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INTER



BLUE MOON CATERERS BAR AND BEVERAGE MENU

BARTENDING

Blue Moon Caterers is happy to offer professional Bartending services for our Clients.

The number of Bartenders required depends on the number of guests in attendance, what is being served, and other factors.

Bartenders are billed at \$40.00 per hour, including set up and tear down (typically 1.5 hours at most events).

We often are able to utilize Bar Backs (\$32.00 per hour) at catered events where a second or third staff person is required.



SERVICWARE

DISPOSABLE - INCLUDED WHEN BLUE MOON PROVIDES ALCOHOL

At catered events where Blue Moon Caterers provides the alcohol, our drink pricing includes appropriate disposable cups for each type of beverage served.

BEVERAGE	STYLE
Beer and Cocktails	12 oz Clear Plastic Cup
Wine and Champagne	9 oz Clear Plastic Cup
Spirits and Frozen Drinks	10 oz Clear Plastic Cup
Shots	1.5 oz Plastic Shot Glasses

GLASS - \$1.25 per glass in lots of 25 or 36

Blue Moon Caterers offers a complete line of Bar Glassware for events where this is an important element.

STYLES

Wine Glasses / Shot Glasses
Champagne Flute / Coolers
Cocktail Glasses / Water (or Tea) Glasses
Martini Glasses / Coffee Cups



BLUE MOON BAR TYPES

The following Blue Moon Hosted Bars include mixers, cups, ice, transport, chilling, and display+storage equipment.

↳ OPEN BAR BY BMC

Pay a per person charge to allow your guest to enjoy unlimited beverages for up to 5 hours of service.

↳ TAB BAR BY BMC

This is a consumption-based system, where you will only pay for the beverages consumed by your guests. Our staff will record and track all beverages served, ensuring an accurate and comprehensive charge at the end of the event.

↳ BANK BAR BY BMC

Provide a dollar amount that you'd like to spend on bar services. We will provide full bar services until your dollar amount has been exhausted, at which point a cash bar option will be made available to guests.

↳ TICKET BAR BY BMC

Client to provide tickets to guests. We will provide a full bar services, and when the guests tickets are gone a cash bar will be available to guests.

↳ CASH BAR BY BMC

We will provide a full bar where your guests are able to individually purchase their preferred drinks.

DISPLAY OPTIONS

Blue Moon Caterers is equipped to setup your bar display in a way that matches your event. From the **simple** setup which includes a bartender, table, and drink options neatly arranged before guests to the more **elegant** displays that provide a real-bar feel with multiple tables, decor, and styled glassware arrangements.

HOST & CASH BARS

SALES MINIMUMS FOR HOST AND CASH BARS

Beer, Wine, Spirits	\$400.00
Spirits	\$300.00
Beer, Wine	\$200.00

When Blue Moon Caterers provides a Host or Cash Bar we require the Client to guarantee a minimum sales amount on each type of Bar. If the sales at the Bar fall below the minimum, the Client makes up the difference.

PRICING: BLUE MOON BRANDS

Blue Moon Caterers offers drinks for Host or Cash Bars at these prices:

BEVERAGE	COST
Soft Drinks (if not provided otherwise), and Mixers	\$3.50
Bottled Beer (Domestic, Import and Craft)	\$5.50
Cocktails (Blue Moon Call Brands)	\$6.50
Cocktails (Blue Moon Premium Brands)	\$7.50
Cocktails (Blue Moon Super Premium Brands)	\$8.50
Margaritas, rocks	\$6.50
Wine	\$6.50
Unlimited Consumption - Call Brands (per person)	\$19.00

PRICING: KEGS

ALL KEG PRICES INCLUDE BARREL, ICE, TAPS, CUPS, TRANSPORTATION

TYPE	COST
Keg Beer, Domestic 1/2 bbl. (180 glasses)	\$250.00
Keg Beer, Craft/Import 1/2 bbl. (180 glasses)	\$320.00
1/6 bbl. (60 glasses)	\$220.00
RESERVE KEG, BUG LIGHT (LIMIT ONE PER EVENT)	
1/2 bbl. if untapped	\$50.00
1/2 bbl. if tapped	\$240.00

PRICING: BOTTLED WINE

INCLUDES CUPS & PRE-CHILLING WHEN NEEDED

TYPE	COST
Bottled Wine	\$26.50 per bottle opened
Champagne	\$25.00 per bottle opened

Important Note: Clients should give serious consideration to taking advantage of Blue Moon Caterer's Reserve Keg Program. \$30 is cheap insurance to make sure you don't run out of Beer during an event! Similarly, when Blue Moon Caterers provides Wine by the bottle, we bring a large supply, so you can relax, knowing that you will not run out...nor will you have any leftovers...you pay only for what you use!

PRICING: FROZEN & SPECIALTY DRINKS

FROZEN BEVERAGES

MACHINE + DRINK TYPE & QUANTITY	COST
Frozen Beverage Machine	\$225.00
Frozen Alcoholic Beverages, per batch (approx 80 drinks)	\$165.00
Frozen Non-alcoholic Beverages, per batch (approx 65 drinks)	\$105.00

SPECIALTY DRINKS

Margaritas, Rocks - \$115.00

Per gallon, approx. 15-20 drinks

Other Specialty Drinks - \$110.00-165.00

Unique and delicious Martinis, Cocktails, and other creations to add excitement to your Bar. Per gallon, approx 15-25 drinks, depending on glass size.



PRICING: MIXERS & ODDS N' ENDS

Mixers, Condiments, Garnishes, Tools, Cups, Ice - \$3.50 per guest

At Bars where Soft Drinks **are not** part of the Non-alcoholic Beverages

Mixers, Condiments, Garnishes, Tools, Cups, Ice - \$3.00 per guest

At Bars where Soft Drinks **are** provided in Non-alcoholic Beverages

At catered events where clients provide the alcohol, there are numerous tasks associated with this that are the responsibility of the Client: Planning what and how much to purchase, providing serviceware, ice, and display equipment, plus pre-chilling and transporting the products to the Bar site. Blue Moon Caterers can provide the services listed below to help make your Bars better/easier:

Cups	\$0.50 per guest
Ice	\$0.50 per guest
Pre-Chilling (including coolers)	\$0.50 per guest
Transporting	\$0.50 per guest
Display Equipment	\$27.50

BRANDS

Blue Moon Caterers Bar Brands (other Brands are available by special request).

BEER

STYLES
Bud Light
Mich Ultra Light
Fat Tire
Boulevard Wheat
Blue Moon



WINE

TYPE	CALL	PREMIUM
Cabernet/Red	Grayson Cellars	Cotes du Rhone
Pinot Noir	Dreambird	A to Z
Chardonnay	Red Tree	Columbia Crest GE
Pinot Grigio	Ecco Domani	Kris
Sauvignon Blanc		Villa Maria
Riesling		Chateaux St. Michelle
Moscato	Castello del Poggio	
White Zin	Beringer	

LIQUOR

TYPE	CALL	PREMIUM	SUPER PREMIUM
Scotch	Grant's	Dewar's	Chivas Regal
Bourbon	Jim Beam	Jack Daniels Black	Crown Royal
Gin	Seagram's	Tanqueray	Bombay Sapphire
Vodka	Svedka	Absolute	Grey Goose
Rum	Castillo	Bacardi	Captain Morgan
Tequila	El Zarco	Suaza Silver	Cabo Wabo

BLUE MOON CATERER'S BAR POLICIES

OVER CONSUMPTION

Many Clients are concerned about this. Our experience is that it is a rare occurrence where a guest will consume alcohol beyond a reasonable point. We will "cut off" people, when, in our judgment, their behavior is such that it is creating a problem for other guests. But, our normal practice is to first attempt to find another guest who knows the problem guest and is willing to manage the situation.

UNDER-AGED CONSUMPTION

We will never knowingly serve any guest less than 21 years of age, and will request valid identification from any guests who appear to be under 30 years of age.