

| 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 | Belvedere Vodka, Hendrick's Gin, Ford's London Dry Gin, Basil Hayden's Bourbon, Triple R Russian River Valley Rye Whiskey, Siesta Key White Rum, Doorly's XO Rum, Glenlivet Single Malt Scotch, Tequila Ocho Blanco

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura 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 from our entire list

TOP SHELF BAR

SPIRITS | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum, Doorly's XO Rum, Bulleit Bourbon, Bulleit Rye Whiskey, Johnnie Walker Black Scotch, Altos Blanco Tequila

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

BEER | three selections from premium, import or domestic
[add a local or craft beer for an additional \$3 per guest]

WINE | three wine selections from our entire list

PREMIUM BAR

SPIRITS | Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Bulleit Rye Whiskey, Dewars Scotch, Olmeca Altos Plata Tequila

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

BEER | two selections from premium, import or domestic
[add a local or craft beer for an additional \$3 per guest]

WINE | two selections from our premium list
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
Margarita Mix, Simple Syrup, Grenadine, White Sugar, Kosher Salt

BEER + WINE BAR

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

WINE | four selections from our premium list

MIXERS AND ACCOUTREMENTS | Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

Clear plastic cups, ice, beverage napkins, bamboo skewers

INSURANCE | Good Food Creations LLC liquor liability insurance

- \$100 bar setup plus \$16.40 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

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, Grenadine, White Sugar, Kosher Salt

Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice, beverage napkins, bamboo skewers

Good Food Creations LLC liquor liability insurance

| popular additions |

JUMBO SQUARE ICE CUBES

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

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, Frangelico, Amaretto

CHAMPAGNE TOAST FOR YOUR GUESTS

SIGNATURE COCKTAILS | Designed by us, or inspired by you

NON-ALCOHOLIC BEER | Heineken 0.0, Athletic Lite, Athletic IPA

| beer selections |

domestic and premium

DOMESTIC | Bud Light, Michelob Ultra, Miller Lite, Yuengling

PREMIUM | Sierra Nevada Pale Ale

IMPORT | Corona, Modelo Especial, Peroni, Stella Artois

local and craft selections

FLORIDA AVENUE | Dead Parrot Light Lager, FL IPA, Blueberry Wheat, Luminescence Hazy IPA

CIGAR CITY | Jai Alai IPA, Guyabera Pale Ale

COPPERTAIL | Free Dive IPA

MOTORWORKS | Adoptable Golden Lager, V-Twin Vienna Lager

PERSIMMON HOLLOW | Daytona Dirty Blonde Ale

| wine selections |

premium bar wine selections

Carson Ridge Cabernet Sauvignon, Paso Robles CA

Angeline Pinot Noir, CA

Belvino Pinot Grigio, Italy

Muirwood Chardonnay, CA

Mato Bay Sauvignon Blanc, Marlborough, New Zealand

Clean Slate Riesling (Dry), Germany

La Belle Angele Rose, France

top shelf and craft bar wine selections

REDS

Samuel Robert Pinot Noir Vintner's Reserve, Willamette Valley, OR

Hall Ranch Cabernet Sauvignon, Paso Robles CA

Luc Pirlet Merlot, France

WHITES + ROSE

Samuel Robert Pinot Gris, Willamette Valley, OR

Armani Pinot Grigio Valdadige, Italy

Olema Chardonnay, CA

King Maui Sauvignon Blanc, Marlborough NZ

Dr Heidemanns Riesling (Off-Dry), Germany

Clean Slate Riesling (Dry), Germany

Guy Mousset Cotes du Rhone Rose, France

| craft cocktail menu |

vodka

GARDEN PARTY | vodka, rhubarb-basil simple syrup, muddled strawberries, fresh lemon

BERGAMOT & BLOSSOM | Earl Grey-infused vodka, elderflower liqueur, honey syrup, fresh lemon

MIDNIGHT VELVET | vodka, fresh espresso, coffee liqueur, demerara syrup, espresso bean garnish

MOSCOW MULE | vodka, ginger beer, fresh lime

gin

THE BOTANICAL CRISP | gin, salted cucumber-mint cordial, fresh lime, club soda, cucumber ribbon garnish

MADEMOISELLE | gin, lillet blanc, butterfly pea flower simple syrup, champagne

BRAMBLE & BRIAR | gin, blackberry-sage simple syrup, fresh lemon, plum bitters

bourbon + whiskey

HIGH FASHIONED | rye whiskey, orange liqueur rinse, rich demerara syrup, angostura + orange bitters, lemon twist

MIDNIGHT ORCHARD | whiskey, apple brandy, spiced pear syrup, fresh lime, ginger beer

BOULEVARDIER | rye whiskey, Campari, sweet vermouth

NEW YORK SOUR | bourbon, fresh lemon, simple syrup, red wine floater

SAZERAC | rye whiskey, Peychaud's bitters, simple syrup, absinthe rinse, large ice cube

tequila

SMOKED PALOMA | blanco tequila, mezcal, agave nectar, fresh grapefruit + lime juice, club soda, herbal salt rim

OAXACAN SUNSET | reposado tequila, dry curaçao, agave nectar, fresh lime, firewater bitters, Tajín rim

TEQUILA MANHATTAN | tequila, sweet vermouth, orange + mole bitters

rum

THE ARCHIPELAGO | black strap rum, aged rum, Campari, toasted pineapple juice, fresh lime, demerara syrup

SOLSTICE MOJITO | silver rum, blood orange & mint oleo-saccharum, fresh lime, fresh mint, prosecco float

DAIQUIRI | silver rum, fresh lime juice, simple syrup

| non-alcohol 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

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, biscotti, chocolate shavings, flavored syrups, whipped cream, piroulines and to-go Coffee Cups
-Please call for pricing-

HOT CHOCOLATE STATION

On chilly nights, or when the season is right, guests can 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 can be provided a la carte and customized for your event.
- 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 |

phone | 813.241.9500

web | www.goodfoodtampa.com

email | events@goodfoodtampa.com