Off-site Bar Packages



Beer & Wine Packages

CLASSIC BEER & WINE

Beer

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw Hard Seltzer (GF)

Wine

Sean Minor Chardonnay | Allan Scott Sauvignon Blanc Le Grande Pinot Noir | Scotto Cabernet | Aimee Roquesante Rosé

Non-Alcoholic Sparkling & Still Water

50+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$19	\$20	\$21	\$23	\$26
Glassware	\$21	\$22	\$23	\$25	\$28

PLATINUM BEER AND WINE

Beer*

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | Dogfish Head 60 Minute IPA

Wine*

Sonoma Cutrer Chardonnay | Duckhorn Sauvignon Blanc | Sensi Prosecco Browne Cabernet | Patz & Hall Pinot Noir

Non-Alcoholic Sparkling & Still Water

50+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$27	\$28	\$29	\$31	\$34
Glassware	\$29	\$30	\$31	\$33	\$36

^{*}We offer many lateral alternatives to these beer and wine offerings. if you're interested in swapping a beer or wine please inquire with your booking agent.

Full Bar Packages

CLASSIC FULL BAR

Beer

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw Hard Seltzer (GF)

Wine

Sean Minor Chardonnay | Allan Scott Sauvignon Blanc Le Grande Pinot Noir | Scotto Cabernet | Aimee Roquesante Rosé

Spirits

Titos Vodka

Bombay Gin

Jack Daniels

Dewars White Label Scotch

Bacardi Silver Rum

Captain Morgan Spiced Rum

Cleveland Bourbon

Hornito's Tequila

Southern Comfort

Amaretto

Malibu Rum

Stoli Raspberry Vodka

Peachtree Schnapps

Deep Eddy Cranberry Vodka

Sweet & Dry Vermouth

Mixers, Garnish and non-alcoholic

Coca-Cola (Regular & Diet)

Asst. Polar Seltzer

Ginger Ale

Bottled Water

Tonic Water/Club Soda

Sour Mix

Cranberry, Orange, Pineapple &

Grapefruit Juices

50+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$21	\$22	\$23	\$25	\$29
Glassware	\$23	\$24	\$25	\$27	\$31

Please Note: Bartenders tending to full liquor bars can not serve shots of any kind.

PLATINUM FULL BAR

Beer*

Bud Light | Stella Artois | Sam Adams Boston Lager | Sam Adams Seasonal | White Claw Hard Seltzer (GF)

Wine*

Sonoma Cutrer Chardonnay | Duckhorn Sauvignon Blanc | Sensi Prosecco Browne Cabernet | Patz & Hall Pinot Noir

Spirits

Grey Goose Vodka
Bombay Sapphire Gin
Hendricks Gin
Johnny Walker Black Label Scotch
Glen Morangie Single Malt Scotch
Makers Mark
Knob Creek Bourbon
Captain Morgan Spice Rum
Mt. Gay Rum
Patron Tequila
Goslings Black Seal Rum

Mixers, Garnish and non-alcoholic

Coca-Cola (Regular & Diet)
Tonic (Regular & Diet)
Club Soda
Ginger Ale
Ginger Beer
Sparkling & Still Water
Olives and Brine
Cranberry, Orange and Pineapple Juice

50+ guests	1 hour	2 hours	3 hours	4 hours	5 hours
Plasticware	\$29	\$30	\$31	\$33	\$37
Glassware	\$31	\$32	\$33	\$35	\$39

Please Note: Bartenders tending to full liquor bars can not serve shots of any kind.

^{*}We offer many lateral alternatives to these beer and wine offerings. if you're interested in swapping a beer or wine please inquire with your booking agent.

Consumption Based Bars

We are happy to offer consumption based bar offerings. There is no guest minimum and the cost includes insurance, one bartender, set-up, disposable glassware, ice & full bar offerings for up to 5 hours. There is a \$500 set-up fee and pricing for beverages are as follows: \$3 soft drinks, \$6 beers, \$7 wine, and \$9 mixed drinks. Clients will be billed after the event for the amount open on their tab. A credit card is required to be kept on file for this service.

Cash Bars

Prices for cash bar set-ups begin at \$500 and include set-up, liability insurance and a bartender. Please inquire with your booking agent for more details.

Taleside Service

We'd be happy to offer table side wine service during your dinner or reception. This incurs a \$300 charge for an additional bartender. One bartender is required for every 35-50 guests.

a note about self service bars

We are happy to allow guests to set up their own bar & provide their own bartender, however we are not able to then rent glassware, pass beverages, clean glassware, restock the bar, or pour beverages of any kind. We also require the client who is hosting their own bar to name Easy Entertaining Inc. as an additional insured in their homeowners policy or corporate event insurance for 36 hours surrounding the event. Our insurance carrier prohibits Easy Entertaining Inc. from being able to lend liability insurance to events at which they are not pouring or providing the alcohol.