

# Beverages

We offer full bar service, with or without food service. Liquor liability insurance included with bar service. All alcoholic beverages must be served by Classic Catering employees and our service is subject to all State of Washington Liquor regulations. All types of service are priced based on consumption, unless special items are ordered.

## Bar Service

The number of bars required for each event varies, based on venue size and guest count.

A pre-event non-refundable deposit is required for any bar. Deposit amount varies based on bar type, set-up requirements, and party size. The deposit will be applied to the hosted bar invoice only if minimum sales are met. The cash bar deposit is considered a set-up fee and will not be refunded or applied to any other invoice.

### **Hosted Bar**

The host pays for everything ordered by their guests. You will only be charged for items consumed as long as you order only items from our standard list.

### **No Host/Cash Bar**

Your guests purchase their own beverages. We require a minimum guarantee by the host, and will serve only items from our standard list.

### **Limited Host Bar**

The host pays for everything ordered by their guests up until a predetermined time or amount, then switches to No Host/Cash Bar.

## Bar Selection

The host may determine what items are served in the bar.

### **Wine & Beer**

Includes beer, wine, and non-alcoholic beverages.

### **Full Bar**

Includes beer, wine, mixed drinks, specialty cocktails (if preordered) and non-alcoholic beverages.

### **Non-Alcoholic Bar**

Includes specialty mocktails (if preordered) and non-alcoholic beverages.

## Host Supplied Bar Products

We are happy to supply bartenders and/or servers as needed. However, our liquor license and liability insurance are not in force with this option. All responsibility lies with the host. The host is responsible for all products, supplies and glassware.

## Labor

We suggest one bartender for every 50 guests, and one bar set-up for every 100 guests. Bartender labor is \$32/hour. In addition to hours tending bar we require a minimum one hour set-up and 30 minute break-down labor charge per bar. We also charge a 20% service charge on beverages

## Glasses & Supplies

For hosted, limited hosted, and cash bars, we supply compostable glasses, cups, picks, straws, & cocktail napkins. Glassware & linen are available at additional cost. We do not supply Host Supplied bars.

## Mixers & Garnishes

Our standard mixers are Coke, Diet Coke, Sprite, tonic water, club soda, orange & cranberry juices, and sweet & dry vermouths. Fresh margarita mix, bloody mary mix, and or specialty cocktail mix available at additional charge upon request. Our standard garnishes are lemons, limes, maraschino cherries, and cocktail olives. We supply ice and all mixing utensils.

Bar sales & service subject to state sales tax.

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