

# MIMOSA BAR



\$5 per guest

Prices are valid only when added to an existing package.

Prices are based on a 3-hour event for 50+ guests.

Additional hours are available for an upgraded fee.

Perfect for Brunches, Cocktail Hours, Mid-Day Events, Spring & Summer Months and Outdoor Events.

Allow your guests to try bubbles with various fresh juices, purees and cut fruit.

Additional setup may be required. Additional staff may be needed.

BevSafe will provide glass carafes to display the various juices and offer an array of garnishes that correspond with each juice and puree.

## STEP 1: PICK YOUR BUBBLES

### CHOOSE ONE:

Cielo Prosecco  
Segura Vidas  
Simonet Blanc de Blanc Brut

## STEP 2: SELECT YOUR JUICES

### CHOOSE THREE:

Orange  
Cranberry  
Peach Nectar  
Mango  
Pomegranate  
Grapefruit

## STEP 3: SELECT YOUR PUREE

### CHOOSE ONE:

Strawberry Rosemary  
Raspberry Lemon  
Blueberry Mint

## STEP 4: ADDITIONAL RENTALS

### (MAY BE NEEDED)

We suggest renting flutes for this bar.

## STEP 5: UPGRADES

Add a gold sugared rim for \$1 per person

# COFFEE & CORDIAL BARS

Starting at \$3 per person

Prices are valid only when added to an existing package.

Prices are based on a 3-hour event for 50+ guests and is determined by selections.

Additional hours are available for an upgraded fee.

Perfect for Winter Events, Morning Meetings, and Corporate Gatherings!

We use local King Bean Estate Roast Coffee & Local Charleston Tea Plantation Hot Tea. Hot Tea comes presented in a beautiful mahogany box for your guests to choose from a variety of tea flavors.

We can pair cordials with any of our coffee bars for an upgraded fee.

May require additional staffing if coffee/ cordial station is a stand alone station and not incorporated into the main bar set up.

## COFFEE BARS

All coffee bars include Half and Half, Skim Milk, Sugar, Cane Sugar, Splenda, Equal, Sweet & Low, Amber Demitasse Stir Sticks.

\*Almond, Soy, Coconut Milk are available for an additional fee of \$25 per every 100 guests.

<b>REGULAR COFFEE</b>	<b>\$3 per guest</b>
<b>REGULAR + DECAF COFFEE</b>	<b>\$3.50 per guest</b>
<b>REGULAR + DECAF + HOT TEA</b>	<b>\$4 per guest</b>
<b>COFFEE BAR (Additional Hour)</b>	<b>\$1 per guest per each additional hour</b>

### **ADDITIONAL RENTALS NEEDED - CLIENT MUST PROVIDE**

1 Urn per selection

2 Sternos per selection

Coffee Mugs - or - Cup and Saucer

Table + Linen - or - sofa table if coffee will be a stand alone station

(We suggest a stand alone station)

Additional rentals are required. Additional set-up may be required.

BevSafe will provide paper cups upon request.

## CORDIAL BARS

<b>CORDIAL BAR (4 Selections)</b>	<b>\$200</b>
<b>CORDIAL BAR (6 Selections)</b>	<b>\$400</b>

### **CORDIAL BAR SELECTIONS** *(list subject to change depending on market price)*

**Baileys** - Irish Cream Liqueur

**B & B** - French Spiced Cognac Liqueur Benadectine - French Herbal Liqueur

**Disaronno** - Italian Amaretto Liqueur

**Frangelico** - Italian Hazelnut and Herbal Liqueur Kahlua - Mexican Coffee Liqueur

**Sambuca Romano** - Italian Anise Liqueur

**Tuaca** - Italian Vanilla Citrus Liqueur

Pricing is based on the amount of cordials selected, and is not an unlimited offering. Any remaining product belongs to BevSafe.

# BLOODY MARY BAR

\$5 per guest

Prices are valid only when added to an existing package.

Prices are based on a 3-hour event for 50+ guests.

Perfect for Brunches, Cocktail Hours, Mid-day Events, Spring & Summer Months and Outdoor Events.

Our staff will mix the vodka and bloody mary mix for your guests, and allow them the opportunity to customize and garnish their Bloody Mary as they please with an interactive bar station.

Additional hours are available for an upgraded fee.

## STEP 1: PICK YOUR VODKA

**CHOOSE ONE:**

**Svedka** OR **Fris**

*\*Upgrade to Titos Vodka for \$1.50 per person*

## STEP 2: SELECT YOUR MIX

**CHOOSE ONE:**

**Local Charleston Mix** OR **Zing Zang**

## STEP 3: ADDITIONAL RENTALS

**(MAY BE NEEDED)**

We suggest renting Hi-Ball glasses for this bar.  
Table + Linen or something similar is needed if  
Bloody Mary Bar is a stand alone station.

Additional setup may be required. Additional staff may be needed.

## GARNISHES GALORE:

Various Pickled Items

Variety of Classic and Local Hot Sauces

Celery

Cheese Cubes

Olives

Lemons

Limes

Horseradish

Utah Salt Rim

Old Bay Rim

*BevSafe will provide glass bowls to display the various garnishes and offerings.*

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2 Sternos per selection

Coffee Mugs - or - Cup and Saucer

Table + Linen - or - sofa table if coffee will be a stand alone station

(We suggest a stand alone station)

Additional rentals are required. Additional set-up may be required.

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**Sambuca Romano** - Italian Anise Liqueur

**Tuaca** - Italian Vanilla Citrus Liqueur

Pricing is based on the amount of cordials selected, and is not an unlimited offering. Any remaining product belongs to BevSafe.

# SPECIALTY + HANDCRAFTED COCKTAILS



## \$3 COCKTAILS

Pricing is \$3 per person, and based on a 50 guest minimum.  
Pricing is valid only when adding to an existing bar package.

### SPIKED LEMONADES

(also available in non-alcoholic versions)

**SPIKED BLUEBERRY MINT LEMONADE** Fresh blueberry and backyard mint purée, housemade lemonade, grilled lemon vodka.

**SPIKED BLACKBERRY HERB LEMONADE** Fresh blackberry and rosemary purée, housemade lemonade, grilled lemon vodka.

**SPIKED LAVENDER LEMONADE** Steeped French lavender, housemade lemonade, grilled lemon vodka.

### MOJITO INFUSIONS

**CLASSIC MOJITO-INFUSION** Cruzan Light Rum, fresh lime juice, mint-infused simple syrup, mint sprig garnish.

**STRAWBERRY MOJITO-INFUSION** Cruzan Light Rum, fresh lime juice, mint simple syrup, local strawberry purée, mint sprig garnish.

**BLUEBERRY MOJITO-INFUSION** Cruzan Light Rum, fresh lime juice, mint-infused simple syrup, local blueberry purée, mint sprig garnish.

### MARGARITAS

**CLASSIC MARGARITA** Fresh lemon-lime-orange juice, housemade simple syrup, market tequila.

**SWEET HEAT MARGARITA** Fresh lemon-lime-orange juice, organic agave nectar, house infused roasted pineapple-jalapeños tequila.

**STRAWBERRY MARGARITA\*** Fresh lemon-lime-orange juice, housemade simple syrup, local strawberry purée, market tequila.

\*add jalapeno for a spicy kick

## \$5 COCKTAILS

Pricing is \$5 per person, and based on a 50 guest minimum.  
Pricing is valid only when adding to an existing bar package.

### GIN

**FIZZ PARADISI (Grapefruit Gin Fizz)** Bombay Sapphire, fresh grapefruit and lemon juice, simple syrup, orange blossom water, soda, egg white (optional).

**UNENCUMBERED COOLER (Enhanced Gin and Tonic)** Hendricks Gin, elderflower liqueur, basil leaves, muddled cucumber, fresh lime juice, organic tonic water, celery bitters.

**THE BOTANIST (Blackberry adds to this Classic)** Botanist gin, honey syrup, fresh lemon juice, house made blackberry-rosemary puree.

### TEQUILA

**RED DOVE (Enhanced Paloma)** Milagro Reposado, elderflower liqueur, fresh grapefruit and lime juice, grenadine, soda, grapefruit bitters, himalayan sea salt.

**SOUTHERN SUNRISE (Twist on the tequila sunrise)** Lunazul Reposado, navan vanilla liqueur, peach, real grenadine drizzle, peach bitters.

**FIERY MAIDEN** House infused roasted pineapple/jalapeno tequila, pama pomegranate, raspberries, fresh lime, agave.

**PASSION PITH** Milagro Anejo, orgeat (almond liqueur), passion fruit, fresh lime juice, local ginger beer.

### VODKA

**SUN SHOWER** Grilled lemon vodka, elderflower liqueur, cucumber, basil, house lemonade.

**BERRY ME** Tito's vodka, muddled strawberry, lime juice, rosemary syrup, chocolate bitters.

**CHARLESTON MULE** Local vodka, lime juice, fresh mint, Angostura Bitters, local ginger beer.

### RUM

**OLD SOL (A Rum Old Fashioned)** Rhum Clement, apricot brandy, turbinado sugar, orange bitters, chocolate bitters.

**RHUM BUM (Rhum is made from fresh cane sugar)** Rhum Barbancourt 8yr, cherry heering, lime juice, passion fruit, grenadine, whiskey barrel aged bitters.

**MAI TAI THE KNOT** Banks 5 Island Rum, orgeat (almond liqueur), muddled pineapple, lime, ginger-lemongrass, dark rum, brandied cherry.

**PAPA'S ODE (version of Hemingway Daiquiri)** 10 Cane Rum, maraschino liqueur, Ty Ku Liqueur, fresh grapefruit and lime juice, grapefruit bitters.

### BOURBON

**RYE'S AND SHINE** Market bourbon, chai infused sweet vermouth, coffee liqueur, real grenadine, orange bitters, chocolate bitters.

**JULEP SMASH** Market bourbon, maraschino liqueur, ginger, blueberries, fresh mint, bitters, mint syrup, local ginger beer.

**JUST PEACHY** House infused peach bourbon, apricot brandy, Punt e Mes Vermouth, peach juice, peach bitters.

**FLAWLESS** Market bourbon, cherry heering, blackberry-rosemary puree, fresh lemon juice, black walnut bitters.

### BREW TAILS

**SHANDY PARIDISI** Local Cannonborough Grapefruit Elderflower Soda, blonde or pale ale (market), grapefruit bitters.

**RADLER** Lavender infused gin, house lemonade, blonde ale (market).

**HOTS FOR YOU, BREW** Habanero infused tequila, fresh lime, chili pepper, ginger-lemongrass, Westbrook White Thai beer.

### CHAMPAGNE COCKTAILS

(Served with Cielo Prosecco)

**FRENCH 75** Prosecco, market gin, lemon juice and superfine sugar.

**THE CLASSIC** Sugar cube, angostura bitters, lemon twists.

**BOOTLEG** Makers Mark Bourbon, gomme, peach bitters.

**CANTON ROYALE** Domaine de canton ginger liqueur, splash fresh lemon juice.

**BLACKBERRY HERB** Blackberry herb coulis, rosemary garnish.

### LOCAL & TRADITIONAL

**MINT JULEP** Market Bourbon, mint infused syrup, crushed ice, mint garnish.

**PLANTERS PUNCH** Cruzan Dark Rum, fresh squeezed lemon and lime, splash of orange and pineapple juices, dash of angostura bitters.

**DARK AND STORMY** Goslings Black Seal Rum, Barritt's Ginger Beer, fresh lime, grated ginger.

**SOUTHERN MULE** Tito's Vodka, house-made strawberry puree, Barritt's Ginger Beer, fresh lime.

**CLASSIC MOJITO** Cruzan Light Rum, muddled mint, fresh lime juice, simple syrup, mint sprigs.

Specialty and Handcrafted cocktails are made in house with the freshest ingredients.

A perfect addition to any of our bar packages.

Great to feature during cocktail hour OR as guest transition to the reception.

Can be passed OR preset on a grab and go table.

Fun way to incorporate the theme and color of your event.

May require additional staffing.

Quantity provided is equal to guest count.

# CRAFT BEER OPTIONS

Price determined by selection

Craft beer can be added on by the case or by the keg, and is pre-purchase only. There is no discount for replacing package beer with craft beer, as all craft beer is an addition/upgrade to your bar package.

Prices are based on the craft beer selection and the amount of case(s) or keg(s) pre-ordered. All offerings are subject to availability and seasonality.

## CRAFT BEER SELECTIONS

With the rapid growth of the craft beer industry it is hard for us to keep a current list of what offerings are seasonally available. We are able to obtain almost anything distributed to the state of South Carolina. Let us know what beers you are interested in and we will happily obtain pricing and availability for you.

## HOW MUCH WILL YOU NEED?

We will denote the amount of craft beer you will need for your event to ensure all of your guest have the opportunity to enjoy! The craft beer amount needed will be determined by guest count, length of event, and other beverage options that you will be offering alongside the craft beer.

## TAP SYSTEM RENTALS

<b>White Tap Bar</b>	White Wooden Tap Bar with (2) draft handles	<b>\$200</b>
<b>Rustic Tap Bar</b>	Rustic Wooden Bar with (4) silver tap handles on top Built-in shelving on the front side of the bar for glassware	<b>\$300</b>
<b>Draft Beer Wall</b>	Rustic/ Pallet Wood Wall with (4) front facing back tap handles	<b>\$250</b>

### RENTALS INCLUDE:

Corresponding amount of ice reciprocals to keep kegs chilled, Signs to list beers, Tap Handles, Clean Lines, Co2 Tank, Ice, Set-up and Delivery. Additional set-up fees, staffing, and rentals may be required depending on layout.

*\* All keg connections are Sankey D / Sankey Keg Coupler D System. We are able to obtain different style couplings, if needed, for an additional fee.*

## CLIENT SUPPLIED CRAFT BEER

### Would you like to supply your own beer?

BevSafe is happy to allow clients to supply their own beer, but we do have a few stipulations.

**There is no discount for supplying your own product to add-on to a bar package, however we do not charge a corkage fee to pack, transport and serve your client provided product.**

**Client supplied craft beer must be dropped off at the BevSafe warehouse prior to the event date.**

This way we can properly pack, chill and transport your beer prior to your event.

**Remaining product (cans, bottles, kegs) will return with the BevSafe Truck the night of the event so it can be properly unpacked from our coolers and returned to the boxes in which it arrived.**

Remember to schedule a drop-off/pick-up time with your sales representative to ensure someone is at the warehouse and available to assist you.

# BOURBON BAR OPTIONS



Price determined by selection

Prices are valid only when added to an existing package.

Includes (1) bartender who is knowledgeable about bourbon. Additional staff required if the Bourbon Bar is a stand-alone station. Bourbon Bar can be offered at the main bar location - or - may require a stand-alone station depending on other floor plan logistics.

The Bourbon Bar is a pre-order item and limited to the amount of pre-purchased product.

Prices are based on the amount of bourbon, product selection and market availability.

1.5 ounce pour offered. Neat or on the rocks.

Please inquire on adding customized ice and other offerings for an upgraded fee.

## HOW MUCH WILL YOU NEED?

### SUGGESTED FOR UP TO:

100 guests	4 Bourbons - 4 Bottles Total (1 bottle of each bourbon selected)	\$400
200 guests	6 Bourbons - 6 Bottles Total (1 bottle of each bourbon selected)	\$600
300 guests	8 Bourbons - 8 Bottles Total (1 bottle of each bourbon selected)	\$800

## BOURBON SELECTIONS

List subject to change without notice based on market availability and pricing.

Angel's Envy

Basil Hayden

Bulleit Rye

Charleston Distilling Straight Rye  
Whiskey (local)

Four Roses Small Batch

Gentleman Jack (whiskey)

Gentry Bourbon (local)

High West Double Rye

Jack Daniel's Single Barrel

Knob Creek

Russell's Reserve

Woodford Reserve

## UPGRADE THE ICE

Large Square Ice Cubes	\$1 per guest / per cube (minimum of 50 cubes)
Crushed Ice	\$1 per guest (minimum of 50 guests)

## CLIENT SUPPLIED BOURBON

### Would you like to supply your own bourbon?

BevSafe is happy to allow clients to supply their own bourbon, but we do have a few stipulations.

**There is no discount for supplying your own product to add-on to a bar package, however we do not charge a corkage fee to pack, transport and serve your client provided product.**

**Client supplied bourbon must be dropped off at the BevSafe warehouse prior to the event date.**

This way we can properly pack and safely transport your product with the rest of your event offerings as to not miss a single detail.

**Remaining product will return with the BevSafe truck the night of the event.**

This is for liability purposes, to not send you home with open containers in your vehicle the night of your event. Remaining client provided bourbon can be picked up the following business day at our warehouse. Please remember to schedule drop-off/pick-up times with your sales representative to ensure someone is available at the warehouse to assist you.