



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!



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!

> 1324 NW 9th Street, Corvallis, Oregon 97330 | forksandcorkscatering.com | 541.286.4412 A 21% operations charge will be applied to all food, beverage, and rental items Copyright @Forks and Corks Catering [3 of 7]



beer // cider // seltzer WS

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

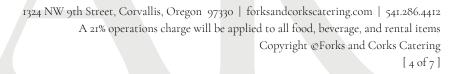
domestic

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





cork ks

WHITE

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

RED

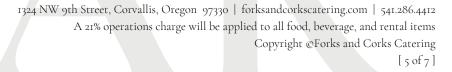
Compton Family Wines Pinot Noir WV	43
Eola Hills Pinot Noir WV	27
Gifford Hirlinger Stateline Red WA	60

ROSÉ

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

SPARKLING

VV	45	Castell Flam d'or NV Cava	





29

cocktails

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.

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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.

