

FORKS & CORKS
CATERING



BAR

hosted

charged on consumption

HOSTED BEER + WINE BAR

Bartender 45.00 per hour

OLCC certified bartender, service hours + set-up + break-down
alcohol charged on consumption | please see pages 2 + 3 for offerings

HOSTED BEER, WINE + COCKTAIL BAR

Bartender 65.00 per hour

OLCC certified bartender, service hours + set-up and break-down
alcohol charged on consumption | please see pages 3 + 4 for offerings

no host

guest cash or card

NO HOST BEER + WINE BAR

Bartender 45.00 per hour

OLCC certified bartender, service hours + set-up and break-down

Drink Prices...

Wine 6.00 - 7.00 | **Micro Brew** 5.00 | **Domestic Beer** 4.00 | **Hard Cider** 6.00

NO HOST BEER, WINE + COCKTAIL BAR

Bartender 65.00 per hour

OLCC certified bartender, service hours + set-up + break-down

Drink Prices...

Wine 6.00 - 7.00 | **Micro Brew** 5.00 | **Domestic Beer** 4.00 | **Hard Cider** 6.00

Classic Cocktails 7.00 | **Premium Cocktails** 8.00

ask about drink tickets for no host bars!

BYOB

bring your own and pay corkage

BYOB BEER + WINE BAR

Bartender 45.00 per hour

OLCC certified bartender, service hours + set-up and break-down

Corkage Fees...

Wine 10.00 per bottle | **Beer + Cider** 1.00 per can / bottle

BYOB BEER, WINE + COCKTAIL BAR

Bartender 65.00 per hour

OLCC certified bartender, service hours + set-up and break-down

Corkage Fees...

Wine 10.00 per bottle | **Beer + Cider** 1.00 per can / bottle | **Cocktails** 20.00 per bottle [10ths of a bottle]

add ons...

Mixer Package juice and soda mixers, disposable drinkware, bar napkins, lemons, limes, cherries, olives
5.00 per guest 21+

Keg Accessories stainless jockey box, CO2 canister, barrels 150.00

Ice 12.00 per 20 lb bag | estimate one pound per guest 21+

brews

beer // cider // seltzer

ON DRAFT

Please note: for staff safety during transport and set-up
we only offer 1/6 and 1/4 barrels

oregon microbrews

1/6 barrel 195.00

5.2 gal = 55 12 oz. pours

Block 15 Gloria! Pilsner

Ninkasi Pilsner

Crux Pilsner

Fuzz Tail Hefeweizen

Pelican Head-on Hefeweizen

Deschutes Mirror Pond Pale Ale

Good Life Sweet As! Pacific Ale

Crux Cast Out IPA

Deschutes Freshly Squeezed IPA

Hop Valley Bubble Stash IPA

Ninkasi Total Domination IPA

Ninkasi Prismatic Juicy IPA

Deschutes Black Butte Porter

Pelican Tsunami Stout

domestic

1/4 barrel 135.00

7.75 gal = 82 12 oz. pours

Coors Light

CANS + BOTTLES

Oregon Microbrews 12 oz. 5.00

Domestic Beer 12 oz. 4.00

2 Towns Hard Cider 12 oz. 6.00

Seek Out Hard Seltzer 12 oz. 5.00

corks

wine + bubbly

RED

Michael Sullberg Merlot CA	20
Matthew Fritz Cabernet Sauvignon WA	22
Rich Table Cabernet Sauvignon WA	24
Compton Family Wines Pinot Noir WV	28
Eola Hills Pinot Noir WV	24
Gifford Hirlinger Stateline Red WA	22

ROSÉ

Left Coast Cellars Rose WV	22
Compton Family Wines Rose WV	26
Sweet Cheeks Winery Dry Rose WV	30

WHITE

Sass Chardonnay WV	28
Matthew Fritz Chardonnay CA	22
Eola Hills Chardonnay	22
Compton Family Wines Pinot Gris WV	20
Lumos Rudolfo Pinot Gris WV	24
Left Coast Cellars White Pinot Noir	30
Willamette Valley Reisling	22
Capitello Croft Sauvignon Blanc WV	26

SPARKLING

J. Roget Brut	14
Ca' Furlan Prosecco	20
Sea O2 Sparkling Rose WV	24

BAR

cocktails

and more

COCKTAILS

Classic Cocktails 7.00

crafted with . . .

Smirnoff Vodka

Beefeater Gin

Bacardi Silver Rum

Captain Morgan's Spiced Rum

Jim Beam Bourbon

Dewer's Scotch

Triple Sec

Premium Cocktails 9.00

crafted with . . .

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Silver Rum

Captain Morgan's Spiced Rum

Jameson Whiskey

Maker's Mark Bourbon

Johnnie Walker Black Label Scotch

Cointreau

Signature Cocktails

Mmmm.. just think . . . the birthday girl's favorite, his + hers drinks...

Tell us what you love - (are you an artisan gin lover?)

Our mixologists will create the tastiest of drinks!

NON - ALCOHOLIC

Soft Drinks 12 oz. can 2.00

Water 17 oz. bottle 2.00

La Croix 12 oz. can 2.00

San Pellegrino 500 ml glass bottle 3.50

BAR GLASSWARE

Standard beer, wine, collins glass 2.50 per guest

Champagne Flutes rent in sets of 36 .85 each

want something else? just ask!

PLEASE NOTE: All alcohol products are subject to availability at the time of selection.

policies

Forks and Corks Catering is an OLCC licensed provider of beer, wine and spirits at events. We have fully trained and licensed bartenders and carry full liquor liability insurance. We take the responsibility of alcohol very seriously and appreciate the cooperation of our clients in helping us ensure the safety and protection of each guest.

We provide up to 5 hours of bar service, with alcohol service ending at or before 10pm.

Absolutely no outside alcohol or drugs may be brought into an event and/or consumed during the course of the event - that is not served by the bartender. To reiterate, alcohol that has not been served by Forks and Corks is prohibited at events. Forks and Corks staff will remove any alcohol we find. We reserve the right to ask guests to leave who fail to respect these laws, or to close the bar entirely when reasonable remedy fails.

OLCC prohibits serving alcohol to anyone visibly intoxicated or minors under the age of 26. Guests without a valid ID or those showing signs of intoxication will not be served. Food must be present for consumption during the time of alcohol service.

Under OLCC rules, guests can not self-serve during functions where an OLCC license holder (in this case, Forks and Corks) is present. Our Forks Express "drop and go" catering may be a great option if you prefer the more casual self-serve alcohol option.

For events where Forks and Corks is present, but not providing your bar service, please note the following:

As an OLCC license holder, OLCC makes Forks and Corks Catering responsible for how alcohol is served at every event we cater - regardless of whether or not we provide or serve your alcohol. Your bartender must provide Forks and Corks with a copy of their current and valid OLCC permit and their government-issued ID no later than two weeks prior to your event - and be willing to produce their OLCC permit for inspection the day of the event.

The client will be required to sign a release from liability stating that Forks and Corks will have no part in the provision, service, monitoring or clean-up of any alcohol related to the event. In this instance, the Forks and Corks service staff will only stay through the food service part of your event before cleaning up and departing. Bar glassware and clean-up will be the responsibility of your bartender(s). Non-alcoholic beverages including water service must be made available by the bartender or client after Forks and Corks departs.