# EMERY'S CATERING SERVICE



# BAR AND BEVERAGE SERVICES MENU

ending Services

# ALL BARS (INCLUDING THE BRING YOUR OWN ALCOHOL PACKAGE) INCLUDE THE FOLLOWING

Assorted Soft DRINKS (COCA COLA, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, GINGER BEER, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, GRENADINE, MILK, SOUR MIX, LEMONS, LIMES, CHERRIES, CRYSTAL CUT DISPOSABLE CUPS, NAPKINS, STIRRERS, ICE, BARTENDER(S), LIABILITY, SETUP AND BREAK DOWN ARE INCLUDED. THIS SERVICE CAN BE PROVIDED FROM ONE TO FIVE HOURS.

#### LOCAL BAR

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments. Products all come from Companies in or around the Rhode Island area, including Narragansett Brewery, Harpoon Brewery, Samuel Adams Brewery, Bully Boy Distillery, Whaler's Brewery, Newport Vineyard, Sons of Liberty, St. George's Spirits, Newport Distillery, and Triple 8 Distillery. This is billed on a per person basis billed to the host.

# ELITE, PREMIUM AND VALUE BARS

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS. THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

# BEER AND WINE OPEN BAR

This service includes: Liquor liability insurance, certified bar staff, Four types of imported and domestic beer, and Four types of wine. This is billed on a per person basis billed to the host.

# CASH BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS FROM THE PREMIUM BAR SELECTION. THIS IS BASED ON A PER DRINK BASIS AND CHARGED DIRECTLY TO YOUR GUESTS. SET UP CHARGES WILL APPLY.





<u>Elite Bar</u>	Local Bar	Premium Bar	Value Bar	<u>Wine &amp; Beer Bar</u>
GREY GOOSE GREY GOOSE CITRON	Loyal 9 Loyal "cans"	Τιτο's	Smirnoff	
Hendricks's Gin Bacardi Rum Gosling Rum Patron Silver Jack Daniel's Maker's Mark Crown Royal	GALE FORCE GIN BULLY BOY WHITE RUM THOMAS TEW RUM UPRISING WHISKEY NOR'EARSTER BOURBON	Tanqueray Gin Bacardi Rum Captain Morgan Jose Cuervo Jack Daniel's Jim Beam	McCormick's Gin Castillo White Rum Castillo Spiced Rum Pepe Lopez Seagram's 7 Evan William's	
Kahlua Cointreau Amaretto DiSaronno	TRIPLE SEC	Kahlua Triple Sec	Kahlua Triple Sec	
Bailey's Irish Cream Midori Peach Schnapps	Midori Peach Schnapps	Bailey's Irish Cream Midori Peach Schnapps	Bailey's Irish Cream Midori Peach Schnapps	
Blue Moon Bud Light Stella Artois Harpoon IPA	NARRAGANSETT Whaler's Rise APA Sam Adams Seasonal Harpoon IPA	NARRAGANSETT BUD LIGHT Sam Adams Seasonal Corona	Narragansett Bud Light	Narragansett Bud Light Sam Adams Seasonal Corona
Chardonnay Rosé Pinot Noir Cabernet	RISING TIDE GREAT WHITE BELLEVUE BLUSH GEMINI RED	Pinot Grigio Sauvignon Blanc Merlot Cabernet	Pinot Grigio Cabernet	Pinot Grigio Sauvignon Blanc Merlot Cabernet

BRANDS/VARIETALS ARE SUBJECT TO COMPARABLE CHANGE



Prosecco



# OPEN BAR SERVICE INCLUDES CRYSTAL CUT DISPOSABLES PRICING PER GUEST

\$30	\$32
\$26	\$28
\$24	\$26
\$22	\$23
\$20	\$21
	\$24 \$22

# CASH BAR SERVICE ON CRYSTAL CUT DISPOSABLES SETUP CHARGE IS \$3 PER GUEST

(ADDITIONAL \$1 PER GUEST IF ELITE PACKAGE OR LOCAL BAR PACKAGE IS CHOSEN)

#### DRINK PRICES FOR YOUR GUESTS ARE AS FOLLOWS:

SODAS & WATER BOTTLES	\$2.00	WINE	\$6.00 - \$9.00
BEERS	\$5.00-\$6.00	Mixed Drinks	\$6.00-\$11.00

Cash Bar with Complimentary Sodas and Waters for your guests for an additional  $\$3\ {\rm per}\ {\rm guest}$ 

#### **UPGRADE OPTIONS:**

GLASSWARE FOR ANY BAR SERVICE	\$5 PER GUEST
CHAMPAGNE TOAST (INCLUDES CHAMPAGNE FLUTES)	\$4 PER GUEST
WINE TOAST (INCLUDES WINE GLASSES)	\$4 PER GUEST
Wine service by wait staff during dinner with open bar package (2 pours, glassware included)	\$5 PER GUEST
Wine service by wait staff during dinner with cash bar package (2 pours glassware included)	\$7 PER GUEST
BRING YOUR OWN ALCOHOL (CATERER PROVIDES EVERYTHING ELSE**)	\$12 PER GUEST

\*\* WE ARE REQUIRED, BY LAW AND INSURANCE, TO REMOVE ALL ALCOHOL AT THE END OF THE EVENT. ARRANGEMENTS ARE TO BE MADE TO PICK IT UP ON THE MONDAY FOLLOWING.

ACCORDING TO RI AND MA STATE LAW ALCOHOL MAY NOT BE SERVED FOR MORE THAN 5 HOURS AT ANY SINGLE EVENT.



Additional Beverage Services

# DRINKS UPON ENTRANCE STATIONS:

Lemonade & Iced Tea A refreshing glass of Lemonade and Iced tea. \$2 per guest Warm Apple Cider A Mug of warm Apple Cider with a cinnamon stick. \$2 per guest

INFUSED WATER THREE INVIGORATING INFUSIONS OF COOL CUCUMBER SLICES, SWEET CITRUS, & FRESH BERRIES.

\$2 PER GUEST

#### HOT CHOCOLATE BAR

PEPPERMINT STICKS, CINNAMON, WHITE AND DARK CHOCOLATE CHIPS, MINI MARSHMALLOWS, WHIPPED CREAM, AND PUMPKIN SPICE, CARAMEL, IRISH CREAM & TOFFEE NUT SYRUPS TO ADD TO A CUP OF RICH COCOA. \$3 PER GUEST

#### TO COMPLIMENT YOUR BAR:

(PRICING BASED ON ADDING STATION TO FULL OPEN BAR SERVICE)

#### Margaritas

OFFER YOUR GUESTS THREE OF THE FOLLOWING FLAVORS: CLASSIC, STRAWBERRY, BLOOD ORANGE, MANGO, WATERMELON, PASSION FRUIT, OR RASPBERRY. COCKTAIL HOUR: \$3 PER GUEST ENTIRE EVENT: \$5 PER GUEST

#### COUPLES' FEATURED DRINKS

Pick two cocktails to have featured: Moscow Mule, Blueberry Vodka and Lemonade, Dark and Stormy, John Daly, Flavored Bellini, Gin and Sparkling Grapefruit Juice, Whiskey Sour, Vodka Pomegranate Lemonade, Jack Honey and Ginger, Pineapple Mango Rum Punch, Blue Hawaiian & Blackberry Whiskey Lemonade. **Cocktail Hour:** \$2 per guest **Entire Event:** \$4 per guest

#### <u>Sangria</u>

House made Red and White Sangria, Refrigerated Overnight with seasonal Chopped fruit, Peach Brandy, and Freshly Squeezed Juices. **Cocktail Hour:** \$3 per guest **Entire Event:** \$5 per guest

#### CRAFTED CANNED COCKTAILS

PICK THREE OPTIONS TO HAVE AVAILABLE AT YOUR BAR: SPIKED SELTZERS, LEMONADE AND VODKA, SPIKED RASPBERRY ICED TEA, SPIKED APPLE CIDER, SPIKED HALF AND HALF, MIXED BERRY LEMONADE, SANGRIA COCKTAIL, LEMON DROP, VODKA COLLINS, GIN AND TONIC, & NEWPORT STORMY

> COCKTAIL HOUR: \$6 PER GUEST ENTIRE EVENT: \$8 PER GUEST

