



BEER AND WINE PACKAGE

BEERS:

2 DOMESTIC / IMPORT BEERS 2 CRAFT BEERS

HOUSE ESTATE WINES:

CABERNET SAUVIGNON, PINOT NOIR, CHARDONNAY
SAUVIGNON BLANC

SOFT BEVERAGES & MIXERS:

STILL & SPARKLING WATER, COKE, COKE ZERO, SPRITE,
LEMONS, AND LIMES

<u>BAR SERVICE</u>	<u>3+ HRS</u>	<u>4+ HRS</u>	<u>5+ HRS</u>
HRS ADDITIONAL HRS (PP / HR)	(INCLUDED)	+\$5	+\$5
25-50 GUESTS	\$36	\$41	\$46
51-75 GUESTS	\$36	\$41	\$46
76-200 GUESTS	\$34	\$39	\$44
201-500 GUESTS	\$29	\$34	\$39
501+ GUESTS	\$26	CUSTOM	CUSTOM

- PRICE INCLUDES BARTENDER AND SUPPORT STAFF AS NEEDED.
- MINIMUM OF 25 GUESTS OR \$700

UC San Diego

HOUSING • DINING • HOSPITALITY
Dining



FULL BAR PACKAGE

SPECIALTY COCKTAIL OR MOCKTAIL:

CHOICE OF ONE SPECIALTY COCKTAIL OR MOCKTAIL

HOUSE SPIRITS:

SOBIESKI VODKA, BROKER'S GIN, EL JIMADOR BLANCO
TEQUILA, OLD FORESTER BOURBON, CRUZAN RUM,
BALLANTINE'S SCOTCH, VERMOUTHS, BITTERS AND TRIPLE SEC

BEERS:

1 DOMESTIC / 1 IMPORT BEER
1 CRAFT BEER

HOUSE ESTATE WINES:

CABERNET SAUVIGNON AND CHARDONNAY

SOFT BEVERAGES & MIXERS:

COKE, DIET COKE, SPRITE, GINGER BEER, ASSORTED JUICES,
TONIC, STILL AND SPARKLING WATER FRESH LIME JUICE,
SIMPLE SYRUP, HOUSE SPICY TINCTURE, LEMONS, LIMES,
ORANGES, CHERRIES, OLIVES, RIMMING SALT, AND
APPROPRIATE COCKTAIL GARNISH

<u>BAR SERVICE</u>	<u>3+ HRS</u>	<u>4+ HRS</u>	<u>5+ HRS</u>
HRS ADDITIONAL HRS (PP / HR)	(INCLUDED)	+\$5	+\$5
25-50 GUESTS	\$36	\$41	\$46
51-75 GUESTS	\$36	\$41	\$46
76-200 GUESTS	\$34	\$39	\$44
201-500 GUESTS	\$29	\$34	\$39
501+ GUESTS	\$26	CUSTOM	CUSTOM

- PRICE INCLUDES BARTENDER AND SUPPORT STAFF AS NEEDED.
- MINIMUM OF 25 GUESTS OR \$700

UC San Diego

HOUSING • DINING • HOSPITALITY
Dining



PREMIUM BAR PACKAGE

SPECIALTY COCKTAIL OR MOCKTAIL:

CHOICE OF ONE SPECIALTY COCKTAIL OR MOCKTAIL

PREMIUM SPIRITS:

TITO'S VODKA, BOMBAY SAPPHIRE GIN, HERRADURA SILVER TEQUILA, MAKER'S MARK BOURBON, FLOR DE CAÑA RUM, DEWAR'S WHITE LABEL SCOTCH, VERMOUTHS, BITTERS AND TRIPLE SEC

BEERS:

1 DOMESTIC / 1 IMPORT BEER
1 CRAFT BEER

PREMIUM ESTATE WINES:

WILLIAM HILL CABERNET SAUVIGNON
WILLIAM HILL CHARDONNAY

SOFT BEVERAGES & MIXERS:

COKE, DIET COKE, SPRITE, GINGER BEER, ASSORTED JUICES, TONIC, STILL AND SPARKLING WATER FRESH LIME JUICE, SIMPLE SYRUP, HOUSE SPICY TINCTURE, LEMONS, LIMES, ORANGES, CHERRIES, OLIVES, RIMMING SALT, AND APPROPRIATE COCKTAIL GARNISH

<u>BAR SERVICE</u>	<u>3+ HRS</u>	<u>4+ HRS</u>	<u>5+ HRS</u>
HRS ADDITIONAL HRS (PP / HR)	(INCLUDED)	+\$5	+\$5
25-50 GUESTS	\$36	\$41	\$46
51-75 GUESTS	\$36	\$41	\$46
76-200 GUESTS	\$34	\$39	\$44
201-500 GUESTS	\$29	\$34	\$39
501+ GUESTS	\$26	CUSTOM	CUSTOM

- PRICE INCLUDES BARTENDER AND SUPPORT STAFF AS NEEDED.
- MINIMUM OF 25 GUESTS OR \$700

UC San Diego

HOUSING • DINING • HOSPITALITY
Dining



CLIENT PROVIDED ALCOHOL PACKAGE

SOFT BEVERAGES & MIXERS:

COKE, DIET COKE, SPRITE, GINGER BEER, ASSORTED JUICES, TONIC, STILL AND SPARKLING WATER FRESH LIME JUICE, SIMPLE SYRUP, HOUSE SPICY TINCTURE, LEMONS, LIMES, ORANGES, CHERRIES, OLIVES, RIMMING SALT, AND APPROPRIATE COCKTAIL GARNISH

<u>BAR SERVICE</u>	<u>3+ HRS</u>	<u>4+ HRS</u>	<u>5+ HRS</u>
HRS ADDITIONAL HRS (PP / HR)	(INCLUDED)	+\$5	+\$5
25-50 GUESTS	\$36	\$41	\$46
51-75 GUESTS	\$36	\$41	\$46
76-200 GUESTS	\$34	\$39	\$44
201-500 GUESTS	\$29	\$34	\$39
501+ GUESTS	\$26	CUSTOM	CUSTOM

- PRICE INCLUDES BARTENDER AND SUPPORT STAFF AS NEEDED.
- MINIMUM OF 25 GUESTS OR \$700



MAKE IT MEMORABLE

ELEVATE YOUR EXPERIENCE!

A COCKTAIL 'GRAFFITI EXPERIENCE' \$3.00 PP
(FEATURE CUSTOM EDIBLE IMAGES ON THE TOPS OF COCKTAILS!)

SPARKLING WINE TOAST \$4.00 PP

TABLESIDE WINE SERVICE (INCLUDES LABOR) \$8.00 PP / HR

TRAY PASSED DRINKS (INCLUDES LABOR) \$8.00 PP / HR

ADDITIONAL BEVERAGE ITEMS

SIGNATURE COCKTAIL \$3.00 PP

SPARKLING WINE \$3.00 PP

ADDITIONAL HOUSE WINE SELECTION \$4.00 PP

ADDITIONAL DOMESTIC OR IMPORT BEER \$3.00 PP

ADDITIONAL LOCAL OR CRAFT BEER \$4.00 PP

ADD HARD SELTZER, CIDER OR KOMBUCHA \$4.00 PP

GLASSWARE RENTALS

(GLASSWARE INCLUDES ROCKS, WINE AND COLLINS)

3 HOURS OF BAR SERVICE \$3.50 PP

4 HOURS OF BAR SERVICE \$4.00 PP

5 HOURS OF BAR SERVICE \$4.50 PP

6 HOURS OF BAR SERVICE \$5.00 PP

7 HOURS OF BAR SERVICE \$6.00 PP

ADD FLUTES \$1.00 PP

ADD COUPES \$1.00 PP



BEVERAGE PACKAGES

ALL PACKAGES INCLUDE:

BAR ESSENTIALS

A 6-FOOT CATERING BAR AND BACK BAR WITH BLACK LINEN, 9OZ AND 12OZ COMPOSTABLE CUPS, SERVING & CHILLING ICE, BAR TOOLS, CHILL TUBS, COOLERS, COCKTAIL NAPKINS, BEVERAGE STRAWS, TRASH AND RECYCLING RECEPTACLES WITH TRASH LINERS, FLOOR MATS AND BAR MENU SIGNAGE.

BAR LABOR

INCLUDES BAR SERVICE LABOR WITH UP TO 2 HOURS FOR EVENT SETUP AND 1 HOUR FOR EVENT TEARDOWN. PACKAGE PRICING DOES NOT INCLUDE OVERTIME RATES FOR EVENTS WITH OVER 5 HRS OF BAR SERVICE. TYPICAL BAR LABOR INCLUDES: 1 BARTENDER FOR EVERY 1-75 GUESTS + 1 BAR BACK FOR EVERY 76-200 GUESTS. ACTUAL BAR LABOR WILL BE ASSESSED TO MAXIMIZE EVENT SUCCESS.



SPECIALTY COCKTAIL MENU

EYE OF THE TIGER: SMASHED DRAGON FRUIT,
MUDDLED BASIL, INFUSED BLACK PEPPER,
AGAVE NECTAR, PRESSED LIME.
(PAIRS WITH VODKA, TEQUILA, OR BOURBON)

OUT OF THE BLUE: CRUSHED BLUEBERRIES, INFUSED
LAVENDER, PRESSED LEMON, CLUB SODA
(PAIRS WITH VODKA, GIN, OR BOURBON)

PICNIC PUNCH: SMASHED WATERMELON, RED BELL
PEPPER, MUDDLED MINT, PRESSED LEMON.
(PAIRS WITH VODKA OR BOURBON)

TANGERINE DREAM: CRUSHED PINEAPPLE, PRESSED
TANGERINE AND LIME, SUNFLOWER SEED ORGEAT,
TOUCH OF VANILLA
(PAIRS WITH VODKA OR BOURBON)

XOLO: PRESSED GRAPEFRUIT AND LEMON, AGAVE
NECTAR, BLACK SALT
(PAIRS WITH TEQUILA OR MEZCAL)

CLASSIC MARGARITA: PRESSED LIME, HOUSE
ORANGE RIND TINCTURE, KOSHER SALT
(PAIRS WITH TEQUILA OR MEZCAL)

CAPTAIN FRANK'S BLOODY MARY: SMASHED
TOMATO, OLD BAY SEASONING, STOUT
REDUCTION, HORSERADISH, PRESSED LEMON,
SIGNATURE HOUSE SPICE BLEND
(PAIRS WITH VODKA OR TEQUILA)