

Classic Catering

Corporation

CLASSIC CATERING BAR SERVICES

Introduction:

All bar packages include setup and clean up of the bar, disposable glasses, stir sticks, frill picks and cocktail napkins. Rental glassware is available for an additional cost. Classic Catering pours 1¼ ounce of liquor and 4 ounces of wine per beverage. Bar "shots" of alcohol will not be allowed. We are required by law to request I.D. from anyone who appears to be 30 years or younger. We will not serve alcohol to anyone who is unable to show proof that they are 21 years of age.

Bartenders:

Professional bartenders are scheduled on a ratio of one bartender per 100 guests. Bartenders are complimentary with a minimum of 500.00 in sales for hosted bars (exclusive of the 20% service charge). If sales are less than this amount, there is a 37.50 fee per hour for each bartender (four-hour minimum to include setup and cleanup). Bartenders will not leave the bar to pickup glasses or clean off tables. They will not perform any additional duties other than to assist your guests with their beverage selections. These people are highly trained in these affairs, and will treat your guests with friendliness, respect and courtesy, attending to all details. We will be attired in a crisp black on black professional uniform.

Guest Count:

Total price will be based upon the guaranteed attendance (or the actual attendance if higher). Final bar guest count is due 25 days prior to the event to allow enough time for Classic Catering to obtain proper licenses and permits.

Payment:

Final payment is due 5-days prior to your event. Cash, check or credit card may make payment. If paying by credit card, please allow a 3 % handling fee.

Additional Service Charges:

Allow a 20% service charge on all items, a 10% liquor tax and a 75.00 liquor license fee.

Remaining Alcohol:

Any remaining alcohol, beverages or items will remain the property of Classic Catering.

Premium Selections:

Premium and Import beverage selections are available at your request for an additional cost. A champagne toast may be added to any package for an additional cost.

Gratuity:

We find that our clients like to provide their professional bartender(s) with a gratuity in appreciation of their service. As the host of your event, you can either choose to have a tip jar placed on the bar or we can simply add the gratuity to your final invoice. Please advise us of your preference.

Doug & Mary Partridge 9112 Cody Overland Park, KS 66214
Phone 913-492-2632 Fax 913-492-8972 www.classiccateringcorp.com

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CLASSIC BEVERAGE SELECTIONS

Beer	Bud, Bud Light, Heineken, Boulevard Pale Ale
Wine	Beringer: White Zinfandel, Chardonnay, Merlot
Vodka	Smirnoff Premium Triple Distilled Vodka
Rum	Bacardi Superior Puerto Rican Rum
Bourbon	Jack Daniels Bourbon Whiskey
Tequila	Jose Cuervo Gold Especial
Soda	Classic Coke, Diet Coke, Regular Sprite
Juice	Orange, Cranberry
Mixes	Club Soda, Tonic Water, Bloody Mary, Sweet & Sour, Margarita, Lime Juice, Grenadine, Vermouth
Bar Fruit	Lemons, Limes, Cherries, Olives

HOST SPONSORED BAR PACKAGE

50 - 100 Guests	3 Hour	4 Hour	5 Hour
<i>Sodas Only</i>	5.95	6.95	7.95
Beer and Wine	14.95	16.95	18.95
House Liquor	16.95	18.95	20.95

100 + Guests	3 Hour	4 Hour	5 Hour
<i>Sodas Only</i>	4.95	5.95	6.95
Beer and Wine	11.00	13.00	15.00
House Liquor	13.00	15.00	17.00

CASH BAR PACKAGE

Allow a 100.00 setup fee per cash bar
 Cashiers are 50.00 with a four-hour minimum (time to include setup and cleanup)
 (Cashiers are 15.00 per hour for each hour after four-hours)
 (The 10% liquor tax is included in the price of the beverage)

	House	Premium
Cocktails	4.50	5.50
Martinis	5.50	6.50
Domestic Beer	3.50	4.00
Premium Beer	4.00	4.50
Wine	4.50	5.50
Soft Drinks and Juices	1.50	1.50

July 2008

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