

Sunrise Specialty Catering & BEST Event Planning

OFF-PREMISE BAR SERVICES

Fully insured, NYS licenses & permits provided

Website: www.sunrisespecialtycatering.com

Email IS BEST! zadge_2000@yahoo.com

PACKAGES:

Beer and white basic- 16 per guest - 2 domestic beers, 3 house wines

Beer and wine deluxe- 19 per guest - 2 domestic /import /premium beers ie. Heineken Amstel Light, seltzers ie white claw, 4 house wines

Beer Wine And More-22 per guest - 2 domestic /import /premium beers ie. Heineken Amstel Light 1 craft beer (local suggestions), seltzers ie. white claw, 4 house wines, 2 mixed drinks ie. vodka /bourbon based or 2 signature drinks, High Noon and a champagne toast

Open Bar Basic-24 per guest - 2 domestic /import /premium beers ie. Heineken Amstel Light, seltzers ie. white claw, 4 house wines, vodka, bourbon, spiced rum, scotch, gin, American whiskey

Open Bar Deluxe - 28 per guest Beer and Wine with champagne table/toast and craft beer (local suggestions), 2 signature drinks ie vodka /bourbon based, High noon

Tito's vodka, Jim Beam bourbon, Captain Morgan's spiced rum, Dewars scotch, Tanqueray gin, Canadian whiskey

Open bar all the bells and whistles- 35 per guest and up *-Lets talk we can customize this!*

Do you love to shop locally? Are you a craft beer connoisseur?

We can connect you with local breweries and or wines!

Are you a sommelier and or have a fine wine love?

We can connect you with professionals to guide your selection!

Package will include the following Mixers/Non-Alcoholic beverages/equipment:

Seltzer, -simple syrup, bitters, club soda, tonic, cranberry, sprite, coke, diet coke, sours, bloody Mary Mix, Pineapple, Grapefruit, sweet and dry vermouth, Orange Juice, Milk, cherries, olives, lemons, limes, shakers, cocktail napkins, wine openers, metal tins to display chilled items and coolers for clean ice only-and bottles or cans. Bar caddy stir stix. *Additional garnishes needed for signature drinks Sliced Oranges, Mint etc. AND Additional mixers upon request.*

PRICING:

All pricing based on 100 person minimum -special pricing for smaller groups upon request

18 % and 8 % NYS sales tax apply to all packages

50 % deposit to secure the date

100.00 NYS permit fee is added for each location

Additional staffing fees May apply to special requests and or circumstances such as:

Secondary bar set up fee: 175.00

Satellite bar fee/remote locations : 175.00 and based upon the Sunrise managers discretion

All floorplans must be pre- approved by Sunrise Manager by 1 week prior

Hour extension at 350.00 per hour and based upon the Sunrise managers discretion

Additional site visits, consultations and meetings administrative fee 25.00 per hour or 175.00 ½ day

All rentals 10 % handling fee

Tip jar permitted or 5 % added

TERMS:

4 Hour Service (Plus One Hour Grace Period-**5 hours** from first served to last served)

Vendor alcoholic beverages are discouraged non- alcohol packages are provided complimentary to vendors

Run a tab bar service available to vendors with proper transportation and special approval by the staff / clients and sunrise bar manager

Special pricing for guests under 21

All packages include plastic disposable 10 oz 16 oz cups

All packages include drink dispensers and decorative vessels and coolers for chilling

For venues that do not have ice machines -Sunrise can purchase ice upon request

OTHER SERVICES OFFERED:

Large custom wood bars, Barrel Bars with large wood slabs, Plastic martini champagne or specialty glassware, biodegradable glasses, real glassware rentals, Festive Fountains, frozen drink machine and decorative punch bowls available for rent - please inquire

Non alcoholic Beverages available such as:

Lavender Lemonade

Sweet Tea

Unsweetened ice tea with lemon and sugar on the side

Fruit Punch

Cranberry Dry Punch

Coffee decaf and tea set ups

Mocktails, N/A Beers and N/A wines as well as sparkling cider available upon request.

Custom framed menus upon request

SPECIALTY DRINK BARS:

Sunrise Signature Fruited Champagne Display:

Color coordinating, sugar rimmed champagne flutes- displayed artfully on cascading mirrors with flavored cordial and fruited liquors add an element of elegance as guests are welcomed into your reception by a white gloved tuxedo clad attendant. A fresh fruit Garnish adorns each tall champagne flute.

Popular choices are:

Raspberry - Chambord with a fresh Raspberry

Peach Schnapps - with a Sugared Peach Wedge

Orange Juice (Mimosa) with a Fresh orange slice

Many other flavors or colors to match your wedding décor are available. (Apple, green or red strawberry or blueberry) at 3.95 per guest

Option to add- chocolate covered strawberries to the fruited champagne display at 1.25 per guest

A wide variety of signature drinks selections/stations available for those who wish to offer one or two beverage options.

Popular choices are:

Fruited Champagne displays

Hot mulled cider with spiced rum

Hot Chocolate Cauldron with peppermint vodka, Kahlua, Baileys etc.

Martini Bars

Cigar and Scotch Stations

After dinner liquors in chocolate cups

Performance style served shooters for toasting

CONDITIONS:

BAR SERVICES PROVIDED BY SUNRISE THAT USE OUTSIDE CATERERS OTHER THAN SUNRISE CATERING INC. MUST SUPPLY A COPY OF THE MENU AND IT MUST BE APPROVED BY NYS TO ATTAIN THE PERMIT

SUBSTANTIAL FOOD (A MEAL) *NOT HOT DOG SLICE OF PIZZA ETC.* MUST BE OFFERED IN ORDER FOR SUNRISE TO PROVIDE 5 HOUR PACKAGES AND SUNRISE CAN REFUSE THE CONTRACT AND EXIT THE AGREEMENT IF THE FOOD GUIDELINES ARE NOT MET

Please remember to count all that will partake including the client themselves, venue owners, event planner, DJ, photographer, musicians etc.

Price quotes are valid for 2 weeks assuming the client signs the contract and the deposit is received.

All bar services require a minimum of 3- 8 foot tables and one 6 foot table and must be inside or undercover (inside tent with sides) No open air or outdoor bar set up permitted.

Protection from Sun and weather is required.

NYS Proper Id is required from all guests consuming alcoholic beverages is required

Products are subject to availability as by law we must use specific distributors in our area

Balance due at 1 week prior with final head count

Final invoice to reflect the actual number of guests at the event or the final head count whichever is greater. There are no refunds for guests that are "no shows"

Tastings not permitted as we are strictly off-premise service-suggestions of liquor stores and or retailers that can offer will gladly be provided.

All products including open wine are taken with the bar service at the conclusion of your event-purchases of wine and/or beer to go can be accommodated.

No alcohol can be brought in by any guest or outside group. Those who disregard will be asked to leave by the Sunrise manager.

The Sunrise bar staff expects full cooperation of all patrons to abide by the rules of the venue and respect the judgment of the bar staff at all times.

The bar staff have the right to refuse alcohol to any guest and or patron they choose.

Patrons that ignore the rules or disrespect the bar staff will be asked to leave.

Law enforcement will be called for uncooperative/unruly/unabiding patrons.