TOP SHELF SPIRIT PACKAGE

$23/person for 2 hours
$25/person for 5 hours
$3/person per hour after
1 seasonal specialty cocktail included

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

A SELECTION OF THREE (3) BEERS:
Stone IPA, Stone Belgian White Ale, Three Weavers Pale Ale,
California Honey Blonde, Maui Bikini Blonde Lager & Societe
Light Ale

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

A FULL SOFT BAR WITH GARNISHES INCLUDED

CRAFT SPIRIT PACKAGE

$20/person for 2 hours
$23/person for 5 hours
$3/person per hour after
1 specialty cocktail included

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

A SELECTION OF THREE (3) BEERS:
Stone IPA, Stone Belgian White Ale, Three weavers Pale Ale,
California Honey Blonde, Maui Bikini Blonde Lager & Societe
Light Ale

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

A FULL SOFT BAR WITH GARNISHES INCLUDED

PREMIUM WELL SPIRIT PACKAGE

$17/person for 2 hours
$20/person for 5 hours
$3/person per hour after
1 specialty cocktail included

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

A SELECTION OF THREE (3) BEERS:
Stone IPA, Stone Belgian White Ale, Three weavers Pale Ale,
California Honey Blonde, Maui Bikini Blonde Lager & Societe
Light Ale

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

A FULL SOFT BAR WITH GARNISHES INCLUDED

*PACKAGE PRICING DOES NOT INCLUDE LABOR*
CORK & CAP PACKAGE

$14/person for 2 hours
$17/person for 5 hours
$3/person per hour after

A SELECTION OF THREE (3) BEERS:
Stone IPA, Stone Belgian White Ale, Three weavers Pale Ale,
California Honey Blonde, Maui Bikini Blonde Lager & Societe
Light Ale

A SELECTION OF FOUR (4) WINES:
J Lohr Chardonnay, Cannonball Sauvignon Blanc, Lagaria
Pinot Grigio, Edna Valley Cabernet Sauvignon, Toscolo
Chianti, Old Soul Pinot Noir, Campuget Rose

NON-ALCOHOLIC REFRESHMENTS:
Coke, Diet Coke, Sprite, Still & Sparkling Water,
Lemons & Limes

STAFFING RATES

4 HOUR MINIMUM
Bartender/Supervisor (required) $50 per hour
Bartenders $35 per hour
Bar back $30 per hour
Beverage Servers $120 for 4 hours

Staffing minimums are based on guest count

GLASSWARE RENTALS

STANDARD BAR GLASSWARE
Wine, Rocks & Highball Glasses $5.85/person
Champagne Flutes $2.35/per flute
Martini Glasses $2.35/per glass

Please email Christina Dickens at
bar@giuseppecatering.com with any questions or
to receive a quote for service
Giuseppe Bar Services

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.
## Wine List

### ROSÉ & BUBBLES...

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROSÉ</td>
<td>Domain de Triennes 2019, Provence, France</td>
<td>France</td>
<td>2019</td>
<td>46</td>
</tr>
<tr>
<td></td>
<td>Portal de Calcada 2020, Vinho Verde, Portugal</td>
<td>Portugal</td>
<td>2020</td>
<td>40</td>
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<tr>
<td></td>
<td>Prosecco, Val D'Oca Veneto, Italy</td>
<td>Italy</td>
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<tr>
<td></td>
<td>Sparkling Brut, Roederer, Anderson Valley, California</td>
<td>USA</td>
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<tr>
<td></td>
<td>Rosé Sparkling Brut, Col dei Salici, Veneto, Italy</td>
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<tr>
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<td>Champagne Rosé, Taittinger, France</td>
<td>France</td>
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<tr>
<td></td>
<td>Champagne, G.H Mumm Gordon Rouge, France</td>
<td>France</td>
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<tr>
<td></td>
<td>Champagne Split, Pommery Brut 187ml, France</td>
<td>France</td>
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### WHITES...

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
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<tbody>
<tr>
<td>ALBARINO</td>
<td>Columna 2020, Rias Baixas, Spain</td>
<td>Spain</td>
<td>2020</td>
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<tr>
<td></td>
<td>Chardonnay, Heron 2020, Mendocino County, California</td>
<td>USA</td>
<td>2020</td>
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<tr>
<td></td>
<td>Chardonnay, Laird Family 2018, Napa Valley, California</td>
<td>USA</td>
<td>2018</td>
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<tr>
<td></td>
<td>Chardonnay, Clendenen Family Vineyards 'Le Pip' 2017, Santa Maria, California</td>
<td>USA</td>
<td>2017</td>
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<tr>
<td></td>
<td>Chablis, Simonnet Febvre 2018, Burgundy, France</td>
<td>France</td>
<td>2018</td>
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<tr>
<td></td>
<td>Insolia, Tenuta Iubidi 2019, Sicilia, Italy</td>
<td>Italy</td>
<td>2019</td>
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<tr>
<td></td>
<td>Frascati, Principi Pallavicini 2020, Lazio, Italy</td>
<td>Italy</td>
<td>2020</td>
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<tr>
<td><strong>Giuseppe's Home Region Vineyard</strong></td>
<td>Gavi, Rinaldi 2020, Piemonte, Italy</td>
<td>Italy</td>
<td>2020</td>
<td>55</td>
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<tr>
<td></td>
<td>Pinot Grigio, Alois Laegeder 2020, Alto Adige, Italy</td>
<td>Italy</td>
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<tr>
<td></td>
<td>Pinot Grigio, Zuani 2018, Friuli Venezia Giulia, Italy</td>
<td>Italy</td>
<td>2018</td>
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<tr>
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<td>Riesling, Blees Ferber Dry 2016, Mosel, Germany</td>
<td>Germany</td>
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<tr>
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<td>Sauvignon Blanc, Arona 2020, Marlborough, New Zealand</td>
<td>New Zealand</td>
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<tr>
<td></td>
<td>Sauvignon Blanc, Quivira 2020, Sonoma Valley, California</td>
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<tr>
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<td>Brunello di Montalcino, Villa Le Prata 2013, Toscana, Italy</td>
<td>Italy</td>
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<tr>
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<td>Cabernet Blend, Loredan Casparin Capo di Stato 2016, Veneto, Italy</td>
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<td>Cabernet Sauvignon, Sculpiterra Heroes 2018, Paso Robles, California</td>
<td>USA</td>
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<tr>
<td></td>
<td>Cabernet Sauvignon, Daniel Cohn Bellacosa 2017, North Coast, California</td>
<td>USA</td>
<td>2017</td>
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<tr>
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<td>Cabernet Sauvignon, Laely 2018, Napa Valley, California</td>
<td>USA</td>
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<td>Cabernet Sauvignon, Boxen 'Volgeltz Vineyard' 2017, Santa Ynez, California</td>
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<tr>
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<td>Chianti Riserva, Sodi del Paretis 2016, Toscana, Italy</td>
<td>Italy</td>
<td>2016</td>
<td>56</td>
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<tr>
<td></td>
<td>Montepulciano, La Valentina 'Special' 2017, Abruzzo, Italy</td>
<td>Italy</td>
<td>2017</td>
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<tr>
<td></td>
<td>Nero d’Avola, Cusumano 2019, Sicilia, Italy</td>
<td>Italy</td>
<td>2019</td>
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<tr>
<td></td>
<td>Pinot Noir, William Walch ‘Prendo’ 2020, Alto Adige, Italy</td>
<td>Italy</td>
<td>2020</td>
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<tr>
<td></td>
<td>Pinot Noir, Mignanelli 2019, Santa Cruz Mountains, California</td>
<td>USA</td>
<td>2019</td>
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<tr>
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<td>Pinot Noir, Domaine Michelle 2018, Burgundy, France</td>
<td>France</td>
<td>2018</td>
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<tr>
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<td>Pinot Noir, Cristom Mt. Jefferson Cuvee 2019, Willamette Valley, Oregon</td>
<td>USA</td>
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<td>Red Blend, Chappelet 2019, Napa Valley, California</td>
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<td>2019</td>
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<tr>
<td></td>
<td>Rioja, Marques Riscal 2015, Spain</td>
<td>Spain</td>
<td>2015</td>
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<td></td>
<td>Roma Doc, Poggio Le Volpi 2018, Lazio, Italy</td>
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<td>2018</td>
<td>65</td>
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<tr>
<td><strong>Giuseppe's Home Region Vineyard</strong></td>
<td>Super Tuscan, Badia di Morrone Taneto 2018, Toscana, Italy</td>
<td>Italy</td>
<td>2018</td>
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<tr>
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<td>Syrah, Ojai Vineyard 'Bien Nacido' 2017, Santa Maria, California</td>
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<td>Tempranillo, Torremoron 2019, Ribera del Duero, Spain</td>
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<td>Zinfandel, Fritz 2017, Dry Creek Valley, California</td>
<td>USA</td>
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</tbody>
</table>