

BAR SERVICES

WELL BAR - \$22/PERSON

Choice of 3 liquors:

- Luksusowa Vodka
- Gordon's Gin
- Bacardi Rum
- Benchmark Bourbon
- Sauza Blanco Tequila

Choice of 2 domestic beers:

- Miller Lite
- Coors Lite
- PBR
- Tecate

Choice of 1 red wine: (Santa Luz Winery)

- Cabernet
- Malbec
- Pinot Noir

Choice of 1 white wine: (Santa Luz Winery)

- Chardonnay
- Sauvignon Blanc

Includes soda, water, mixers, & fruit garnishes

This package is based on 5 hour events. Each additional hour will increase the per person cost. The price is per person, and is for alcohol only.

CALL BAR - \$26/PERSON

Choice of 4 liquors:

- Tito's Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Jack Daniels Whiskey
- Havana Club Silver Rum
- El Jimador Blanco Tequila
- Dewars Scotch

Choice of 2 domestic beers:

- Miller Lite
- Coors Lite
- PBR
- Tecate

Choice of 2 import/craft beers:

- North Coast "Scrimshaw" Pilsner
- Sierra Nevada IPA
- Pisgah Pale Ale
- Newcastle Brown Ale
- Green Man ESB Amber Ale
- Allagash White
- Corona Extra Lager

Choice of 1 red wine: (Angeline Winery)

- Cabernet
- Pinot Noir
- Merlot

Choice of 1 white wine: (Angeline Winery)

- Chardonnay
- Sauvignon Blanc

Includes soda, water, mixers, and fruit garnishes

This package is based on 5 hour events. Each additional hour will increase the per person cost. The price is per person, and is for alcohol only.

TOP SHELF - \$34/PERSON

Choice of 5 liquors:

- Ketel One Vodka
- Tanqueray Gin
- Makers Mark Bourbon
- Crown Royal Whiskey
- Zaya Gran Reserva Rum
- Johnny Walker Black Scotch
- Espolon Blanco or Reposado

Choice of 2 domestic beers:

- Miller Lite
- Coors Lite
- PBR
- Tecate

Choice of 2 import/craft beers:

- North Coast "Scrimshaw" Pilsner
- Sierra Nevada IPA
- Pisgah Pale Ale
- Newcastle Brown Ale
- Green Man ESB Amber Ale
- Allagash White
- Corona Extra Lager

Choice of 1 red wine: (Michael Pozzan Winery)

- Zinfandel
- Cabernet
- Pinot Noir

Choice of 1 white wine or rose: (Wente Vineyards)

- Chardonnay
- Sauvignon Blanc
- Rose

Includes soda, water, mixers, and fruit garnishes

This package is based on 5 hour events. Each additional hour will increase the per person cost. The price is per person, and is for alcohol only.



BAR SERVICES

BEER & WINE - \$17/PERSON

Choice of 2 domestic beers:

- Miller Lite
- Coors Lite
- PBR
- Tecate

Choice of 2 import/craft beers:

- North Coast "Scrimshaw" Pilsner
- Sierra Nevada IPA
- Pisgah Pale Ale
- Newcastle Brown Ale
- Green Man ESB Amber Ale
- Allagash White
- Corona Extra Lager

Choice of 1 red wine: (Santa Luz Winery)

- Cabernet
- Malbec
- Pinot Noir

Choice of 1 white wine: (Santa Luz Winery)

- Chardonnay
- Sauvignon Blanc

This package is based on 5 hour events. Each additional hour will increase the per person cost. The price is per person, and is for alcohol only.

BUBBLES PACKAGE (FULL CASE ONLY)

Philippe Dublanc Blanc de Blancs or Rosé Brut \$120

Cantina Montelliana Extra Dry, Prosecco \$166

Faire le Fete Sparkling Brut or Rosé Brut \$198

Laurent Perrier, Champagne \$546

BAR MIXER PACKAGE

Includes: All Coke Products, Fever Tree [tonic, soda & ginger beer], Premium Sweet & Dry Vermouth, Fabbri Amarena Cherries, Cocktail Onions, Calavastrano Olives, Simple Syrup, Angostura Bitters, Citrus

\$2.50/per person, Minimum of 3 Hours

BLOODY MARY BAR

Includes: Luksusowa Vodka, Bloody Mary Mix, Tomato Juice, Horseradish, Reid's Homemade Hot Sauce, Pickled Okra, Calavastrano Olives, Celery, Citrus, Celery Salt & Cracked Pepper

\$5/per person for 2 hours

CRAFT COCKTAILS

Old Fashioned: Bourbon, Simple Syrup, Angostura & Orange Bitters \$5/per person

Manhattan: Bourbon or Whiskey, Premium Sweet Vermouth, Angostura Bitters \$4/per person

Kentucky Mule: Bourbon, Lime, Fever Tree Ginger Beer \$5/per person

Moscow Mule: Vodka, Lime, Fever Tree Ginger Beer \$4/per person

Ward 8: Bourbon, Grenadine, Lemon, Orange \$4/per person

Bees Knees: Gin, Honey Syrup, Lemon \$4/per person

West Side: Vodka, Simple Syrup, Lemon, Mint, Fever Tree Club Soda \$4/per person

\$4 or \$5/per person for 2 hours



ADDITIONAL FEES

- **Staffing:** 1 bartender per 50 guests at \$25.00/hour, and an event manager for \$30.00/hour.
- **Bar equipment:** This includes, coolers, ice, plastic cups [for end of event], cocktail napkins, stirrers, display tubs & bar tools. This fee may vary based on the headcount and complexity of your bar.
- **Glassware rental:** Always optional and price varies based on length of service and different types of glassware needed. Reid's Catering is more than happy to coordinate and order any bar ware including delivery and pick-up.
- **Service charge:** 18% (taxes, insurance and coordination) This is not considered gratuity for the Reid's Catering staff. There will NOT be a tip jar at your event unless given written permission in advance. Gratuity is greatly appreciated but always optional.

*** If you are interested in staffing only, please contact us at: events@reidscafeandcatering.com**

TIPS AND LIQUOR LIABILITY

Our bartenders are CPR and TIPS certified. The TIPS certification includes education and training on responsible sale, consumption, and service of alcohol. Reid's will always carry liability insurance onsite to each event.

ABC PERMIT

We suggest [if your venue does not already provide one] that the clients submit and have proof of receipt of an ABC Limited Special Occassion Permit if you are offering LIQUOR. NC ABC does not require this permit if you are only offering BEER + WINE. Please also double check with your chosen Venue on their requirements regarding serving Alcohol. The process is very easy. [CLICK THIS LINK](#), and complete the instructions on the application. Once you have received the proof of certification please send to: events@reidscafeandcatering.com

