n/a	\$30.00	\$40.00				
PROSECCO	. \$25.00	\$30.00	\$40.00				

Additional wine and beer options are available. Local options from wineries such as Oliver Winery and Butler Winery are available in both the specialty and premium hosted full bar. Seasonal brews can also be sourced.

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One World at

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consumption based | signature + batched cocktail menu

signature cockfails
OXYC DRINK MENU | PER GALLON

HOUSE \$100.00 | SPECIALTY \$150.00 | PREMIUM \$200.00

CHAMPAGNE PUNCH

sparkling wine or champagne with seasonal juices, simple syrup

GREEN TEA SPRITZER

sparkling white wine, green tea, lemon juice, honey syrup

SEASONAL SANGRIA

red or white wine, seasonal juices and fruits

MARGARITA

tequila, lime juice, triple sec, simple syrup (flavors - dragon fruit, mango, strawberry)

WATERMELON PALOMA OR SPICY PALOMA

tequila, watermelon juice, lime juice, grapefruit juice, agave syrup jalepeno infused tequila, grapefruit juice, lime juice, simple syrup, club soda

LAVENDER INFUSED GIN + TONIC

gin, tonic, lavender infused syrup, simple syrup, tonic

SPIKED STRAWBERRY LEMONADE

vodka, strawberry syrup, lemon juice

CUCUMBER SAKE MARTINI + \$50.00 per gallon

cucumber infused vodka, sake, cucumber juice, simple syrup

WHISKEY HONEY SOUR

scotch whiskey, lemon juice, honey syrup, club soda

FRESH FACE OLD FASHIONED + \$50.00 per gallon

bourbon, cardinal spirits bramble vodka, lemon juice, mint simple syrup, angostura bitters

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CASH BAR

cash bar | faq + pricing overview

CASH BAR FAQS:

HOW DOES A CASH BAR WORK?

At the cash bar, your guests will be able to purchase drinks with either cash or card. No alcohol is purchased by the actual client, but bar set up fees and the appropriate amount of bartenders must be included. Cash bar set up fees are \$100.00 per bar and bartenders are \$30.00 per hour.

WHAT IS INCLUDED?

Your cash bar will include all all appropriate spirits and mixers as well as beer and wine. Our bar manager will make the beer and wine selections for each cash bar.

IS THERE A MINIMUM?

All cash bar sales must meet a minimum of \$500.00 in sales, excluding the bar set up fee and bartender fees.

HOUSE CASH BAR | PER DRINK

BEER | \$6.00 WINE | \$6.00 COCKTAILS | \$6.00

SPECIALTY CASH BAR | PER DRINK

BEER | \$6.00 WINE | \$8.00 COCKTAILS | \$8.00

PREMIUM CASH BAR | PER DRINK

BEER | \$6.00 WINE | \$10.00 COCKTAILS | \$10.00

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CASH BAR

cash bar | package inclusions



HOUSE

2 BEERS | 2 HOUSE WINES | HOUSE BUBBLES

INCLUDED SPIRITS + ACCOMPANIMENTS:

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Cranberry, Lime, Lemon + Orange Juices

Tonic Water, Soda Water + Assorted Coke Products

Assorted Garnished

SPECIALTY

3 BEERS | 4 SPECIALTY WINES | SPECIALTY BUBBLES

INCLUDED SPIRITS + ACCOMPANIMENTS:

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Campari, Amaretto, Peach Schnapps, Triple Sec, Vermouth (Dry + Rouge), Angostura Bitters

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PREMIUM

3 BEERS | 4 PREMIUM WINES | PREMIUM BUBBLES

INCLUDED SPIRITS + ACCOMPANIMENTS:

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Ginger Beer + Simple Syrup

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GENERAL FAQS

frequently asked questions

FREQUENTLY ASKED QUESTIONS

DO I NEED TO GET ADDITIONAL ALCOHOL INSURANCE?

We have this covered. One World Catering holds a 3 way alcohol permit that allows us to serve beer, wine and spirits both at Woolery Mill and offsite. Additional coverage is not required and all bartenders have a valid Indiana serving permit.

IF I BUY THE ALCOHOL, WILL OWC SERVE IT?

No. All alcohol must be sourced and served via One World Catering. Serving others' alcohol is not legally permitted with our alcohol permit.

CAN I BRING IN MY OWN ALCOHOL AT WOOLERY MILL?

Again, all alcohol must be sourced and purchased through One World Catering. Any outside alcohol found at Woolery Mill will be confiscated and additional fees may apply. An initial breach of contract fee of \$250.00 will apply, plus an additional \$10.00 per drink. If any large bottles or wine or spirits are found, a fee of \$175.00 per bottle will be charged.

CAN I HAVE BOTTLES OF WINE ON THE GUEST TABLES?

Yes! Table wine can be added a la carte to any meal service at your preferred tier - house specialty or premium. We recommend closing the bar during this time or hiring an additional bartender to help with this service.

CAN I DO A FORMAL CHAMPAGNE TOAST ONLY?

Formal champagne toasts begin at \$3.00 per person. A formal champagne toast includes prepoured champagne or bar staff will go around at a designated time during the meal to pour champagne into preset flutes.

ARE THERE MINIMUMS?

All bar packages must meet a minimum alcohol sales of \$500.00. If you have a catering order in addition to your bar package, the bar minimum is reduced to \$200.00.

IS GRATUITY INCLUDED?

Gratuity is automatically included for hosted bars, but is not included for cash bars. Please inquire with your Sales Coordinator to confirm the number of bar staff at your event.



FEATURED PHOTOGRAPHY:

Anna Clark Photo | www.annaclarkphoto.com

