TOP SHELF SPIRIT PACKAGE

$19/person for 2 hours  
$21/person for 5 hours  
$3/person per hour after  
1 seasonal specialty cocktail included

SPIRITS:  
Grey Goose Vodka, Bombay Sapphire Gin, Botron Blanco Rum, Patron Silver Tequila, High West Bourbon, Glenlivet 12 Year Scotch

A SELECTION OF THREE (3) BEERS:  
Stone IPA, Stone Ripper Pale Ale, Boulevard American Kolsch, Maui Bikini Blonde Lager & Seasonal Rotating Beer

A SELECTION OF TWO (2) WINES:  
J Lohr Chardonnay, Tangent Sauvignon Blanc, Lagaria Pinot Grigio, Campuget Rose, Edna Valley Cabernet, Old Soul Pinot Noir & Toscolo Chianti

A FULL SOFT BAR WITH GARNISHES INCLUDED

CRAFT SPIRIT PACKAGE

$16/person for 2 hours  
$19/person for 5 hours  
$3/person per hour after  
1 specialty cocktail included

SPIRITS:  
Titos Vodka, Plymouth Gin, Pyrat Rum, Makers Mark Bourbon, Casamigos Blanco Tequila, Four Teachers Scotch

A SELECTION OF THREE (3) BEERS:  
Stone IPA, Stone Ripper Pale Ale, Boulevard American Kolsch, Maui Bikini Blonde Lager & Seasonal Rotating Beer

A SELECTION OF TWO (2) WINES:  
J Lohr Chardonnay, Tangent Sauvignon Blanc, Lagaria Pinot Grigio, Campuget Rose, Edna Valley Cabernet, Old Soul Pinot Noir & Toscolo Chianti

A FULL SOFT BAR WITH GARNISHES INCLUDED

PREMIUM WELL SPIRIT PACKAGE

$14/person for 2 hours  
$17/person for 5 hours  
$3/person per hour after  
1 specialty cocktail included

SPIRITS:  
Svedka Vodka, Seagrams Gin, Cruzan Rum, Jim Beam Bourbon, Rancho Allegre Tequila, Scoresby Scotch

A SELECTION OF THREE (3) BEERS:  
Stone IPA, Stone Ripper Pale Ale, Boulevard American Kolsch, Maui Bikini Blonde Lager & Seasonal Rotating Beer

A SELECTION OF TWO (2) WINES:  
J Lohr Chardonnay, Tangent Sauvignon Blanc, Lagaria Pinot Grigio, Campuget Rose, Edna Valley Cabernet, Old Soul Pinot Noir & Toscolo Chianti

A FULL SOFT BAR WITH GARNISHES INCLUDED

*PACKAGE PRICING DOES NOT INCLUDE LABOR*
## Cork & Cap Package

- **$12/person** for 2 hours
- **$14/person** for 5 hours
- **$3/person** per hour after

### A Selection of Three (3) Beers:
- Stone IPA
- Stone Ripper Pale Ale
- Boulevard American Kolsch
- Maui Bikini Blonde Lager & Seasonal Rotating Beer

### A Selection of Four (4) Wines:
- JLohr Chardonnay
- Tangent Sauvignon Blanc
- Lagaria Pinot Grigio
- Campuget Rose
- Edna Valley Cabernet
- Old Soul Pinot Noir
- Toscolo Chianti

### Non-Alcoholic Refreshments:
- Coke
- Diet Coke
- Sprite
- Still & Sparkling Water
- Lemons & Limes

### 2020 Beverage Packages Page 2

## Basic Bar Package

- **$5/person**

### Supplies Include:
- Standard bar setup with linens and bar decor to feature your selections
- 9 & 16 ounce biodegradable cups
- Chill tubs
- Bus tubs
- Bar ice
- Bar utensils
- Cocktail napkins
- Bar mats
- Trash & Recycling

### Upgrades & Rentals

#### Glassware Rentals
- Wine, Rocks & Highball Glasses **$4.85/person**
- Champagne Flutes **$1.95/per flute**
- Martini Glasses **$1.95/per glass**

#### Soft Bar (Including garnishes) **$5/PERSON**
- Coke
- Diet Coke
- Sprite
- Tonic
- Club Soda
- Still & Sparkling Water
- Ginger Beer
- Grapefruit Juice
- Cranberry Juice
- Pineapple Juice
- Orange Juice

### Garnishes **$75 Flat Fee**
- Lemons
- Limes
- Oranges
- Olives
- Cherries

### Staffing Rates

#### 4 Hour Minimum
- Bartender/Supervisor (required) **$46 per hour**
- Bartenders **$31 per hour**
- Bar Back **$29 per hour**
- Beverage Servers **$111 for 4 hours**

Staffing minimums are based on guest count

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Please email Erin Anderson at bar@giuseppecatering.com with any questions or to receive a quote for service
CONTRACT TERMS AND AGREEMENTS

- A 50% non-refundable deposit of the total cost & signed contract is due no later than 30 days after receiving contract to lock in pricing. The remaining balance due 7 days prior to the event. A credit card on file is required to hold contract.
- A deposit and signed contract are due no later than 30 days prior to the client’s wedding date to ensure staffing. If booked after the 30-day deadline GBS cannot guarantee the staff necessary to execute wedding bar services.
- Any changes to the current contract, as well as a final guest count are due to GBS (Giuseppe Bar Services) no later than 10 days prior to the event date.
- If changes are made after the 10-day period a $50 fee will incur and will be added to the final bill. There is a $30.00 returned check fee.
- Overtime that occurs on events will be charged to the credit card on file.
- A 5% late fee will be billed to client if balance is not paid by the due date.
- A 1.5% service charge added after thirty (30) days past due.
- No alcohol permitted on the premise unless it is served by GBS. No coolers or drinks allowed before the bar opens.
- The bartenders reserve the right to refuse any attendees if they believe the attendee is intoxicated. If attendees are not following the directions of the Supervisor/Lead Bartender regarding the bar policies, rules and regulations, we reserve the right to shut down the bar. No refunds will be given for the time the bar is shut down.
- Last call will be made 30 minutes prior to the end of your bar contract. No alcohol will be given out 15 minutes prior to the end of your contracted time and all open containers of alcohol will be disposed of at the end of the evening.
- Once you put down a deposit you are unable to downgrade your package.
- Special circumstances may occur in which liquors of comparable substitutes may be used.
- Dinner wines, prosecco toasts & additional specialty cocktails may be purchased separately.
- All kegs must be accompanied by a jockey box and will accrue additional fees for ice.
- No shots allowed at Scripps Seaside Forum or any other venue on UCSD campus.
- Bottles of alcohol cannot be given out as a party favor or as a seating assignment.
- All alcohol must be served by GBS staff. Alcohol cannot be set out on tables for guests serve themselves, including champagne for seating assignments.
- All neat drinks at Scripps Seaside Forum must be approved by Beverage Manager prior to event.

Giuseppe Beverage Services agrees to name "client" as additional insureds under its commercial general liability policy.