**Bar and Beverage Services**

Thank you for expressing interest in Martinis Creative Catering and Concepts.  We specialized in off premise creative caterings and are excited to discuss your upcoming event.

We are a fully bonded and insured caterer with a valid liquor license.  Additionally, all of our staff hold Indiana liquor permits and are both professionally trained and state certified.

Our staff has years of experience and are full of personality.  We can customize any event with different staff to meet your needs.  Looking for a Flair Bartender – we have three!!

We are dedicated to maintaining a safe environment for all who attend any event in which alcohol service is provided.  For the safety of both your guests and our staff, we are legally required to refuse service to anyone who may cause harm to themselves or others.  By utilizing an outside caterer the legal and financial liability of alcohol service is held in our hands.  This is a professional responsibility we take seriously.

All Bars include the following

Assorted soft drinks, water, mixers and garnishes: Coca Cola, Diet Coke, Tonic Water,

Club Soda, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Grenadine, Tomato

Juice, Bloody Mary Mix, Milk, Sour Mix, Lemons, Limes, Cherries, and Olives.

Crystal Cut Disposable Cups, Napkins, Stirrers, Ice, Linen, Setup and Break Down are included.

This service can be provided from one to five hours.

We hire out one bartender per 50-75 people depending on the package purchased.

Call today and schedule an appointment to talk about your dream day!

[www.martinisinvalpo.com](http://www.martinisinvalpo.com/)        steve@martinisinvalpo.com

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**Beverage Catering**

**Open Bar Service on Crystal Cut Disposables**

**Beer & Wine Bar**

Four Types of Wine and Four Types of Imported and Domestic Beer – Chosen by host and caterer.

**Value Bar**

Pinnacle Vodka, Pearl Gin, Sailor Jerry Spiced Rum, Cruzan Silver Rum, Suaza Tequila, Jim Beam Bourbon, Seagram’s 7, Kahlua, Dry Vermouth Sweet Vermouth, Ryan’s Irish Cream, Two Beers  and Two Wines

**Premium Bar**

Tito’s Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, Jose Cuervo, Jack Daniels, Dewar’s White Label, Kahlua, Triple Sec, Dry Vermouth, Sweet Vermouth, Baileys, Amaretto, 2 Premium Beers and Two Wines

**Elite Bar**

Grey Goose Vodka, Grey Goose Flavored, Hendricks Gin, Bacardi Rum, Pyrat Premium Spiced Rum, Patron Silver, Maker’s Mark, Crown Royal, Chivas 12, Kahlua, Cointreau, Amaretto DiSaronno, Dry Vermouth, Sweet Vermouth, Bailey’s, Red Bull, 2 Premium Craft Beers and Two Wines

Alterations can be made to current packages by request – not guaranteed.

A $100 fee per bartender will be assessed.

**Pricing per guest**

 1 Hour 2 Hours 3 Hours 4 Hours 5 Hours

Elite Bar $21 $22 $24 $26 $30

Premium Bar $18 $19 $20 $22 $26

Value Bar $16 $17 $18 $20 $24

Beer And Wine Bar $11 $12 $14 $16 $19

**Cash Bar Service on Crystal Cut Disposables**

Setup Charge is $3 per Guest

Drink Prices for your guests are as follows:

Soda $2.00 Wine $5.00 – $10.50

Water $2.00  Mixed Drink $5.00 – $9.50

Imported Beer $4.00 Cordials $7.00 – $12.00

Domestic Beer $3.50

Cash Bar with Complimentary Sodas and Waters for your guests $4 per guest

**Ala Carte Upgrade Options: Add to ANY Package!**

Champagne toast (includes champagne flutes) $4 per guest

Add a Raspberry or Strawberry to you Champagne $.75 per guest

Wine toast (includes wine glasses) $3 per guest

Wine service by wait staff during dinner (with open bar package ) $3 per guest

Wine service by wait staff during dinner (with cash bar package) $5 per guest

After dinner cordials served $5 per guest

According to IN State law Alcohol may not be served for more than 5 hours at any single event.

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**Beverage Service Options**

Pricing Based on adding Station to Open Bar Service

**After Dinner Cordial Station**

Offer your guests an after dinner drink. Sambucca, Bailey’s,

Frangelico, Gran Marnier, Martell Cognac,

Ouzo & MaCallan 12yr

**$5 per guest**

**Margarita Station**

Our homemade recipe made with Premium

Tequila. Offer your guests 3 of the following

flavors: Classic, Strawberry, Watermelon,

Green Melon, Blue Hawaiian & Purple Raspberry

to match your tastes and your theme!

**Cocktail hour: $2 per guest**

**Entire Event: $4 per guest**

**Tropical Drink Station**

Allow your guests to cool off with some of our

favorite frozen drinks: Margarita, Daiquiri, Piña

Colada, Mudslide & Blue Hawaiian.

**Cocktail hour: $2 per guest**

**Entire Event: $4 per guest**

**Sangria Station**

House made Red and White Sangria,

infused with seasonal fresh fruit and a topped off with splash of soda.

**Cocktail hour: $2 per guest**

**Entire Event: $3 per guest**

**Drink Station upon Entrance**

A Mug of warm Apple Cider with a cinnamon stick

For a Fall or Winter Wedding or

A refreshing glass of Lemonade or Iced tea

For a Spring or Summer Wedding!

**$2 per guest**

**Mojito Station**

Bacardi Rum, Freshly Picked Mint & Squeezed

Lime Juice. Your guests can choose from

Classic, Strawberry, Watermelon, Blueberry, &

Pineapple Mojitos.

**Cocktail hour: $2 per guest**

**Entire Event: $4 per guest**

**Or Customize Your Own Signature Drink Station –** **Discuss with Our Event Coordinator Today!!!**