

BAR MENUS

Cutting Edge Catering



CateringByCuttingEdge.com
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909-584-5777

BAR PACKAGE #1

BASIC DO-IT-YOURSELF BAR

\$10 /PERSON



4 HOURS OF SERVICE • ADDITIONAL HOURS \$250/HOUR
PRICING BASED ON 50 OR MORE GUESTS

INCLUDES

One Bartender for 4 Hours of Service (up to 75 guests)

Additional bartender required above 75 guests,
3rd bartender at 150 guests and 4th at 200 guests

JUICES AND SODAS

Cranberry Juice, Orange Juice, Pineapple Juice,
Assorted Sodas (Coca Cola, Diet Coke, Sprite, Ginger Ale)

ICE DELIVERY

Supplies at least 3 lbs per guest, delivered to the venue day-of

GARNISH PROVISION

Provides ALL garnishes (UNLIMITED): limes, lemons, oranges, mint, margarita salt, maraschino cherries, martini olives - or any combination of what we might need for cocktails. (** Berries and imported goods are only included should recipes call for those particular items.)

MIXER PROVISION

Provides ALL mixers (UNLIMITED): Coke, Diet Coke, 7-Up/Sprite, Ginger Ale, Squirt, Red Bull, Ginger Beer, Club Soda, Tonic Water, Sweet & Sour, Lemon Juice, Lime Juice, Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice, Simple Syrup, Agave Nectar, Angostura Bitters and Grenadine



YOU PROVIDE

All Beer, All Wine, All Seltzers, All Liquor
Bar Menu (in picture frame for wedding guests)

OPTIONAL HYDRATION UPGRADES:

HYDRATION STATION

AN ADDITIONAL \$3 PER GUEST

Provides (UNLIMITED) three dispensers, as well as three dispenser options for the entirety of your event. You choose three of the following options and we keep your guests hydrated with a beautiful self-serve station for the whole night! Three Options include any three of the following: Organic Lemonade, Sweetened Iced Tea, Plain Water, Infused Water. (*Infused Waters include: Cucumber Mint, Cucumber Strawberry, Strawberry Mint, Strawberry Basil, Watermelon Basil).

PREMIUM COFFEE STATION

AN ADDITIONAL \$3 PER GUEST

Provides (UNLIMITED) caffeinated coffee and hot water with assorted herbal and non-herbal teas, with simple sweeteners, creamer, stir sticks, cups.

BAR PACKAGE #2

\$20/PERSON



4 HOURS OF SERVICE • ADDITIONAL HOURS \$350/HOUR
PRICING BASED ON 50 OR MORE GUESTS

INCLUDES

Crowd Favorites • Choose TWO

Coors Light, Miller Lite, Corona, Model Especial

IPA Selection • Choose ONE

Firestone 805, Lagunitas, Stone IPA, Ballast Point IPA, Sierra Nevada

Unique Selections • Choose ONE

Blue Moon, Sam Adams, Schofferhofer Grapefruit Hefeweizen Beer, Angry Orchard

Wines • Choose THREE

Merlot, Pinot Noir - Rose, Pino Noir, Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon

JUICES AND SODAS

Cranberry Juice, Orange Juice, Pineapple Juice, Assorted Sodas (Coca Cola, Diet Coke, Sprite, Ginger Ale)

ICE DELIVERY

Supplies at least 3 lbs per guest, delivered to the venue day-of

GARNISH PROVISION

Provides ALL garnishes (UNLIMITED): limes, lemons, oranges, mint, margarita salt, maraschino cherries, martini olives - or any combination of what we might need for cocktails. (** Berries and imported goods are only included should recipes call for those particular items.)

MIXER PROVISION

Provides ALL mixers (UNLIMITED): Coke, Diet Coke, 7-Up/Sprite, Ginger Ale, Squirt, Red Bull, Ginger Beer, Club Soda, Tonic Water, Sweet & Sour, Lemon Juice, Lime Juice, Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice, Simple Syrup, Agave Nectar, Angostura Bitters and Grenadine



OPTIONAL HYDRATION UPGRADES:

HYDRATION STATION

AN ADDITIONAL \$3 PER GUEST

Provides (UNLIMITED) three dispensers, as well as three dispenser options for the entirety of your event. You choose three of the following options and we keep your guests hydrated with a beautiful self-serve station for the whole night! Three Options include any three of the following: Organic Lemonade, Sweetened Iced Tea, Plain Water, Infused Water. (*Infused Waters include: Cucumber Basil, Cucumber Strawberry, Strawberry Mint, Strawberry Basil, Watermelon Basil).

PREMIUM COFFEE STATION

AN ADDITIONAL \$3 PER GUEST

Provides (UNLIMITED) caffeinated coffee and hot water with assorted herbal and non-herbal teas, with simple sweeteners, creamer, stir sticks, cups.

BAR PACKAGE #3

\$28/PERSON



4 HOURS OF SERVICE • ADDITIONAL HOURS \$400/HOUR
PRICING BASED ON 100 GUESTS

INCLUDES

Crowd Favorites • Choose TWO

Coors Light, Miller Lite, Corona, Model Especial

IPA Selection • Choose ONE

Firestone 805, Lagunitas, Stone IPA, Ballast Point IPA, Sierra Nevada

Unique Selections • Choose ONE

Blue Moon, Sam Adams, Schofferhofer Grapefruit Hefeweizen Beer, Angry Orchard

Wines • Choose THREE

Merlot, Pinot Noir - Rose, Pino Noir, Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon

Specialty Cocktails • Choose TWO

The Manhattan

Rye whiskey, sweet vermouth, angostura bitters, and a lemon twist.

The Boulevardier

Bourbon, sweet vermouth, and garnished with a lemon twist.

The Perfect Pair

Muddled pear, simple syrup, gin, lemon, and garnished with a dash of cinnamon on a slice of pear.

Raspberry Lemon Drop

Vodka, fresh lemon juice, simple syrup, and raspberry liqueur, garnished with a slice of lemon.

Classic Margarita

Tequila blanco, fresh lime juice, agave nectar, triple sec, and garnished with a lime wedge.

Moscow Mule

Vodka, zesty ginger beer, fresh lime juice, and garnished with a lime wheel.

Maple Bacon Old Fashioned

Bourbon, angostura and walnut bitters, maple syrup, over a big ice rock, garnished with a slice of thick candied bacon.

JUICES AND SODAS

Cranberry Juice, Orange Juice, Pineapple Juice, Assorted Sodas (Coca Cola, Diet Coke, Sprite, Ginger Ale)

ICE DELIVERY

Supplies at least 3 lbs per guest, delivered to the venue day-of

GARNISH PROVISION

Provides ALL garnishes (UNLIMITED): limes, lemons, oranges, mint, margarita salt, maraschino cherries, martini olives - or any combination of what we might need for cocktails. (** Berries and imported goods are only included should recipes call for those particular items.)

MIXER PROVISION

Provides ALL mixers (UNLIMITED): Coke, Diet Coke, 7-Up/Sprite, Ginger Ale, Squirt, Red Bull, Ginger Beer, Club Soda, Tonic Water, Sweet & Sour, Lemon Juice, Lime Juice, Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice, Simple Syrup, Agave Nectar, Angostura Bitters and Grenadine



OPTIONAL HYDRATION UPGRADES:

HYDRATION STATION

AN ADDITIONAL \$3 PER GUEST

Provides (UNLIMITED) three dispensers, as well as three dispenser options for the entirety of your event. You choose three of the following options and we keep your guests hydrated with a beautiful self-serve station for the whole night! Three Options include any three of the following: Organic Lemonade, Sweetened Iced Tea, Plain Water, Infused Water. (*Infused Waters include: Cucumber Basil, Cucumber Strawberry, Strawberry Mint, Strawberry Basil, Watermelon Basil).

PREMIUM COFFEE STATION

AN ADDITIONAL \$3 PER GUEST

Provides (UNLIMITED) caffeinated coffee and hot water with assorted herbal and non-herbal teas, with simple sweeteners, creamer, stir sticks, cups.

BAR PACKAGE #4

\$38/PERSON



4 HOURS OF SERVICE • ADDITIONAL HOURS \$500/HOUR
PRICING BASED ON 100 GUESTS

INCLUDES

Crowd Favorites • Choose TWO

Coors Light, Miller Lite, Corona, Model Especial

IPA Selection • Choose ONE

Firestone 805, Lagunitas, Stone IPA, Ballast Point IPA, Sierra Nevada

Citrus Wheat • Choose ONE

Blue Moon, Sam Adams

Unique Selections • Choose ONE

Schofferhofer Grapefruit Hefeweizen Beer, Angry Orchard

Wines • Choose THREE

Merlot, Pinot Noir - Rose, Pino Noir, Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon

Specialty Cocktails • Choose TWO

The Manhattan

Rye whiskey, sweet vermouth, angostura bitters, and a lemon twist.

The Boulevardier

Bourbon, sweet vermouth, and garnished with a lemon twist.

The Perfect Pair

Muddled pear, simple syrup, gin, lemon, and garnished with a dash of cinnamon on a slice of pear.

Raspberry Lemon Drop

Vodka, fresh lemon juice, simple syrup, and raspberry liqueur, garnished with a slice of lemon.

Classic Margarita

Tequila blanco, fresh lime juice, agave nectar, triple sec, and garnished with a lime wedge.

Moscow Mule

Vodka, zesty ginger beer, fresh lime juice, and garnished with a lime wheel.

Maple Bacon Old Fashioned

Bourbon, angostura and walnut bitters, maple syrup, over a big ice rock, garnished with a slice of thick candied bacon.

Hard Seltzers • Choose ONE

White Claw Seltzers, Truly Seltzers (assorted flavors), Topo Chico Hard Seltzers (assorted flavors).

SPIRIT SELECTIONS

Vodka (Tito's), Tequila (Cazadores or Casamigos), Plantation White Rum, Scotch (Johnnie Walker), Gin (Beefeater), Whiskey (Jameson)

JUICES AND SODAS

Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice, Simply Lemonade, Assorted Sodas (Coca Cola, Diet Coke, Sprite, Ginger Ale)

ICE DELIVERY

Supplies at least 3 lbs per guest, delivered to the venue day-of

GARNISH PROVISION

Provides ALL garnishes (UNLIMITED): limes, lemons, oranges, mint, margarita salt, maraschino cherries, martini olives - or any combination of what we might need for cocktails. (** Berries and imported goods are only included should recipes call for those particular items.)

MIXER PROVISION

Provides ALL mixers (UNLIMITED): Coke, Diet Coke, 7-Up/Sprite, Ginger Ale, Squirt, Red Bull, Ginger Beer, Club Soda, Tonic Water, Sweet & Sour, Lemon Juice, Lime Juice, Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice, Simple Syrup, Agave Nectar, Angostura Bitters and Grenadine



OPTIONAL HYDRATION UPGRADES:

HYDRATION STATION

AN ADDITIONAL \$3 PER GUEST

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PREMIUM COFFEE STATION

AN ADDITIONAL \$3 PER GUEST

Provides (UNLIMITED) caffeinated coffee and hot water with assorted herbal and non-herbal teas, with simple sweeteners, creamer, stir sticks, cups.

BAR PACKAGE #5

SUPER PREMIUM OPTION

\$48/PERSON



4 HOURS OF SERVICE • ADDITIONAL HOURS \$600/HOUR
PRICING BASED ON 100 GUESTS

INCLUDES

Crowd Favorites • Choose TWO

Coors Light, Miller Lite, Corona, Model Especial

IPA Selection • Choose TWO

Firestone 805, Lagunitas, Stone IPA, Ballast Point IPA, Sierra Nevada

Citrus Wheat • Choose ONE

Blue Moon, Sam Adams

Unique Selections • Choose TWO

Schofferhofer Grapefruit Hefeweizen Beer, Angry Orchard, Assorted Craft Beers from Golden Road Brewery (Includes: Wold Among Weeds IPA, Mango Cart, and Hefeweizen Beers)

Wines • Choose THREE

Merlot, Pinot Noir - Rose, Pino Noir, Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon

Specialty Cocktails • Choose TWO

The Manhattan

Rye whiskey, sweet vermouth, angostura bitters, and a lemon twist.

The Boulevardier

Bourbon, sweet vermouth, and garnished with a lemon twist.

The Perfect Pair

Muddled pear, simple syrup, gin, lemon, and garnished with a dash of cinnamon on a slice of pear.

Raspberry Lemon Drop

Vodka, fresh lemon juice, simple syrup, and raspberry liqueur, garnished with a slice of lemon.

Classic Margarita

Tequila blanco, fresh lime juice, agave nectar, triple sec, and garnished with a lime wedge.

Moscow Mule

Vodka, zesty ginger beer, fresh lime juice, and garnished with a lime wheel.

Maple Bacon Old Fashioned

Bourbon, angostura and walnut bitters, maple syrup, over a big ice rock, garnished with a slice of thick candied bacon.

Hard Seltzers • Choose ONE

White Claw Seltzers, Truly Seltzers (assorted flavors), Topo Chico Hard Seltzers (assorted flavors).

PREMIUM SPIRIT SELECTIONS

Vodka (Gray Goose), Vodka (Belvedere) Tequila (Casamigos Blanco), Tequila (Clase Azule Reposado), Tequila - Patron (Anejo), Rum (Bacardi & Captain Morgan's), Rum (Malibu), Gin (Tanqueray), Gin (Hendricks), Whiskey (Crown Royal), Scotch (Jonnie Walker Black),

Super Premium Spirit Option: Glenfiddich (18 Yr Old Single Malt Scotch Whisky) \$195

JUICES AND SODAS

Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice, Simply Lemonade, Assorted Sodas (Coca Cola, Diet Coke, Sprite, Ginger Ale)

ICE DELIVERY

Supplies at least 3 lbs per guest, delivered to the venue day-of

GARNISH PROVISION

Provides ALL garnishes (UNLIMITED): limes, lemons, oranges, mint, margarita salt, maraschino cherries, martini olives - or any combination of what we might need for cocktails. (** Berries and imported goods are only included should recipes call for those particular items.)

MIXER PROVISION

Provides ALL mixers (UNLIMITED): Ginger Beer, Red Bull, Coke, Diet Coke, 7-Up/Sprite, Ginger Ale, Squirt, Red Bull, Ginger Beer, Club Soda, Tonic Water, Sweet & Sour, Lemon Juice, Lime Juice, Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice, Simple Syrup, Agave Nectar, Angostura Bitters and Grenadine



OPTIONAL HYDRATION UPGRADES:

HYDRATION STATION

AN ADDITIONAL \$3 PER GUEST

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PREMIUM COFFEE STATION

AN ADDITIONAL \$3 PER GUEST

Provides (UNLIMITED) caffeinated coffee and hot water with assorted herbal and non-herbal teas, with simple sweeteners, creamer, stir sticks, cups.

DETAILS



THESE SERVICES ARE AVAILABLE FOR AN ADDITIONAL FEE OR COME WITH FULL SERVICE CATERING FROM CUTTING EDGE CATERING

FULL SERVICE

Full service staffing to include:

- Ceremony chairs set up
- Set up of all tables
- Dressing of all tables
- Ceremony to reception transition
- Buffet/Dining service
- Champagne toast service
- Table busing
- Cake cutting service

EVENT CLEAN UP

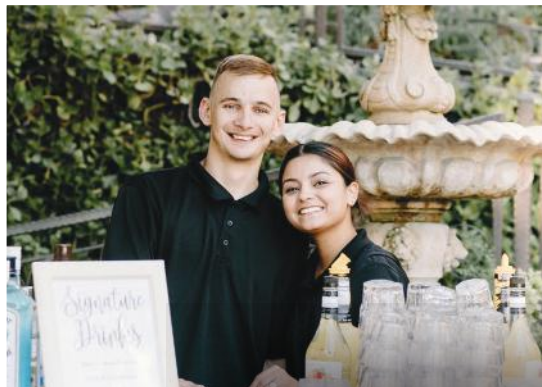
- Clean up and remove all banquet prep and serving stations
- Package and store leftover food/cake/desserts for client take home
- Break down and stow all tables and chairs in preparation for vendor return
- Bag all table linens and stow for vendor return
- Remove and dispose of any remaining garbage and empty all trash cans

FULL LICENSING AND INSURANCE

- \$2 million Commercial Liability
- \$2 million Liquor Liability
- \$2 million Workers Compensation for CEC Staff
- Blanket coverage is issued for all venues and events.
- COI's are available per your venue's request and COI requests must be submitted to us in a timely manner, at least 30 days prior to your event.

FULLY CERTIFIED STAFF

- Servsafe Certification for the state of CA
- Servsafe Certification for Riverside County
- TIPS certification
- LEAD certification
- RBS Certification



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