



HOSTED BARTENDING | alcohol charged on consumption [see pages 2-3]

BARTENDER - SET-UP & SERVICE | BEER AND WINE BAR \$45 per hour

OLCC certified bartender | estimate up to six hours of service plus one hour set-up and one hour break-down

BARTENDER - SET-UP & SERVICE | BEER, WINE AND COCKTAIL BAR \$75 per hour

OLCC certified bartender | estimate up to six hours of service plus one hour set-up and one hour break-down

ICE estimate one pound per guest \$12 per 20 lb bag

KEG ACCESSORIES \$150

stainless jockey box | CO2 canister | barrels

BYOB BAR | bring your own alcohol and pay corkage

Client provides kegged or bottled beer, and/or spirits, and non-alcoholic beverages. Kegs must be barrelled, iced, and in place one hour prior to caterer's arrival to guarantee foam-free quality beer. Alternatively, client can rent the Keg Accessories and have a Forks and Corks bartender take care of these details. Wine, bottled beer, and non-alcoholic beverages must be chilled prior to caterer's arrival.

MIXER PACKAGE \$5 per guest

juice and soda mixers | disposable drinkware | bar napkins | lemons, limes, cherries + olives

CORKAGE FEES

WINE \$10/bottle | BOTTLED BEER \$1/bottle | COCKTAILS \$35/BOTTLE (measured by 10ths of a bottle)

NO HOST CASH BAR

BARTENDER - SET-UP & SERVICE | BEER AND WINE BAR \$45 per hour

BARTENDER - SET-UP & SERVICE | BEER, WINE AND COCKTAIL BAR \$75 per hour

WINE \$6-\$7 | MICRO BEER \$5 | DOMESTIC BEER \$4 | HARD CIDER \$5

CLASSIC COCKTAILS \$7 | PREMIUM COCKTAILS \$8