

## | bar packages |

*This is our standard pricing for bar services. Final pricing can vary, based on length of event, bar selections and guest count. All prices are subject to change without notice.*

### **CRAFT COCKTAIL BAR**

**THREE PREMIUM OR CRAFT BEERS** (i.e. crafts to include- Cigar City, Florida Ave, 3 Daughters, Coppertail, Funky Buddha, Swamp Head, premiums to include- Sierra Nevada, Abita, Sam Adams, etc.)

**One Domestic Beer Included** (Miller Lite or Bud Light)

**Wine** Oregon or California Pinot Noir and Pinot Gris

#### **TWO CUSTOM CRAFT COCKTAILS**

**TOP SHELF LIQUOR** Ketel One Vodka, Bombay Sapphire, Crown Royal Canadian Whisky, Bacardi Rum, Maker's Mark Bourbon, Johnny Walker Black Scotch

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Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Perrier Sparkling Water, Tonic, Bottled Water  
Orange Juice, Cranberry Juice, Sour Mix, Olives and Fresh Cut Fruit Garnishes

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$32.00 per guest – for 100 guests and greater

Please call for fewer than 100 guests

### **TOP SHELF BAR**

**TWO PREMIUM OR CRAFT BEERS** (i.e. crafts to include- Cigar City, Florida Ave, 3 Daughters, Coppertail, premiums to include- Sierra Nevada, Abita, Sam Adams, etc.)

**ONE DOMESTIC BEER** (Miller Lite or Bud Light)

**WINE** Oregon or California Pinot Noir and Oregon Pinot Gris

**TOP SHELF LIQUOR** Ketel One Vodka, Bombay Sapphire, Crown Royal Canadian Whisky, Bacardi Rum, Maker's Mark Bourbon, Johnny Walker Black Scotch

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Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Perrier Sparkling Water, Tonic, Bottled Water  
Orange Juice, Cranberry Juice, Sour Mix, Olives and Fresh Cut Fruit Garnishes

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$25.50 per guest – for 100 guests and greater

\$32.50 per guest, for 50-99 guests

**PREMIUM BAR**

**BEER** One domestic (Bud Light, Miller Lite) and one premium (Yuengling, Corona, Sierra Nevada, etc.), and one local beer (i.e. Cigar City, Green Bench, Coppertail)

**WINE** Cabernet Sauvignon and Pinot Grigio;

**PREMIUM LIQUOR** Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum  
Jim Beam Bourbon, Dewars Scotch

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Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Ice Water  
Orange Juice, Cranberry Juice, Sour Mix, Olives and Fresh Cut Fruit Garnishes

Clear plastic cups, ice and beverage napkins  
Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$17 per guest – for 100 guests and greater

\$22 per guest, for 50-99 guests

**BEER + WINE BAR**

**BEER** one domestic (Bud/Miller Lite), one premium (Yuengling, Corona, Sierra Nevada, etc.), and one local beer (i.e. Cigar City, Green Bench, Coppertail)

**WINE** Cabernet Sauvignon and Pinot Grigio;

**SOFT DRINKS** Coke, Diet Coke, Sprite, Club Soda, Ice Water

Clear plastic cups, ice and beverage napkins  
Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$14 per guest – for 100 guests and greater

\$16 per guest, for 50-99 guests

***Add a signature cocktail or champagne toast to any bar package.  
Please call us for specific pricing.***

## | non-alcoholic beverage stations |

### | infused water station |

*Guests are able to help themselves to a refreshing infused water bar!*

Served from our elegant beverage decanters, flavor combination examples include:  
Strawberry/Basil, Citrus, Blueberry/Mint, Mango/Kiwi/Cucumber, Grapefruit/Rosemary  
-Please call for pricing-

### | southern beverage station |

*Guests are able to help themselves to a selection of delicious and refreshing drinks!*

Served from our elegant beverage decanters  
Southern Style Sweet Tea, Unsweet Tea, Classic Lemonade, Ice Water  
-Please call for pricing-

### | classic coffee bar |

*Throughout the event, guests are able to help themselves, whenever the caffeine need strikes!*  
Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, Irish coffee mugs, to-go coffee cups

**Optional addition:** Hot Water with assorted tea bags  
-Please call for pricing-

### | “the works” coffee bar |

*Throughout the event, guests are able to help themselves, whenever the caffeine need strikes!*  
Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, Irish coffee mugs, to-go coffee cups,  
with an assortment of seasonal flavored syrups and toppings  
-Please call for pricing-

### | hot chocolate station |

*On chilly nights, or when the season is right, guests are able to help themselves to this tasty treat!*  
Served from our beautiful signature hand hammered coffee urns: house-made hot chocolate, butterscotch and chocolate chips, whipped cream, sprinkles, mini marshmallows, Irish coffee mugs, and to-go coffee cups  
-Please call for pricing-

### | gourmet espresso cart |

*Guests can choose from a variety of made-to-order specialty espresso drinks, coffees, gourmet hot chocolate and more!*

Your professional barista will serve made-to-order gourmet drinks from a specialty coffee cart: espresso, coffee (hot or iced), hot chocolate, variety of flavored syrups, assorted sweeteners, sugar swizzle sticks, whipped cream, Irish coffee mugs, to-go coffee cups  
-Please call for availability + pricing-

| additional notes + details |

| service staff |

Our bartenders and bar staff are professionally trained.  
We are licensed by the State of Florida and fully insured.  
One bartender is required for every 75 guests (depending on specific situations).  
One bar-back is required on bar packages that include glassware per 75 guests.

| glassware |

Glassware is rented a la carte and is \$1 per glass for standard glassware. We have access to most styles and types of bar glassware, both traditional and modern. This includes wine glasses, high balls, rocks, cocktail (martini), Irish coffee and pint glasses.  
We can work with you to find the right number of glasses for your event.

| licensing and insurance |

Good Food Catering Company holds the necessary licensing to sell and serve alcoholic beverages at your event or wedding; **License number BEV3910893** through the Florida Department of Alcoholic Beverages.

If you are considering other options, please make sure they are legally licensed. Anyone licensed in the State of Florida can be verified here -

<https://www.myfloridalicense.com/wl11.asp?mode=1&SID=&brd=&typ=>

In addition, we carry \$2 million in general and liquor liability insurance.

Updated July 2018 – prices and selections may change without notice

