BAR SERVICE MENU

WITH



PERFECTLY SEASONED CATERING

Elevate your event with our top kotch bar service options!

From weddings, corporate events, to private social gatherings, let our experienced team serve up more than just drinks, but an experience your guests are sure not to forget!

What we offer:

- Experienced Bartenders who don't just pour drinks but engage with your guests.
- Customizable drinks with options for the creation of signature cocktails that reflect the event's unique theme or style.
- Various packages and tiers of options, tailored to suit the needs of your event and guests' needs.

Why choose us?

- **Personalized services**. Our event specialists will work closely with you to ensure that the service you are looking for will complement your event.
- **Professionalism**. Our team will arrive on time, fully prepared, and ready to impress your guests!
- **Memorable experience**. Don't let your event be just another gathering, make it an experience your guests will talk about long after the last cocktail is served.



Let's Toast to a Perfect Event!

PRE-PAID OPEN BARS

PACKAGE DETAILS:

- All packages are subject to our service charge that will include bartenders, back bar staff (as needed), setup, tear down, and the license and insurance.
- Additional permit fee may be assessed based on the city/town where your event is taking place. Your event specialist will review this with you, and it will be added to your final invoice.
- Guests under 21: soft drinks, water, and lemonade service is available for any quests under the age of 21 for \$9.50 per person for up to 6 hours.
- A minimum of 50 guests (of legal drinking age) is required for all bar packages.
- Bar packages all include: a variety of pop, lemonade, water, disposable cups, napkins, stirrers, ice, and any necessary mixers and garnishes.
- Additional requests are welcome, such as craft beers, local liquors, specialty wines, etc., but will be subject to additional charges.
- Shots are NOT included in any of our packages but are available as an add-on. They are available by the bottle. Prices vary based on the liquor that is requested.
- A 4 hour minimum is required for any package. Less hours will incur additional charges based on the type of event. An event specialist will review these additional charges with you.
- Customized packages are available but are subject to additional charges and fees. Inquire with one of our event specialists about your thoughts, wishes, and ideas.

Any bar service chosen MUST be arranged with coinciding food. There are no options to purchase alcohol only, in accordance with local and state laws.



PRE-PAID OPEN BARS

BASIC BAR_____

\$5.00 PP/HOUR

This package includes a variety of our house wines and a choice of three house domestic beers and/or seltzers: Bud Light, Miller Lite, Budweiser, Coors Light, Busch Lite, PBR, and Truly Seltzers.

HOUSE BAR \$6.50 PP/HOUR

This package includes a variety of our house wines, a choice of three house domestic beers and/or seltzers (see list in basic bar package above), plus our house vodka, gin, whiskey, rum, and tequila.

Premium Bar

\$8.00 PP/HOUR

This package includes the following liquors: Titos, Captain Morgan Spiced, Bacardi Clear, Aviation gin, Jack Daniels, Jim Beam bourbon, and house tequila. Plus, a variety of our house wines, and choice of three beers and/or seltzers; Bud Light, Miller Lite, Budweiser, Coors Light, Busch Lite, PBR, Truly Seltzers, High Noon, and Carbliss.

EXECUTIVE BAR______\$9.50 PP/HOUR

This package includes the following liquors: Titos, Captain Morgan Spiced, Malibu Coconut,



Bacardi Clear, Aviation gin, Jack Daniels, Crown Royal whiskey, Makers Mark bourbon, and El Jimador tequila. Plus, a variety of our house wines, and choice of three beers and/or seltzers; Bud Light, Miller Lite, Budweiser, Coors Light, Busch Lite, PBR, Sam Adams, Corona, Leinenkugel's, Truly Seltzers, High Noon, and Carbliss.

Mocktail Bar

\$5.00 PP/HOUR

This package is the perfect fit for those looking for fun beverages without alcohol and includes a choice of 3 signature mocktails. Choices will include: blueberry mojito, lavender lemonade, strawberry basil limeade, sparkling peach thyme, prickly pear punch, strawberry orange mimosa, iced caramel macchiato, and watermelon mojito.

HOST BARS

DETAILS:

- \$2 per guest in attendance will be required by the host to pay for the setup and tear down.
- A fee for bartenders will be assessed. \$50 per bartender per hour, and will include time needed for set up and tear down. Most events will require a 2 bartender minimum. Speak with an event specialist for more information on how many are required for your event.
- A \$100 fee for the license and insurance is a required charge to be paid by the host.
- Additional permit fee may be assessed based on the city/town where the event is taking place.
- A minimum of 50 guests (of legal drinking age) is required to book our host bar.
- Host chooses the dollar amount to put towards the guest's alcohol and beverages. (a minimum dollar amount will be required based on the number of guests in attendance- see chart below)
- Restrictions can be set for allowing only certain types of alcohol and beverages to be included in the host bar, and cash would be paid by the guests for anything not within the restrictions.
- All host bars shall include: a variety of mixers, liquors, beers, wines, disposable cups, napkins, ice, etc. Requests for particular options may be available based on availability, but will be limited in quantity.



HOST BAR TAB MINIMUM REQUIREMENTS:	
50-100 PERSONS	\$1, 500.00
101 - 150 PERSONS	\$2, 000.00
151 – 200 PERSONS	<u>\$2, 500.00</u>
201 – 250 PERSONS	\$3, 000.00
251 - 300 PERSONS	\$3, 500.00

TALLY OR CASH BARS

DETAILS:

- This bar option is <u>only</u> available for corporate clients. No private events, weddings, etc.
- Host chooses the dollar amount to put towards the guest's alcohol and beverages. (a minimum dollar amount will be required based on the number of gusts in attendance- see chart below)
- Tally bars will be billed directly to the client at the conclusion of the event based on the guest consumption, but MUST meet the required minimum.
- Cash bars that do no meet the required minimum are subject to the host receiving a bill at the conclusion of the event for the difference in the amount consumed verse minimum requirement.
- \$2 per guest in attendance will be required by the host to pay for the setup and tear down.
- A fee for bartenders will be assessed. \$50 per bartender per hour, and will include time needed for setup and tear down. Most events will require a 2 bartender minimum. Speak with an event specialist for more information on how many are required for your event.
- A \$100 fee for the license and insurance is a required charge to be paid by the host.
- Additional permit fee may be assessed based on the city/town where the event is taking place.
- A minimum of 50 guests (of legal drinking age) is required to book our tally or cash bar service. Events with less than this minimum will be subject to an additional fee.
- Restrictions can be set for allowing only certain types of alcohol and beverages to be included in tally or cash bar package.
- All tally and cash bars can include: a variety of liquors, mixers, beers, wines, disposable cups, napkins, ice, etc. Requests for particular options may be available based on availability, but will be limited in quantity.

TALLY AND CASH BAR MINIMUM REQUIREMENTS: 50-400 PERSONS \$500.00 101 - 200 PERSONS \$1,000.00 200 + PERSONS \$3,000.00



BARTENDING SERVICES

DETAILS:

If you have booked a venue that allows you to bring in your own alcohol, but need to have a licensed and experienced bartender, we've got you covered! Book this service to rest assured your guests will be provided with the best service by our expert bartenders. Here's how it works...

You, as the client, purchase and have on-site at the venue, all the beer, wine, alcohol, mixers, garnishes, etc. You will need to purchase ice should your venue not have an ice machine, as well as coolers, tubs, etc. to use for chilling and holding everything throughout the event. Cutting boards, knives, garnish trays, shaker bottles, wine openers, etc. are a few of the little things that are frequently missed on your pack list, so be sure to have a good idea of what is necessary for each of your drinks and note any other little miscellaneous items that you might think of!



Our bartenders will arrive on-site about an hour and a half prior to your event start time to arrange the bar. They will arrive with only 9 oz and 12 oz. cups, cocktail napkins, and basic straws. The bartenders will not bring any additional items. As the client you are required to provide your event specialist with a list of all bar related items you will have on-site that our bartenders will be serving. Our bartenders are BASSET certified and trained to ensure proper handling of all alcohol. For the protection of your guests, they have the right to refuse serving anyone that seems intoxicated.

At the conclusion of your event, our bartenders will leave all items behind that you provided and will take only the cups, napkins, and straws that they came with. They will do a simple clean up and gathering/boxing of items to the best of their ability. You, as the client, are ultimately responsible for the loading and hauling away of any unused items. Keep in mind that it is illegal to drive with open bottles of alcohol.

<u>COST:</u>

Bartender Only_

_\$75 per Bartender per Hour

Includes Cups (9 oz and 12 oz), Cocktail Npakins, and Straws

A LA CARTE / UPGRADES

OPTIONS:

Scented Bubble Gun for Signature Cocktails and Mocktails\$1	50 Rental (per 50 guests)	
Choice of scent. Inquire with an event specialist for a current list of scents and details.		
Pop and Water\$9.50 pp)	
Coke, Diet Coke, Sprite, and Dr. Pepper (unlimited up to 6 hours)	1. 1.	
Champagne Toast\$5.00 pp		
Includes 2 bottles of champagne per table and champagne flutes		
Wine Table Service\$6.00 pp		
Includes a bottle of red and a bottle of white per table with wine glasses		
Coffee by the Gallon (15 cups)\$30.00 each		
Small Coffee (40 cups)\$70.00 each		
Large Coffee (80 cups)\$140.00 each	WIT A	
Regular or Decaf includes cups, creamers, and sugars	And and a second second	
Small Hot Chocolate (40 cups)	\$50.00 each	
Large Hot Chocolate (80 cups)	\$100.00 each	
Mimosa Bar	_starts at \$6.50 pp/hour	
Variety of juices, fresh fruit, and champagne. Includes champagne flutes		
Bloody Mary Bar	_starts at \$7.50 pp/hour	

House vodka, tomato juice, variety of spices, mix-ins, and garnishes. Includes cups



Inquire with one of our event specialists for a list of various novelty bar related items! Such as light up ice cubes, themed cups and glassware, ornate straws, and more!