



Robert J. - Events & Catering -- Beverage Service

All Prepaid Packages include:

- Five (5) hour time period
- Plastic cups, ice, and fruits
 - Glass barware is available for an additional \$3.95 per guest. This includes 6-ounce wine, high ball, low ball, and pilsner glasses.
- No additional tipping is required or expected. No Tip Jar will be displayed.

For all Package selections:

- **Under Age 21** - \$4.95 per guest
- **Under Age 4** - free

Mixer Package

Client provides all alcohol and necessary supplies
(including but not limited to beer, wine, liquor, taps for kegs, etc.)
Robert J. provides standard mixes, fruit, soft drinks, juices, ice, and crystal cut plastic cups

\$4.95* per guest for first 150 guests
\$3.95* for each guest over 150 guests
plus \$22.00 per hour per bartender
(Minimum \$300 plus Bartending fee)

Bartenders Only Package

Client provides all alcohol including but not limited to beer, wine, liquor, taps for kegs, etc. as well as standard mixes, fruit, soft drinks, juices, ice, and crystal cut plastic cups

\$22.00 per hour per bartender

Soft Bar Package

Includes Bartending Services and

House selections of: 2 domestic beers

2 wines (choose from white zinfandel, chardonnay, cabernet or merlot)

Unlimited soft drinks (Coke, Diet Coke, Sprite)

\$9.95* per guest for over 100 guests
(Please call for pricing for events under 100 guests)
\$4.95* per guest for guests under 21 years of age

*Plus sales tax (by county) and staffing charge



Standard Full Bar Package

Includes Bartending Svcs, std mixes, fruit, soft drinks, juices, ice, and crystal cut plastic cups
Includes: (Selections may vary based on availability. We reserve the right to make comparable substitutions.
Please call for pricing on custom packages.)

Gin – Tanqueray or Beefeaters
Scotch – Dewers or J&B
Canadian Whiskey – Canadian Club
Bourbon – Jim Beam or Jack Daniels Black Label Tennessee Whiskey
Rum – Bacardi Lite or Captain Morgan’s
Vodka – Absolut and 1 well vodka
2 Domestic Beers – Miller or Budweiser products
2 wines (choose from white zinfandel, chardonnay, cabernet or merlot)
Unlimited soft drinks (Coke, Diet Coke, Sprite)

\$14.95* per guest for over 100 guests
(Please call for pricing for events under 100 guests)
\$4.95* per guest for guests under 21 years of age
each additional hour - \$3.95* per guest

Premium Full Bar Package

Includes Bartending Svcs, std mixes, fruit, soft drinks, juices, ice, and crystal cut plastic cups
Includes: (Selections may vary based on availability. We reserve the right to make comparable substitutions.
Please call for pricing on custom packages.)

Gin – Bombay Sapphire or Tanqueray
Scotch – Dewers or J&B
Canadian Whiskey – Crown Royal or Canadian Club
Bourbon – Jim Beam or Jack Daniels Black Label Tennessee Whiskey
Rum – Bacardi Lite or Captain Morgan’s
Vodka – Grey Goose or Absolut
Amaretto
2 beers – 1 premium (Heineken, Amstel, etc.) and 1 domestic (Miller or Budweiser products)
2 wines (choose from pinot grigio, chardonnay, cabernet or merlot)
Unlimited soft drinks (Coke, Diet Coke, Sprite)

\$16.95* per guest for over 100 guests
(Please call for pricing for events under 100 guests)
\$4.95* per guest for guests under 21 years of age
each additional hour - \$4.95* per guest

*Plus sales tax (by county) and staffing charge



Consumption Bar

Minimum of 1/2 of the Soft or Full Bar Package rate, plus bartending services

Soft Drinks	\$1** each
Domestic Beer	\$3** each
Imported Beer	\$4** each
Wine, per glass	\$5** each
House Standard Mixed Drinks	\$6** each
Premium Mixed Drinks	\$7** each

Bartending Services - \$22 per hour, per bartender

Cash Bar

Minimum of 1/2 of the Soft or Full Bar Package rate, plus bartending services and cashier

Soft Drinks	\$1** each
Domestic Beer	\$3** each
Imported Beer	\$4** each
Wine, per glass	\$5** each
House Standard Mixed Drinks	\$6** each
Premium Mixed Drinks	\$7** each

Bartending Services - \$22 per hour, per bartender

Cashier - \$15 per hour, per cashier

Glass Barware

Includes 6-ounce wine, high ball, low ball, and pilsner glasses

\$3.95* per guest

Champagne toast

- Call for quote based on your preferences and availability
- House selections start at \$22.00* per bottle
- Champagne flutes - \$.55* each

*Plus sales tax

**Plus sales tax and bartending services



Food & Wine Pairings

Please call for price quote

Sample Menu for French Themed Dinner

Hors D'oeuvre – Seared Sea Scallops with Lemon Basil Butter served with Champagne

Salad – Baby Greens with Bleu Cheese tossed with Tomato Cucumber Vinaigrette served with White Burgundy

Intermezzo – Sorbet

Entrée and accompaniments – Roasted Rack of Lamb with Mint Demi, Baby Redskin Potatoes and Asparagus with Hollandaise Sauce. Meal served with a Pomerol Red Bourdeaux.

Dessert – Crème Brulee served with Sauterne Dessert Wine

Additional Services

- Frozen Margarita Machine
- Champagne Fountain
- Theme Parties
- Wine Consulting for your home or event
- Wine Tasting
- Ice Carvings
- Butler Passed Cocktail Service
- Frozen Drink Packages
- Cordial / After Dinner Drink Menus
- Consumption Bar (pricing based on a per drink consumption basis)
- Glass Barware
 - Martini
 - 11 oz. wine glass
 - Champagne flute
 - Margarita
 - Others