



# BEVERAGE MENU



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

# Premium Bar Service

## DISTILLED SPIRITS

**THREE OLIVES VODKA**  
**GORDONS LONDON DRY GIN**  
**JIM BEAM BOURBON**  
**SEAGRAM'S SEVEN WHISKEY**  
**BACARDI RUM**  
**CAPTAIN MORGAN SPICED RUM**  
**DEWAR'S WHITE LABEL SCOTCH**  
**MILAGRO TEQUILA**  
**DRY & SWEET VERMOUTH**  
**TRIPLE SEC**

## WINE SELECTION

### REDS

**FOX BROOK CABERNET SAUVIGNON**  
Jammy berries, rich ripe plum and a touch of spices

**CASTLE ROCK MERLOT**  
Aromas of black cherry, blueberries, plum, and spice

**LaROQUE PINOT NOIR**  
Full Body, Red Berries, Fruit Forward

### WHITES

**CROW CANYON CHARDONNAY**  
Hints of lemon mixed with tropical fruit and light touches of vanilla

**RAYMOND - R COLLECTION SAUVIGNON BLANC**  
Flavors of green apple, orange blossom, and a touch of honeysuckle are met with crisp acidity

**ALVERDI PINOT GRIGIO**  
Fresh & fruity

### ROSÉ

**TINTO REY ROSÉ** Dunning Hills, CA  
White peach and nectarine

## BEER & HARD SELTZER

**STELLA ARTOIS**  
**GOOSE ISLAND 312**  
**MILLER LITE**  
**ASSORTED HIGH NOON**

## SOFT DRINKS, WATER & MIXERS

Coke • Diet Coke • Sprite • Ginger Ale  
Club Soda • Tonic Water • Sour Mix • Grenadine  
Rose's Lime Juice • Angostura Bitters • Simple Syrup  
Orange Juice • Cranberry Juice • Grapefruit Juice

## INFUSED TAP WATER

Fruit and/or Herb

## GARNISHES

Fresh Lemon Twists • Florida Orange Wheels • Lime Wedges  
Pimento Stuffed Olives • Maraschino Cherries

## ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pourers  
Pitchers • Garnish Tray • Shakers • Covered Beverage Chillers • Ice Dolly  
Sip Sticks • Straws • Picks • Signature Cocktail Napkins • Napkin Holder

|          |          |
|----------|----------|
| 2.0 Hour | 5.0 Hour |
| 3.0 Hour | 5.5 Hour |
| 4.0 Hour | 6.0 Hour |
| 4.5 Hour |          |





# Prestige Bar Service

## DISTILLED SPIRITS

**TITO'S HANDMADE VODKA**  
**THREE OLIVES VODKA**  
**MILAGRO TEQUILA**  
**BEEFEATER'S LONDON DRY GIN**  
**BULLEIT BOURBON**  
**JACK DANIEL'S TENNESSEE WHISKEY**  
**BACARDI RUM**  
**CAPTAIN MORGAN SPICED RUM**  
**DEWAR'S WHITE LABEL SCOTCH**  
**DRY & SWEET VERMOUTH**  
**TRIPLE SEC**

## WINE SELECTION

### REDS

#### **FOX BROOK CABERNET SAUVIGNON**

Jammy berries, rich ripe plum and a touch of spices

#### **CASTLE ROCK MERLOT**

Aromas of black cherry, blueberries, plum, and spice

#### **LaROQUE PINOT NOIR**

Full Body, Red Berries, Fruit Forward

### WHITES

#### **CROW CANYON CHARDONNAY**

Hints of lemon mixed with tropical fruit and light touches of vanilla

#### **RAYMOND - R COLLECTION SAUVIGNON BLANC**

Flavors of green apple, orange blossom, and a touch of honeysuckle are met with crisp acidity

#### **ALVERDI PINOT GRIGIO**

Fresh & fruity

### ROSÉ

#### **TINTO REY ROSÉ** Dunning Hills, CA

White peach and nectarine

## BEER & HARD SELTZER

**STELLA ARTOIS**  
**GOOSE ISLAND 312**  
**MILLER LITE**  
**ASSORTED HIGH NOON**

## SOFT DRINKS, WATER & MIXERS

Coke • Diet Coke • Sprite • Ginger Ale  
Club Soda • Tonic Water • Sour Mix • Grenadine  
Rose's Lime Juice • Angostura Bitters • Simple Syrup  
Orange Juice • Cranberry Juice • Grapefruit Juice

### INFUSED TAP WATER

Fruit and/or Herb

## GARNISHES

Fresh Lemon Twists • Florida Orange Wheels • Lime Wedges  
Pimento & Blue Cheese Stuffed Olives • Maraschino Cherries

### ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pourers  
Pitchers • Garnish Tray • Shakers • Covered Beverage Chillers • Ice Dolly  
Sip Sticks • Straws • Picks • Signature Cocktail Napkins • Napkin Holder

|          |          |
|----------|----------|
| 2.0 Hour | 5.0 Hour |
| 3.0 Hour | 5.5 Hour |
| 4.0 Hour | 6.0 Hour |
| 4.5 Hour |          |



## +CORDIALS

**AMARETTO DISARONNO • BAILEY'S IRISH CREAM • KAHLÚA**

# Platinum Bar Service

## DISTILLED SPIRITS

**TITO'S HANDMADE VODKA**  
**GREY GOOSE VODKA**  
**BOMBAY SAPPHIRE GIN**  
**BEEFEATER'S LONDON DRY GIN**  
**MILAGRO TEQUILA**  
**BULLEIT BOURBON**  
**JACK DANIEL'S TENNESSEE WHISKEY**  
**BACARDI RUM**  
**CAPTAIN MORGAN SPICED RUM**  
**JOHNNIE WALKER BLACK LABEL**  
**DEWAR'S WHITE LABEL SCOTCH**  
**DRY & SWEET VERMOUTH**  
**TRIPLE SEC**

## WINE SELECTION

### REDS

**CASTLE ROCK PINOT NOIR** Willamette Valley, OR  
Medium bodied, cherry, spice & vanilla

**SUBSTANCE CABERNET SAUVIGNON** Columbia Valley, WA  
Rich with jammy dark fruit & cedary barrel notes

**CASTLE ROCK MERLOT** Columbia Valley, CA  
Aromas of black cherry, blueberries, plum, and spice

### WHITES

**TANGENT SAUVIGNON BLANC** Edna Valley, CA  
Cool climate Sauvignon Blanc, this wine is made in a crisp, fresh, vibrant style without oak influence & malolactic fermentation

**MATCHBOOK CHARDONNAY** Dunnigan Hills, CA  
Aged in of older barrels to achieve the right balance of tropical fruit, cream, and vanilla.

**ATTEMS PINOT GRIGIO** Italy  
Fresh aromas of white peach, citrus peel & wildflowers

**HIRSCHBACH & SOHNE RIESLING** Mosel, Germany  
Crisp, citrus & honeysuckle

### ROSÉ

**TINTO REY ROSÉ** Dunning Hills, CA  
White peach and nectarine

## SPARKLING

**TIAMO PROSECCO** Italy  
Fruity aromas of apple, pear with a hint of citrus fruit that fades into the floral bouquet

**CHARLES DE FERRE 'CUVEE JEAN-LOUIS' BLANC DE BLANCS BRUT**  
Apples, apricots, and a hint of honey

## BEER & HARD SELTZER

**STELLA ARTOIS**  
**GOOSE ISLAND 312**  
**MILLER LITE**  
**ASSORTED HIGH NOON**

## SOFT DRINKS, WATER & MIXERS

Coke • Diet Coke • Sprite • Ginger Ale  
Club Soda • Tonic Water • Sour Mix • Grenadine  
Rose's Lime Juice • Angostura Bitters • Simple Syrup  
Orange Juice • Cranberry Juice • Grapefruit Juice

## INFUSED TAP WATER

Fruit and/or Herb

## GARNISHES

Fresh Lemon Twists • Florida Orange Wheels • Lime Wedges  
Pimento & Blue Cheese Stuffed Olives • Maraschino Cherries

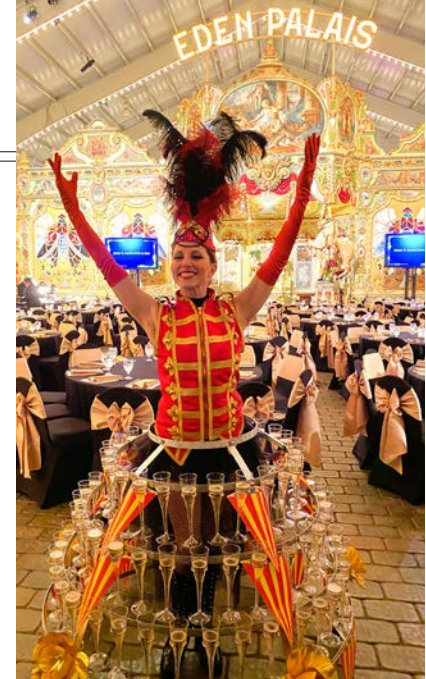
## ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pourers  
Pitchers • Garnish Tray • Shakers • Covered Beverage Chillers • Ice Dolly  
Sip Sticks • Straws • Picks • Signature Cocktail Napkins • Napkin Holder

|          |          |
|----------|----------|
| 2.0 Hour | 5.0 Hour |
| 3.0 Hour | 5.5 Hour |
| 4.0 Hour | 6.0 Hour |
| 4.5 Hour |          |

## +CORDIALS

**AMARETTO DISARONNO • BAILEY'S IRISH CREAM • KAHLÚA**



# Wine & Beer Bar–Tier One

## WINE SELECTION

### REDS

#### **FOX BROOK CABERNET SAUVIGNON**

Jammy berries, rich ripe plum and a touch of spice

#### **FOX BROOK MERLOT**

Jammy berries with touches of vanilla, chocolate, and spice

#### **LaROQUE PINOT NOIR**

Full Body, Red Berries, Fruit Forward

### WHITES

#### **CROW CANYON CHARDONNAY**

Hints of lemon mixed with tropical fruit and light touches of vanilla

#### **RAYMOND - R COLLECTION SAUVIGNON BLANC**

Flavors of green apple, orange blossom, and a touch of honeysuckle are met with crisp acidity

#### **ALVERDI PINOT GRIGIO**

Fresh & fruity

### ROSÉ

#### **TINTO REY ROSÉ** Dunning Hills, CA

White peach and nectarine

## BEER & HARD SELTZER

#### **STELLA ARTOIS**

#### **GOOSE ISLAND 312**

#### **MILLER LITE**

#### **ASSORTED HIGH NOON**

## SOFT DRINKS, WATER & MIXERS

Coke • Diet Coke • Sprite • Ginger Ale • Club Soda  
Orange Juice • Cranberry Juice

### INFUSED TAP WATER

Fruit and/or Herb

## GARNISHES

Fresh Lemon and Lime Wedges

### ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pitchers  
Garnish Tray • Covered Beverage Chillers • Ice Dolly • Sip Sticks  
Straws • Picks • Signature Cocktail Napkins • Napkin Holder

2.0 Hour | 4.5 Hour

3.0 Hour | 5.0 Hour

4.0 Hour | 5.5 Hour

## ADD SIGNATURE COCKTAIL

## TIER ONE DINNER WINE SERVICE

### CHOICE OF RED & WHITE WINE



# Wine & Beer Bar–Tier Two



## WINE SELECTION

### REDS

**CASTLE ROCK PINOT NOIR** Willamette Valley, OR  
Medium bodied, cherry, spice & vanilla

**SUBSTANCE CABERNET SAUVIGNON** Columbia Valley, WA  
Rich with jammy dark fruit & cedary barrel notes

**HESS CABERNET SAUVIGNON** North Coast, CA  
Rich with jammy dark fruit & cedary barrel notes

**CASTLE ROCK MERLOT** Columbia Valley, CA  
Aromas of black cherry, blueberries, plum, and spice

### WHITES

**TANGENT SAUVIGNON BLANC** Edna Valley, CA  
Cool climate Sauvignon Blanc, this wine is made in a crisp, fresh, vibrant style without oak influence & malolactic fermentation

**MATCHBOOK CHARDONNAY** Dunnigan Hills, CA  
Aged in of older barrels to achieve the right balance of tropical fruit, cream, and vanilla.

**ATTEMS PINOT GRIGIO** Italy  
Fresh aromas of white peach, citrus peel & wildflowers

**HIRSCHBACH & SOHNE RIESLING** Mosel, Germany  
Crisp, citrus & honeysuckle

### ROSÉ

**TINTO REY ROSÉ** Dunning Hills, CA  
White peach and nectarine

### SPARKLING

**TIAMO PROSECCO** Italy  
Fruity aromas of apple, pear with a hint of citrus fruit that fades into the floral bouquet

**CHARLES DE FERÉ 'CUVÉE JEAN-LOUIS'**  
**BLANC DE BLANCS BRUT**  
Apples, apricots, and a hint of honey

## BEER & HARD SELTZER

**STELLA ARTOIS**  
**GOOSE ISLAND 312**  
**MILLER LITE**  
**ASSORTED HIGH NOON**

## SOFT DRINKS, WATER & MIXERS

Coke • Diet Coke • Sprite • Ginger Ale • Club Soda  
Orange Juice • Cranberry Juice

### INFUSED TAP WATER

Fruit and/or Herb

## GARNISHES

Fresh Lemon and Lime Wedges

### ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pitchers  
Garnish Tray • Covered Beverage Chillers • Ice Dolly • Sip Sticks  
Straws • Picks • Signature Cocktail Napkins • Napkin Holder

|          |          |
|----------|----------|
| 2.0 Hour | 4.5 Hour |
| 3.0 Hour | 5.0 Hour |
| 4.0 Hour | 5.5 Hour |

## ADD SIGNATURE COCKTAIL

## TIER TWO DINNER WINE SERVICE

**CHOICE OF RED & WHITE WINE**



# Brunch Bar

## BLOODY MARY STATION

**TITO'S HANDMADE VODKA**  
**THREE OLIVES VODKA**

**BLOODY MARY MIX**  
**WORCESTERSHIRE**  
**TABASCO SAUCE**

**THE RIM**  
Lawry's & Celery Salt Blend

### CRUDITÉS

Dill Pickle • Scallion • Carrot • Green Olive  
Pepperoncini • Celery • Zucchini

### STICKS

Beef Jerky • Pepperoni • Salami • Jalapeño Jack Cheese

## SPARKLING

**WHITE PEACH NECTAR BELLINI**  
**CLASSIC MIMOSA & CHAMPAGNE**

## SOFT DRINKS

Coke • Diet Coke • Sprite

## INFUSED TAP WATER

Fruit and/or Herb

## GARNISHES

Fresh Lemon and Lime Wedges

## ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pitchers  
Garnish Tray • Covered Beverage Chillers • Ice Dolly • Sip Sticks  
Straws • Picks • Signature Cocktail Napkins • Napkin Holder

2.0 Hour  
2.5 Hour  
3.0 Hour

## SPARKLING WINE BAR

**PROSECCO & CHAMPAGNE**  
**CLASSIC MIMOSAS & WHITE PEACH NECTAR BELLINI'S**

## ACCOUTREMENTS

Pitchers • Covered Beverage Chillers • Ice for Chilling  
Napkin Holder • Signature Cocktail Napkins

2.0 Hour  
2.5 Hour  
3.0 Hour



# Alcoholic Beverage Provided by Client

## WHEN APPLICABLE

### FULL BAR MIXER PACKAGE

Includes required Certificate of Liability Insurance and proof of City, Local & State Licensing.

### SOFT DRINKS, WATER & MIXERS

Coke • Diet Coke • Sprite • Ginger Ale  
Club Soda • Tonic Water • Sour Mix • Grenadine  
Rose's Lime Juice • Angostura Bitters • Simple Syrup  
Orange Juice • Cranberry Juice • Grapefruit Juice

### INFUSED TAP WATER

Fruit and/or Herb

### GARNISHES

Fresh Lemon Twists • Florida Orange Wheels • Lime Wedges  
Pimento & Blue Cheese Stuffed Olives • Maraschino Cherries

### ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers  
Pourers • Pitchers • Garnish Tray • Shakers  
Covered Beverage Chillers • Ice Dolly • Sip Sticks  
Straws • Picks • Signature Cocktail Napkins • Napkin Holder

3.0 Hour

4.0 Hour

5.0 Hour

### WINE BAR MIXER PACKAGE

Includes required Certificate of Liability Insurance and proof of City, Local & State Licensing.

### SOFT DRINKS, WATER & MIXERS

Coke • Diet Coke • Sprite • Ginger Ale • Club Soda  
Orange Juice • Cranberry Juice

### INFUSED TAP WATER

Fruit and/or Herb

### GARNISHES

Fresh Lemon • Lime Wedges

### ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pitchers  
Garnish Tray • Covered Beverage Chillers • Ice Dolly • Sip Sticks  
Straws • Picks • Signature Cocktail Napkins • Napkin Holder

3.0 Hour

4.0 Hour

5.0 Hour

WHEN CLIENT PROVIDES ALL ALCOHOLIC, NON-ALCOHOLIC BEVERAGES, GARNISH, ICE ETC. AND CATERED BY DESIGN PROVIDES BAR STAFF, A SERVICE FEE APPLIES.

This fee includes required Certificate of Liability Insurance, proof of City, Local & State Licensing.





# Specialty Drinks & Non-Alcoholic

## SOFT DRINK BAR

Coke • Diet Coke • Sprite • Ginger Ale  
Grenadine for Roy Rogers & Shirley Temples  
Strawberry Lemonade • Iced Tea

## GARNISHES

Maraschino Cherries • Fresh Lemon & Lime Wedges

### ACCOUTREMENTS • ICE CUBES

Ice Scoops • Ice Bucket • Pitchers • Garnish Tray  
Covered Beverage Chillers • Ice Dolly • Straws

2.0 Hour

3.0 Hour

4.0 Hour

5.0 Hour

## TIER ONE DINNER WINE SERVICE

**CHOICE OF 2 - RED & WHITE WINE OPTIONS** (p.5)

## TIER TWO DINNER WINE SERVICE

**CHOICE OF 2 - RED & WHITE WINE OPTIONS** (p.6)

## SPARKLING WINE TOAST

### TIAMO PROSECCO Italy

Fruity aromas of apple, pear with a hint of citrus fruit that fades into the floral bouquet

### CHARLES DE FERRE 'CUVEE JEAN-LOUIS' BLANC DE BLANCS BRUT

Apples, apricots, and a hint of honey

with Fresh Berry(s)

## SPARKLING GRAPE JUICE OR CIDER TOAST with Fresh Berry(s)

## MOCKTAILS

–Quoted Upon Request–

## SIGNATURE COCKTAIL

Ask for our amazing List and pairing suggestions.

–Quoted Upon Request–

## COLD AND FROSTY

### FRESH FRUIT SMOOTHIES

Mango • Banana • Pineapple • Peach  
Blueberry • Strawberry • Raspberry

–Quoted Upon Request–

## FROZEN DRINKS

### MARGARITAS • PIÑA COLADAS • DAIQUIRIS

–Quoted Upon Request–

Equipment Rental 175.00/Flavor

## CUSTOM FLORAL ICE CUBE

With Edible Flower

–Quoted Upon Request–

## +CORDIALS

### AMARETTO DISARONNO • BAILEY'S IRISH CREAM • KAHLÚA



# Great Additions

## DARK ROASTED COLUMBIAN COFFEE & TEA STATION

**REGULAR & DECAFFEINATED COFFEE AND ASSORTED TAZO TEAS**  
Signature Sweeteners • Fresh Lemon Wedge • Half & Half

## GOURMET COFFEE & TEA BAR

**DARK ROASTED COLUMBIAN REGULAR & DECAFFEINATED COFFEE  
AND ASSORTED TAZO TEAS**  
Signature Sweeteners • Diamond Cut Rock Sugar  
Mint Chocolate Stirring Sticks • Ground Cinnamon • Cocoa Powder  
Half & Half • French Vanilla Cream • Whipped Cream  
Fresh Lemon Wedge

## BARISTA ESPRESSO BAR

**ESPRESSO • CAPPUCCINO • CAFÉ LATTE • AMERICANO • MACCHIATO**  
–Quoted Upon Request–

## +CORDIALS

**AMARETTO DISARONNO • BAILEY'S IRISH CREAM • KAHLÚA**

## HOT APPLE CIDER ALA MODE

**POURED OVER FRENCH VANILLA ICE CREAM**  
Glass Rimmed with Cinnamon Sugar

## EPICUREAN HOT CHOCOLATE BAR

**HOUSE-MADE GOURMET MARSHMALLOWS**

Salted Caramel • Peppermint • Raspberry • Blood Orange | **V** | **GF** | **DF**

Whipped Cream • Chocolate &/or Peanut Butter Spoons • Mini Biscotti



**V** Vegetarian | **GF** Gluten Free | **CN** Contains Nuts | **DF** Dairy Free | **VGN** Vegan | **LC** Low Carb

# Signature Equipment & Custom Ice

## SIGNATURE RENTALS

**TRIPLE BRANCH WINE/CHAMPAGNE TREE**  
Rental

**SINGLE BRANCH WINE/CHAMPAGNE TREE**  
Rental



## ICE CARVING W/ LUGE & CUSTOMS BARS

-Quoted Upon Request-



**ALL PRICES SUBJECT TO TRANSPORTATION, CURRENT STATE & LOCAL TAXES**

Prices Subject to Change based upon Market & Availability. In the event of a significant price change, Client will be notified & offered alternative options.

