Liquor Catering by Delectables

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 and beverage team but let us know if you would like a fully customized experience.

Top Shelf Bar

Spirits | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum,
Pyrat XO Rum, Bulleit Bourbon, Bulleit Rye Whiskey, Johnnie Walker Black Scotch, Suerte Blanco 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 from our entire list

- \$100 bar setup plus \$32.90 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,
Bulleit Rye Whiskey, Dewars Scotch, Olmeca Altos Plata 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 \$20.40 per guest, for 100+ guests | Please call for fewer than 100 guests

Dive Bar Package

Spirits | Smirnoff Vodka, Tanqueray, Bacardi Rum, Jim Beam Bourbon,
Dewars Scotch, Olmeca Altos Plata Tequila
Bar Accompaniments | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters
House Beer | one domestic, one premium and one local /craft (three total), your choice
House Wine | white and red, house curated

- \$100 bar setup plus \$16.90 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 | four selections from our premium list

- \$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.

-\$100 bar setup plus \$8.90 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 Define Hospitality 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 O.O, Clausthaler Dry Hopped, Lagunitas IPNA



I beer selections I

domestic and premium

Domestic | Bud Light, Miller Lite, Michelob Ultra, 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

I wine selections I

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, Marlbourough, New Zealand
Clean Slate Riesling (Dry), Germany
La Belle Angele Rose, France

top shelf 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, Marlbourough, New Zealand
Dr Heidemanns Riesling (Off-Dry), Germany
Clean Slate Riesling (Dry), Germany
Guy Mousset Cotes du Rhone Rose, France



THE FINE PRINT

- \$100 bar setup fee for each bar, which includes bar tables with linens, bar tools and coolers.
- Non-Alcoholic "Soft Bar" is \$6.90 per under-age guest, with any bar package
- There is no discount to close the bar during the dinner hour.
- Liquor Catering is covered by liquor and general liability insurance for the safety of you and your quests.

POPULAR ADDITIONS

- Add a signature cocktail to any bar package! Speak with your event specialist for options and pricing
- Standard Champagne (Sparkling Wine) or Table Wine Toasts are \$4.00 per person (includes flute or wine glass)
- Add glassware package for \$5.00 per person (Bar Back required), to replace included plastic cups
- Add a mobile bar for \$100 (for each bar)
- Add any specialty glassware or Pre-Set Table Wine glasses at \$1 per glass
- Substitutions and additions to packages are always welcome and will be priced at retail cost

*Liquor Caterer reserves the right to substitute like brand items if ordered brand is unavailable.

Revised 3/15/2025

