



TIER ONE

- Minimum 25 people with a cold food order of \$10 per person; \$5 per person bar snack packs are available in lieu of the cold food order
- Domestic beer and house wine
- Complimentary bartender(s) if bar sales reach \$500 or more. \$30/h per bartender, will apply if sales are less than \$500. One bartender per 75 people is required.
- Setup one hour prior to event time and tear down one hour following
- Disposable packaging; plastic wine and beer glasses

Note: Linen is not provided for Tier One; all food and beverage at the event must be provided by Culinary Services.

TYPES OF BAR SERVICE AVAILABLE

Host Bar Service: The client is billed for all drinks served.

Cash Bar with Host Tickets: The client will receive a roll of host tickets to hand out to guests. The remainder of drinks will be paid for with cash by guests. The client is only billed for redeemed host tickets.

Cash Bar Service: All drinks are paid for with cash by guests.





TIER TWO

- Minimum 25 people with a food order (hot or cold) of \$10 per person
- Domestic and import beer, standard liquor, wine
- Complimentary bartender(s) if bar sales reach \$500 or more. \$30/h, per bartender, will apply if sales are less than \$500. One bartender per 75 people is required.
- Minimum three hour charge for staffing at \$30/h, per staff member
- Setup one hour prior to event time and tear down one hour following
- Melamine platters; chaffing pans; linens
- \$50 setup fee for wine and beer; \$100 set up fee if liquor added (includes mix, ice, and garnishes)

OPTIONAL ADD ONS:

- China, wine glasses, and beer glasses if requested for \$7 per person
- Charger plates for \$2 per person

Note: All food and beverage at the event must be provided by Culinary Services.

TYPES OF BAR SERVICE AVAILABLE

Host Bar Service: The client is billed for all drinks served.

Cash Bar with Host Tickets: The client will receive a roll of host tickets to hand out to guests. The remainder of drinks will be paid for with cash by guests. The client is only billed for redeemed host tickets.

Cash Bar Service: All drinks are paid for with cash by guests.





TIER THREE

- Minimum 50 people with a food order (hot or cold) of \$10 per person
- Domestic and import beer, standard and premium liquor, wine
- Specialty drinks (if requested)
- Complimentary bartender(s) if bar sales reach \$500 or more. \$30/h, per bartender, will apply if sales are less than \$500. One bartender per 75 people is required.
- Minimum three hour charge for staffing at \$30/h, per staff member
- Setup one hour prior to event time and tear down one hour following
- Seasonal décor
- Melamine platters; chaffing pans; linens
- China, wine glasses, and beer glasses are included
- \$100 setup fee (includes mix, ice, and garnishes)

OPTIONAL ADD ONS:

- Chef's action station for \$35/h
- Charger plates for \$2 per person

Note: All food and beverage at the event must be provided by Culinary Services.

TYPES OF BAR SERVICE AVAILABLE

Host Bar Service: The client is billed for all drinks served.

Cash Bar with Host Tickets: The client will receive a roll of host tickets to hand out to guests. The remainder of drinks will be paid for with cash by guests. The client is only billed for redeemed host tickets.

Cash Bar Service: All drinks are paid for with cash by guests.

