

| bar + beverage packages |

**** We are licensed by the State of Florida (license BEV3910893) and fully insured ****

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Our professional bartenders work side by side with our service staff to create seamless service and an amazing experience for you and your guests. Our packages are carefully curated by our bar+ beverage team but let us know if you would like a fully customized experience.

CRAFT COCKTAIL BAR

SPIRITS | Ketel One Vodka, Hendrick's Gin, Ford's London Dry Gin, Basil Hayden's Bourbon, Triple R Russian River Valley Rye Whiskey, Siesta Key White Rum, Pyrat XO Rum, Glenlivet Single Malt Scotch, Partido Tequila Blanco

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

TWO CUSTOM CRAFT COCKTAILS | from our list, or custom created for you

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

WINE | four wine selections

\$100 bar setup plus \$40.90 per guest, for 100+ guests | Please call for fewer than 100 guests

TOP SHELF BAR

SPIRITS | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum, Pyrat XO Rum, Bulleit Bourbon, Old Overholt Rye Whiskey, Johnnie Walker Black Scotch, Espolon Tequila

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

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

WINE | three wine selections

- \$100 bar setup plus \$30.60 per guest, for 100+ guests | Please call for fewer than 100 guests

PREMIUM BAR

SPIRITS | Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Old Overholt Rye Whiskey, Dewars Scotch, Espolon Silver Tequila

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

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

WINE | two selections from our premium list

- \$100 bar setup plus \$19.40 per guest, for 100+ guests | 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

- \$100 bar setup plus \$14.40 per guest, for 100+ guests | 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

-\$100 bar setup plus \$7.90 per guest - for 100 guests and greater

Please call for fewer than 100 guests

ALL FULL LIQUOR BAR PACKAGES INCLUDE THE FOLLOWING:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Margarita Mix, Simple Syrup, White Sugar, Kosher Salt

Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

| popular additions |

JUMBO SQUARE ICE CUBES

FLAVORED HOUSE MADE SIMPLE SYRUPS | strawberry, blackberry, blueberry, mint, citrus

FANCY GARNISHES | dehydrated fruit wheels, pickled green beans, sugar sticks, etc.

SPECIALTY BITTERS

SODAS AND MIXERS | Ginger Beer, Squirt Grapefruit Soda, Perrier Sparkling Water, Jarritos Flavored Sodas, Topo Chico Sparkling Mineral Water

LIQUEURS AND CORDIALS | Pimm's, Campari, Herbsaint, Aperol, Bailey's, Kahlua

CHAMPAGNE TOAST FOR YOUR GUESTS

SIGNATURE COCKTAILS | designed by us, or inspired by you

NON-ALCOHOLIC BEER | Heineken 0.0, Clausthaler Dry Hopped, Lagunitas IPNA

| **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, Pale Ale, Lager

3 DAUGHTERS BREWING | Beach Blonde Ale

GREEN BENCH | Post Card Pils, IPA

COPPERTAIL | Night Swim Porter, Free Dive IPA

ABITA BREWING | Amber

SIERRA NEVADA | Hazy Little Thing IPA

SWEETWATER | 420 Extra Pale Ale

| **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, salted rim

gin

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

GIN+ BASIL LEMONADE | 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 | 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, big ice cube, lemon twist

tequila

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

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

CLASSIC MARGARITA | tequila, triple sec, fresh lime, house margarita mix

rum

DAIQUIRI | silver rum, fresh lime juice, 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 |

Bar and beverage pricing can vary, based on length of event, bar selections and guest count. All prices are subject to change without notice.

| 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.

While there are many “bartending services” available in our region, most are unlicensed and operating illegally, which transfers liability to the host. If you are considering other options, please make sure they are legally licensed to provide alcohol. If they are providing alcohol or “shopping” for you without a license, they are operating illegally. Anyone licensed in the State of Florida can be verified here (easiest to search by name) - <https://www.myfloridalicense.com/wl11.asp?mode=0&SID=>

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

| our contact info |

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**** updated July 2021 – prices and selections may change without notice ****