

THE CORKS

BARTENDING

HOSTED | ON CONSUMPTION

Beer & Wine Bar Set-up 160

*Includes bar set-up, ice, disposable drinkware, & one OLCC certified bartender for up to a 4-hour period.
See page 2 for beer & wine pricing*

Beer, Wine, & Cocktail Bar Set-up 230

*Includes bar set-up, ice, disposable drinkware, juice & soda mixers, lemons, limes, cherries, olives, & one OLCC certified bartender for up to a 4-hour period.
See page 2-3 for beer, wine and cocktail pricing*

BYOB Beer & Wine Bar Set-up 160 +

*Includes bar set-up, ice, disposable drinkware & one OLCC certified bartender for up to a 4-hour period.
Corkage fees apply*

BYOB Beer, Wine, & Cocktail Bar Set-up 230 +

*Includes bar set-up, ice, disposable drinkware, juice & soda mixers, lemons, limes, cherries, olives, & one OLCC certified bartender for up to a 4-hour period.
Corkage fees apply*

NO HOST | CASH

Beer & Wine Bar Set-up 160

*Includes bar set-up, ice, disposable drinkware, & one OLCC certified bartender for up to a 4-hour period.
Caterer will provide menu and ability for guests to pay with cash or credit card*

Beer, Wine, & Classic Cocktail Bar Set-up 230

*Includes bar set-up, ice, disposable drinkware, juice & soda mixers, lemons, limes, cherries, olives, & one OLCC certified bartender for up to a 4-hour period.
Caterer will provide menu and ability for guests to pay with cash or credit card*

HOSTED | HOURLY

priced per guest per hour | 2 hour minimum

Beer, Wine & Soda Bar

Includes bar set-up, ice, disposable drinkware, unlimited beverages, & one OLCC certified bartender

1st Hour 6.50 | Each Additional Hour 4.50

Beer, Wine, Cocktail & Soda Bar

Includes bar set-up, ice, disposable drinkware, unlimited beverages, juice & soda mixers, lemons, limes, cherries, olives, & one OLCC certified bartender

1st Hour 7.50 | Each Additional Hour 5.50

Beer, Pacific NW Wine, Top Shelf Cocktails & Soda Bar

Includes bar set-up, ice, disposable drinkware, unlimited beverages, juice & soda mixers, lemons, limes, cherries, olives, & one OLCC certified bartender

1st Hour 9.00 | Each Additional Hour 6.50

Forks and Corks Catering will advise client on bartenders required. Additional bartenders | 35.00 per hour
All alcohol policies and bar minimums apply. See "The Fine Print" for more details.

An additional 20% fee for travel, administration, & service will be applied to all food, beverages, & rentals

THE CORKS

BEER & CIDER

BOTTLES

Imported & Oregon Microbrews	4.75
<i>12 oz. bottles of Deschutes Mirror Pond Pale Ale, Ninkasi Helles Belles Lager, Full Sail Amber Ale, Ninkasi Total Domination IPA, Full Sail Session Wheat, & Deschutes Black Butte Porter. Varieties may vary</i>	
Domestic Brews	4.25
<i>12 oz. bottles of Coors Light & Miller Genuine Draft Varieties may vary</i>	
2 Towns Cider	8.00
<i>500 mL bottles of BrightCider</i>	

BARRELS

	1/6	1/4	1/2
IMPORTED & MICROBREWS			
Block 15 Gloria! Pilsner	-	175	295
Calapooia Santiamber Ale	-	175	295
Crux Off Leash Session IPA	125	-	295
Deschutes Black Butte Porter	125	-	295
Deschutes Mirror Pond Pale Ale	125	-	295
Flat Tail Tailgater Kolsch	125	-	295
Full Sail Amber Ale	125	-	295
Hop Valley Light Me Up Lager	125	-	295
Mazama Mosaic Eruption IPA	125	-	295
Mazama Wizard Island Wit	125	-	295
Ninkasi Helles Belles Lager	-	175	295
Ninkasi Total Domination IPA	-	175	295
Rogue Dead Guy Ale	125	-	295
2 Towns BrightCider	125	-	295
DOMESTIC			
Coors Banquet	-	-	195
Coors Light	-	120	195
Miller Genuine	-	-	195
Miller Lite	-	120	195

1/6 barrel contains 55 - 12 oz. servings

1/4 barrel contains 82 - 12 oz. servings

1/2 barrel contains 165 - 12 oz. servings

WINE

NORTHWEST WHITES

Bethel Heights Pinot Gris, OR	28
Lumos Rudolfo Pinot Gris, OR	26
D'Anu Pinot Gris, OR	22
Stafford Hill Riesling, OR	22
Willamette Valley Riesling, OR	18
Spindrift White Cuvee, OR	20
Capitello Croft Vineyard Sauvignon Blanc OR	26
D'Anu Chardonnay, OR	28
Sass Chardonnay, OR	24
Chateau Ste. Michelle Chardonnay, WA	18
La Terre Chardonnay, CA	16

NORTHWEST REDS

Lumos Block 5 Pinot Noir, OR	30
Lorelle Chehalem Mountains Pinot Noir, OR	24
Siltstone Willamette Valley Pinot Noir, OR	22
Columbia Crest Grand Estates Merlot, WA	20
NKD Winery Cabernet Sauvignon, WA	26
La Terre Cabernet Sauvignon, CA	16
Pheasant Court Century Red, OR	24
Emerson Brother Red, OR	22

ROSÉS

Capitello Croft Vineyard Rose of Pinot Noir, OR	26
Spindrift Rose of Pinot Noir, OR	24

SPARKLING

Coppola Sofia Blanc de Blancs, CA	24
Ca Furlan Prosecco Brut, IT	22
Domaine Ste. Michelle Brut, WA	20
Louis Perdrier Brut, FR	18
J Roget Brut, CA	14
Martinelli's Sparkling Cider, CA	10

non-alcoholic

Listed bottles of beer & wine charged on consumption.

Special orders of your favorite libations are available!

Additional charge for bar set-up & service (required, see page I) & glassware (optional).

All alcohol policies and bar minimums apply. See "The Fine Print" for more details.

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THE CORKS

COCKTAILS

SIMPLE COCKTAILS

Classic | 7.00

Crafted with Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Dewar's Scotch, Jim Beam Bourbon, & Seagram's Whiskey. Additional varieties may be available. Please inquire for details.

Top Shelf | 8.50

Crafted with Gray Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Johnny Walker Black Label Scotch, Maker's Mark Bourbon, & Jameson Irish Whiskey. Additional varieties may be available. Please inquire for details.

MOCKTAILS

Minimum of 25 per type

Lemon Drop | 3.50

Lemon | Berry | Sparkling Lemonade

Tropical Breeze Cooler | 3.50

Pineapple | Mango | Mint | Ginger Ale

Autumn Orchard Punch | 3.50

Apple Cider | Pear | Ginger Beer

Peach Melba | 3.50

Peach | Raspberry | Club Soda

SIGNATURE COCKTAILS

Minimum of 25 per type

Blackberry Bramble | 8.00

Blackberry | Cucumber | Mint | Tequila

Pineapple Motijo | 8.00

Pineapple | Lime | Mint | Grand Marnier | Coconut Rum

Lemon Basil Blossom | 8.00

Basil | Lemon | Rum

White Sangria | 8.00

Seasonal Fruits | White Wine | Cognac | Lemon Lime Soda

Red Sangria | 8.00

Seasonal Fruits | Red Wine | Brandy | Club Soda

Orchard Cooler | 8.00

Apple Cider | Maple Syrup | Spiced Rum

Spiced Pear Collins | 8.00

Pear | Rosemary | Lemon | Gin

Fizzling Fig | 8.00

Prosecco | Apple Cider | Fig Vodka

Blush Mimosa | 6.00

Orange | Grapefruit | Sparkling Wine

Cocktails & mocktails charged on consumption

Additional charge for bar set-up & service (required, see page I) & glassware (optional).
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THE CORKS

NON-ALCOHOLIC

COLD		HOT	
<i>priced per item</i>		<i>priced per gallon or travel tote</i>	<i>assorted pricing</i>
Bottled Water 1.50 <i>17 oz. plastic bottle</i>		Juice Station 18.00 <i>orange, cranberry, or apple</i>	Pastega Premium Coffee 16.00 <i>Roasted in Corvallis! per airpot or travel tote decaf or regular</i>
San Pellegrino 3.50 <i>17 oz. glass bottle</i>		Iced Tea Station 15.00 <i>unsweetened black or tropical with sugar, sweeteners, & lemons</i>	Assorted Stash Teas 12.00 <i>per airpot or travel tote with sugar, sweeteners, & lemons</i>
Assorted Canned Beverages 1.50 <i>12 oz. cans Pepsi products & Minute Maid lemonade</i>		Lemonade Station 15.00 <i>classic or raspberry</i>	Mexican Hot Chocolate 18.00 <i>per gallon</i>
San Pellegrino 2.00 <i>12 oz. cans aranciata & limonata</i>	<i>wildberry lemon or cranberry limeade</i>	Punch Station 18.00	Hot Mulled Apple Cider 20.00 <i>per gallon</i>
Romano's Italian Sodas 2.50 <i>12 oz. glass bottles creamy strawberry, white peach, yumberry blue, & vanilla cream</i>			

*Airpot & Travel Tote | Serves 8 - 10
Gallon | Serves 12 - 16*

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