

Sip

Beverage Services



GIL'S

ELEGANT CATERING

POWERED BY *brook the pudding*

Hosted Full Bar Packages

Super Premium | Full Bar

2 Hours	35.95
3 Hours	42.95
4 Hours	49.95
Each Additional Hour	10.95

Included Spirits

Grey Goose Vodka, Bombay Sapphire Gin, Herradura Silver Tequila, Woodford Reserve, Crown Royal Whisky, Papas Pilar Blonde Rum, Glenlivet Single Malt

Wine Selection

- House Pinot Noir
- House Cabernet
- House Chardonnay
- House Sauvignon Blanc
- House Sparkling

Beer Selection (Choose 5)

Shiner Bock, Corona Extra, Miller Lite, Michelob Ultra, Deep Ellum Blonde, Deep Ellum IPA, Topo Chico Hard Seltzer (GF)

Premium | Full Bar

2 Hours	30.95
3 Hours	35.95
4 Hours	42.95
Each Additional Hour	8.95

Included Spirits

Tito's Vodka, Four Roses Bourbon, Jack Daniel's Tennessee Whiskey, Dewar's White Label Scotch, Whisky Bombay Gin, Mount Gay Rum, Casa Amigos Tequila

Wine Selection

- House Pinot Noir
- House Cabernet
- House Chardonnay
- House Sauvignon Blanc

Beer Selection (Choose 4)

Shiner Bock, Corona Extra, Miller Lite, Michelob Ultra, Deep Ellum Blonde, Deep Ellum IPA, Topo Chico Hard Seltzer (GF)

Standard | Full Bar

2 Hours	28.95
3 Hours	33.95
4 Hours	37.95
Each Additional Hour	7.95

Included Spirits

New Amsterdam Vodka, van Williams Bourbon, Dewar's Whisky, New Amsterdam Gin, Don Q Cristal Rum, El Jimador Silver Tequila

Wine Selection

- House Pinot Noir
- House Cabernet
- House Chardonnay
- House Sauvignon Blanc

Beer Selection (Choose 3)

Shiner Bock, Corona Extra, Miller Lite, Michelob Ultra, Deep Ellum Blonde, Deep Ellum IPA, Topo Chico Hard Seltzer (GF)

Prices are per guest and reflects beverage charges only. Labor, taxes and service fees will apply. All bars are subject to beverage minimums. Varietals are subject to change based on vendor availability. If a substitution is necessary, we will select a comparable brand and notify you prior to your event.

Hosted Beer & Wine Packages

Premium | Beer & Wine Only

2 Hours	25.95
3 Hours	30.95
4 Hours	35.95
Each Additional Hour	6.95

Wine Selection

- House Pinot Noir
- House Cabernet
- House Chardonnay
- House Sauvignon Blanc

Beer Selection (Choose 4)

Shiner Bock, Corona Extra, Miller Lite, Michelob Ultra, Deep Ellum Blonde, Deep Ellum IPA, Topo Chico Hard Seltzer (GF)

Standard | Beer & Wine Only

2 Hours	23.95
3 Hours	27.95
4 Hours	32.95
Each Additional Hour	5.95

Wine Selection

- House Pinot Noir
- House Cabernet
- House Chardonnay
- House Sauvignon Blanc

Beer Selection (Choose 3)

Shiner Bock, Corona Extra, Miller Lite, Michelob Ultra, Deep Ellum Blonde, Deep Ellum IPA, Topo Chico Hard Seltzer (GF)

Wine List

If you have a preferred wine or wish to explore additional options, we're happy to offer selections from our wine list for an added fee.



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Bar Experiences

Bar Experiences are designed to enhance your beverage offerings. Beverage minimums apply. Priced per guest.

Botanical Journey | 12.95

Step up to the bar and let our mixologist create a cocktail as vibrant as the surroundings. Design your own botanical cocktail experience from fragrant basil to bright citrus and edible florals, our bartender will help you curate a drink that reflects your personal taste.

- **Spirits:** Botanist Gin, 21 Seeds Tequila, Ketel One Botanical Vodka, Jack Daniel's Tennessee Honey Whiskey
- **Syrups:** Basil, Lavender, Honey, Blackberry
- **Mixers:** Pomegranate, Grapefruit, Pineapple, Cranberry, Ginger Beer, Lemon, Lime
- **Garnish:** Mint, Cilantro, Pink Peppercorns, Rosemary, Orange Peel, Citrus

Bubble Bar | 14.95

Transform any drink into a multisensory delight with our interactive botanical scent experience. Each bubble releases a beautiful garden-inspired aroma that enhances every sip.

Choose three of your favorite classic cocktails to pair with our signature bubbles or let us craft bespoke specialty cocktails tailored to your event's theme.

Choose two scents: Garden Mint • Passion Fruit • Citrus
Lemongrass • Lavender • Rosemary • Smoke

Spritz Bar | 10.95

Sipping on a classic Spritz instantly transports you to a sun-soaked escape, where every effervescent sip feels like a little vacation. Let our bartender craft a garden-inspired twist right before your eyes, a drink as lively and fresh as the setting itself. Choose three of the options below.

- **The Classic Spritz:** Aperol, Prosecco, Sparkling Water, Orange
- **Rosemary Vodka Spritz:** Titos, Fresh Blueberry Simple, Rosemary, Sparkling Water, Lemon
- **Elderflower Spritz:** Prosecco, Elderflower Liqueur, Mint, Sparkling Water, Lime
- **Basil Spritz:** Titos, Basil Syrup & Prosecco, Club Soda
- **Tropical Spritz:** Coconut Rum, Pineapple Juice, Orange Bitters, Prosecco
- **Honey Spritz Mocktail:** Honey Syrup, Sparkling Water, Lemon

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Bar Experiences

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Tequila Time | 10.95

Choose three:

- **Classic Margarita:** Blanco Tequila, Lime, Agave, Triple Sec
- **Rosemary Paloma:** Silver Tequila, Sparkling Grapefruit, Lime, Rosemary Syrup
- **Spicy Basil:** Blanco Tequila, Cointreau, Lemon Fresh Basil, Thin Sliced Fresh Jalapeño
- **Lime Herbed Margarita:** Silver Tequila, Lime juice, Muddled Cucumbers, Honey, Black Pepper
- **Spiced Hibiscus:** Silver Tequila, Spiced Hibiscus, Lime, Orange Curaçao
- **Mango Mockarita (Zero Proof):** Mango Puree, Lime, Orange, Tajin, Club Soda
- **Smoked Blackberry Lemon:** Mezcal, Blackberry Syrup, Lemon

Mimosa Bar | 8.95

Bright, bubbly, and beautifully customizable, our Mimosa Bar invites you to sip your way through a palette of fresh juices and fruits. Each glass is your own little sunrise in a flute.

- **Juice:** Fresh Orange, Cranberry, Elderberry, Peach Puree
- **Bubbles:** Sparkling Wine and Zero-Proof Sparkling White Grape
- **Garnish:** Colorful selection of fresh fruit and edible flowers to complete your beverage.

Coffee & Cordials | 9.95

End the night on a cozy, luxurious note with our Coffee & Cordials Experience, a sweet finale your guests will love. Blend rich, aromatic coffee with your favorite liqueur; Then crown it with chocolate shavings, whipped cream, and all the finishing touches. Featuring both caffeinated and decaf options, it's the perfect way to wrap up a memorable evening.

Choose three:

Bailey's • Godiva • Kahlúa • Grand Marnier • Frangelico

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Choose Your Beverage Experience

Proof of the Pudding is your trusted partner in delivering exceptional bar and beverage experiences. Our team is dedicated to elevating your event with expertly crafted cocktails, premium spirits, and innovative zero-proof options - all designed to complement your event. All pricing is per guest unless otherwise noted.

Hosted Bar | By the Hour

Charges for Hosted Bars are based on the total number of guests in attendance.

Hosted Bar Option

- Super Premium Full Bar
- Premium Full Bar
- Premium Beer & Wine
- Standard Full Bar
- Standard Beer & Wine

Production Fee Includes

- Glassware
- Coca-Cola® Products
Coke, Diet Coke, Sprite, Ginger Ale
- Bottled Water
- Beverage Napkins
- Ice & All Necessary Bar Fruit
- Mixers Include: Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Lime Juice

HOSTED BAR CHARGES

- Charges for hosted bars do not include labor:
- Bartender: 275.00 each 1 for every 75 guests
 - Beverage Manager: 325.00 each 1 for every 200 guests
 - Steward: 225.00 each 1 for every 3 tables*
 - Barbacks are included in the bartender fees

*Stewards are only required for table service.

Consumption Bar | By the Drink

Charges for Consumption Bars are based on the total number of drinks served.

Spirits/Cocktails

Super Premium	15.95
Premium.....	12.95
Standard	10.95

Wine

Premium.....	11.95
Standard	9.95

Beers

Domestic	7.45
Craft/Import.....	8.45
Gluten Free	8.45

Non-Alcoholic

Coca-Cola® Products.....	3.95
<i>Coca-Cola®, Coke® Zero Sugar, Diet Coke®, Sprite®</i>	
Dasani® 16.9 oz.....	3.95
Topo Chico® 12 oz	5.95

CONSUMPTION BAR CHARGES

Charges for consumption bars are based on the actual number of drinks served, with a minimum guarantee of two drinks per guest. Final charges will be adjusted at the end of the event to reflect actual consumption, with additional fees applied as necessary.

Enhance Your Guest Experience

Passed Toast

Sparkling Wine	7.95
Champagne.....	10.95

Tableside Wine Service

House Wine	9.95
Specialty Wines	By the Bottle

Water Service

Dasani 1L Bottles	4.95
Topo Chico® 12 oz .	6.95

Elevated Coffee Service

Regular & Decaf Coffee	7.95
• Two Flavored Syrups	
• Half & Half, Flavored Creamer	
• One Milk Alternative (Soy, Almond or Oat)	

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Alcoholic Beverage Service Policy

Proof of the Pudding offers a complete selection of beverage to compliment your function. The sale and service of all alcoholic beverages is regulated by the state liquor control board.

Proof of the Pudding, as licensee, is responsible for the administration of those regulations. It is our policy, therefore that no alcoholic beverages may be brought in or taken out of Dallas Arboretum for any function by our clients. Proof of the Pudding is dedicated to providing quality events that promote enjoyment and safety for everyone. Drink responsibly.

- We reserve the right to refuse alcohol beverage service to intoxicated persons.
- No donated beverages.
- No multi-liquor drinks or shots.
- All drinks are 1.25 oz pours.
- No alcoholic beverages can be removed from the premises.
- Minors (under the age of 21) are not permitted to consume alcoholic beverages.

Labor Fees & Staffing Requirements

Beverage Manager	325.00 each	1 for every 200 guests
Bartender*	275.00 each	1 for every 75 guests
Steward (<i>Table/Passing Service Only</i>)	225.00 each	1 for every 3 tables

**Barbacks are included in the bartender fees*

Beverage Minimum

25.00 per guest

Additional Charges

19.7% Production Fee, 8.25% Tax, Applicable Labor & Staffing

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POWERED BY *proof of the pudding*



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