



**BEVERAGE  
CATERING**



# HOSTED BAR PACKAGES

The first question asked at any event is “**Where’s the bar?**”. That’s why we are here.

**ELEVATE Bar Catering** provides bar services for any occasion, large or small. From intimate gatherings to weddings, corporate events, brand activations and festivals of any size, our team will create and deliver custom experiences at the highest level.

You can choose from one of our bar packages, or we can design one specific to your requirements. We pride ourselves on our attention to detail and the ability to deliver an unforgettable bar experience from start to finish.

Our goal is to not just “serve drinks”, but add value to your event with beautiful bars, experienced and entertaining bartenders and delicious beverages.

For each event **ELEVATE Bar Catering** will handle all aspects of Bar Services including planning, ordering, staffing, set-up, service, clean up & breakdown. All bar packages include soft drinks, mixers, ice, staff, glassware/ compostable cups, set-up, and breakdown.

## ADDITIONAL INFORMATION

All events require a minimum which is equal to 100 guests based on the package you select. We are happy to accommodate events with less than 100 guests, but the same minimums still apply.

Client may choose between compostable ware or glassware (\$1/person up charge).

Our Mixology Team can design a selection of cocktails specially for your event. Contact us for Cocktail Design Fee. Additional bar setups are available for additional fees (bar including extra staff, or additional bar fee if staff are rotating from other bars).

Additional bar and/or floor staff are available. We handle necessary permits. Changes & substitutions are almost always possible, but may affect the price.

All labels are subject to availability at the time of your event. Products of a comparable price and quality may be exchanged at times.

Missing or broken glassware will be billed to Client at the current replacement cost. If events run over the agreed upon hours, ELEVATE Bar Catering will bill at a rate of \$4-6 per person, per hour, depending on which bar package was selected. 10 minutes or more after the previous hour becomes another hour charge.

A 3% additional charge will be added to the bill if paid by credit card.

**\*ELEVATE Bar Catering** reserves the right to refuse service to anyone and/or close the bar if it believes the Venue or Client has created an unsafe environment for the service of alcohol.



# HOSTED BAR PACKAGES

## BEER & WINE

### BEER

Trumer Pilsner  
Lagunitas IPA  
Anchor Steam

### WINE

JP Chenet Brut  
Biscaye Baie Sauvignon Blanc  
Black Station Chardonnay  
Spellbound  
Pinot Noir Chilensis Malbec

\*All bar packages include soft drinks, mixers, ice, staff, glassware, set-up, & breakdown.

## FULL BAR BASIC SPIRITS

### SPIRITS

Barton Vodka  
Gordon's Gin  
Montezuma Tequila  
Evan Williams Bourbon  
Meyer's White Rum  
Old Smuggler Scotch  
E&J VS Brandy

### WINE

JP Chenet Brut  
Excelsior Sauvignon Blanc Indaba  
Chardonnay  
Black House Pinot Noir Excelsior  
Cabernet Sauvignon

### BEER

Trumer Pilsner  
Lagunitas IPA

## FULL BAR PREMIUM

### SPIRITS

Titos Vodka  
Bombay Gin  
Espolon Silver  
Four Roses Bourbon  
Plantation Rum  
Bank Note Scotch  
Camus VS Cognac

### WINE

JP Chenet Brut  
Biscaye Baie Sauvignon  
Blanc Black Station  
Chardonnay Spellbound  
Pinot Noir Chilensis  
Malbec

### BEER

Trumer Pilsner  
Lagunitas IPA

## FULL BAR TOP SHELF

### SPIRITS

Grey Goose Vodka  
Hendricks Gin  
Don Julio Silver Tequila  
Knob Creek Bourbon  
Cana Brava Rum  
Highland Park Scotch  
Cîroc VSOP

### WINE

Conundrum Blanc de Blancs  
A to Z Pinot Grigio  
Raeburn Chardonnay  
Calista Pinot Noir  
Matchbook Cabernet  
Sauvignon

### BEER

Trumer Pilsner  
Lagunitas IPA