2016 Beverage Packages
Scripps Seaside Forum
All Comprehensive Packages Include:
Each package is priced for a 2 hour time period, additional hours are listed beneath each package

- 3 Beer Selections
- 2 Wine Selections
- Assorted Soft Drink
- Still & Sparkling Water
- Garnishments & Bar Mixers
- Bar Tables and Linen (Black)
- Trash Removal & Recycling
- Ice for bar and chilling all products

**TOP SHELF SPIRIT PACKAGE - $17 per guest**
$4.25 per guest per hour after the first 2 hours

- Belvedere Vodka
- Bombay Sapphire Gin
- Botron Reserve Blanco Rum
- Patron Silver Tequila
- Makers Mark Bourbon
- Glenlivet 12 Year Scotch

**CRAFT SPIRIT PACKAGE - $15 per guest**
$3.75 per guest per hour after the first 2 hours

- Deep Eddy Vodka
- Plymouth Gin
- Pyrat Rum
- Basil Hayden Bourbon
- Casamigos Blanco Tequila
- Four Teachers Scotch

**PREMIUM WELL SPIRIT PACKAGE - $13 per guest**
$3.50 per guest per hour after the first 2 hours

- Svedka Vodka
- New Amsterdam Gin
- Cruzan Rum
- Jim Beam Bourbon
- Sauza Tequila
- Scoresby Scotch

**CORK AND CAP PACKAGE - $11 per guest**
$3.25 per guest per hour after the first 2 hours

- 3 Beer Selections: Stone IPA, Widmer Hefeweizen, Stella Artois, Corona Extra
- 2 Wine Selections: Maggio Chardonnay, Maggio Sauvignon Blanc, Campagnola Pinot Grigio
  Maggio Cabernet Sauvignon, Alamos Merlot, Leese Fitch Pinot Noir

*Each bar package will contain an allotted amount of liquors per the total guest count.
*Special circumstances may occur in which we may use liquors of comparable substitutes when necessary
Client Providing Beverages Options:

BASIC BAR PACKAGE - $4 per guest
$150 per hour after the first 2 hours
*Events with 60 guests or less will incur a flat $250 for bar set up
1 standard bar set up with black linens
Bar Equipment
Bar décor
Chill tubs/coolers
Bar ice
Beverage Straws
Cocktail Napkins
Trash and Recycling

Staffing Only Option and Labor Rates
$200 staffing only fee is added to all staffing only contracts
Giuseppe Bar Services will provide labor only. Bar staff is scheduled at minimum 2 hours prior to event and 1 hour after bar closes. Every event is uniquely different and requires different amounts of staff based on the details of service.

*All labor is additional charge in all packages
*All packages include liquor liability and general liability insurance
*Packages include 18% coordination fee and 8% Sales Tax

Bartender/Supervisor $50/hour
Bartenders $35/hour
Barback(s) $32/hour
Wine Server(s) $128 for 4 hours

Available upgrades to all-inclusive options and basic bar option:
Glassware Rental (rocks, highball, & wine) $3.85 per person
Martini Glasses & Champagne Flutes $1.75 per glass

Dinner Wines, Champagne Toasts, Specialty Cocktails, Soft Bar Packages, & additional bar set ups may be purchased separately and are customizable to fit your needs.

Cordial Upgrades Available: Please inquire for pricing
Chartreuse Green, Campari, Aperol, Grand Marnier, Luxardo Maraschino,
Bitter Truth Elderflower Liqueur, Kahlua, Baileys, Patron Citron

For proposal inquiries or other bar related questions please contact:
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