

| 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

BEER | three premium or local/craft and one domestic (four total)

WINE | four selections

TWO CUSTOM CRAFT COCKTAILS

TOP SHELF LIQUOR | Ketel One Vodka, Hendrick's Gin, Crown Royal Canadian Whisky,
Gaspar's Silver Rum, Appleton Estate Rum,
Basil Hayden's Bourbon, Casamigos Blanco Tequila

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Perrier Sparkling Water, Tonic, Bottled Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
Olives, Cherries and Fresh Cut Fruit Garnishes
Clear plastic cups, ice and beverage napkins
Good Food Creations LLC liquor liability insurance
- \$100 bar setup plus-
\$34.90 per guest – for 100 guests and greater
Please call for fewer than 100 guests

TOP SHELF BAR

BEER | two premium or local/craft and one domestic (three total)

WINE | three wine selections

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

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Perrier Sparkling Water, Tonic, Bottled Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
Olives, Cherries and Fresh Cut Fruit Garnishes
Clear plastic cups, ice and beverage napkins
Good Food Creations LLC liquor liability insurance
- \$100 bar setup plus-
\$27.60 per guest – for 100 guests and greater
Please call for fewer than 100 guests

PREMIUM BAR

BEER | one domestic, one premium and one local /craft (three total)

WINE | two selections from our premium list

PREMIUM LIQUOR | Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum
Jim Beam Bourbon, Dewars Scotch, Milagro Silver Tequila

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Ice Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Olives, Cherries and Fresh Cut Fruit Garnishes

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus-

\$18 per guest – for 100 guests and greater

Please call for fewer than 100 guests

BEER + WINE BAR

BEER | one domestic, one premium and one local /craft (three total)

WINE | two selections from our premium list

SOFT DRINKS | Coke, Diet Coke, Sprite, 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

Please call for fewer than 100 guests

NON-ALCOHOLIC "SOFT" BAR

available on a limited basis, depending on venue and local regulations

All liquor, wine and beer to be provided by client

We provide:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Ice Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Olives, Cherries and Fresh Cut Fruit Garnishes

clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

-\$100 bar setup plus-

\$6.50 per guest - for 100 guests and greater

Please call for fewer than 100 guests

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

| beer selections |

domestic and premium

DOMESTIC | Bud Light, Miller Lite

PREMIUM | Yuengling, Corona, Sierra Nevada Pale Ale, Stella Artois

local and craft selections

CIGAR CITY | Jai Alai IPA, Maduro Brown Ale, Invasion Pale Ale

3 DAUGHTERS BREWING | Beach Blonde Ale

GREEN BENCH | Post Card Pils, IPA

COPPERTAIL | Independent Pilsner, Night Swim Porter, Free Dive IPA

MOTORWORKS | V-Twin Lager, Pulp Friction

LAGUNITAS | IPA, Sumpin' Easy

NEW BELGIUM | Fat Tire

ABITA BREWING | Amber, Seasonal

| wine selections |

premium bar wine selections

Luc Pirlet Cabernet Sauvignon

Fire Brand Barrel Reserve Pinot Noir

Conte Priola Pinot Grigio or Belvino Pinot Grigio

Hess Select Chardonnay

Anakena Sauvignon Blanc

top shelf and craft bar wine selections

REDS

A to Z Pinot Noir

Oak Ridge Lodi Cabernet Sauvignon

Josh Cellars Merlot

WHITES + ROSE

J Pinot Gris

Armani Pinot Grigio

River Road Chardonnay

Kim Crawford Sauvignon Blanc

Chateau Ste Michelle Riesling

Spier Rose

| **craft cocktail menu** |

vodka

MOSCOW MULE | vodka, ginger beer, fresh lime

STRAWBERRY MULE | vodka, ginger beer, strawberry simple syrup, fresh lime, dehydrated lime wheel

SALTY DOG | vodka, fresh grapefruit juice, soda, salted rim

gin

CUCUMBER COLLINS | Hendrick's gin, cucumber simple syrup, fresh lemon, club soda, fresh cucumber garnish

STRAWBERRY BASIL GIN | with St. Pete Tropical Gin

GIN+ BASIL LEMONADE | St. Pete Tropical Gin, basil infused lemonade, dried lemon wheel

PIMM'S CUP | Pimm's, fresh lemonade, lemon-lime soda, strawberry + cucumber garnish

bourbon + whiskey

BOURBON PEACH TEA | Larceny bourbon, peach infused sweet tea, dehydrated lemon wheel garnish

WHISKEY MULE | whiskey, ginger beer, lime juice, mint garnish

OLD FASHIONED | rye whiskey, angostura bitters, simple syrup, lemon twist

SAZARAC | Old Overholt rye, Peychaud's bitters, Herbsaint, simple syrup, lemon twist

tequila

PALOMA | Milagro Silver tequila, grapefruit soda, splash of grapefruit juice, fresh lime wheel garnish, salt + sugar rim

BLACKBERRY MARGARITA | tequila, triple sec, fresh lime, blackberry simple syrup

HOUSE MARGARITA | tequila, triple sec, fresh lime, citrus simple syrup

| 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 October 2019 – prices and selections may change without notice

