



# 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

**Set Up Fee** 100.00

Drink Prices...

**Wine** 9.00 | **Beer and Cider** 7.00

## NO HOST BEER, WINE + COCKTAIL BAR

**Bartender** 65.00 per hour

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

**Set Up Fee** 100.00

Drink Prices...

**Wine** 9.00 | **Beer and Cider** 7.00

**Classic Cocktails** 7.00 | **Premium Cocktails** 9.00

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

**Set Up Fee** 100.00

Corkage Fees...

**Wine** 10.00 per bottle | **Beer + Cider** 1.50 per can / bottle

add ons...

**Keg Accessories** stainless jockey box, CO2 canister, barrels 150.00

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

## BAR GLASSWARE

**Standard** beer, wine, collins glass 3.00 per guest

**Champagne Flutes** rent in sets of 36 1.00 each

want something else? just ask!

# 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** 275.00  
5.2 gal = 55 12 oz. pours

Block 15 Gloria! Pilsner  
Ninkasi Pilsner  
Crux Pilsner  
Fuzz Tail 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  
Deschutes Black Butte Porter

### domestic

**1/4 barrel** 325.00  
7.75 gal = 82 12 oz. pours

Coors Light

## CANS + BOTTLES

**Oregon Microbrews** 12 oz. 7.00  
**Domestic Beer** 12 oz. 7.00  
**2 Towns Hard Cider** 12 oz. 7.00  
**Seek Out Hard Seltzer** 12 oz. 7.00

# corks

wine + bubbly

## RED

Compton Family Wines Pinot Noir   WV	43
Eola Hills Pinot Noir   WV	27
Gifford Hirlinger Stateline Red   WA	60

## ROSÉ

Left Coast Cellars Rose   WV	45
Compton Family Wines Rose   WV	36

## WHITE

Eola Hills Chardonnay	25
Compton Family Wines Pinot Gris   WV	31
Lumos Rudolfo Pinot Gris   WV	37
Left Coast Cellars White Pinot Noir	47
Willamette Valley Reisling	29

## SPARKLING

Castell Flam d'or NV Cava	29
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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 8.00

**Lemon Drop:** vodka, house made simple, lemon

**Lavender Lemon Drop:** vodka, house made lavender simple syrup, lemon

**Pixie Dust:** vodka, house made berry hibiscus syrup, lime

**Chocolate Rum Ball:** rum, vanilla vodka, chocolate liqueur, cream

**Maui Mule:** vodka, ginger beer

**Classic Margarita:** tequila, triple sec, lime

**Passion Fruit Margarita:** tequila, triple sec, passion fruit puree, lime

**Pomegranate Hibiscus Margarita:** tequila, triple sec, pomegranate hibiscus syrup, lime

**Paloma:** tequila, grapefruit, house made simple, squirt or club soda

**Blackberry Bramble:** gin, blackberry liqueur, house made simple,, fresh blackberry, lemon, soda

**Euphoria:** vanilla vodka, coconut rum, pineapple, orange

**Purple Rain:** blueberry vodka, blueberry puree, house made simple syrup, lemon

**Oregon Old Fashion:** bourbon, chai tea, house made simple, bitters

## NON - ALCOHOLIC

**Soft Drinks** 12 oz. can 2.00

**Water** 17 oz. bottle 2.00

**Sparkling Water** 12 oz. can 2.00

**San Pelligrino** 500 ml glass bottle 3.50

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

1324 NW 9th Street, Corvallis, Oregon 97330 | [forksandcorkscatering.com](http://forksandcorkscatering.com) | 541.286.4412

A 21% operations charge will be applied to all food, beverage, and rental items

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# 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.