

CATERING & PRIVATE EVENTS



**BEVERAGE**

# BEVERAGE

## Non-Alcoholic Packages

*Minimum 25 Guests*

### Coffee & Tea

Coffee, Decaffeinated Coffee, Herbal Teas,  
Milk, Cream, Assorted Sweeteners

2-4 Hours 6.00 per Guest

4-8 Hours 8.00 per Guest

### Lemonade & Iced Tea

Pink Lemonade, Unsweetened Tea,  
Assorted Sweeteners, Lemon Wedges

2-4 Hours 6.00 per Guest

4-8 Hours 8.00 per Guest

### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Club  
Soda

2-4 Hours 6.00 per Guest

4-8 Hours 8.00 per Guest

### Hot Chocolate

Warm Chocolate, Whipped Cream, Mini  
Marshmallows

2 Hours 6.00 per Guest

## All-Natural Flavored Water

*6.00 per Guest*

Choose 2 - Cucumber Lemon, Strawberry Basil, Minted Watermelon

## Non-Alcoholic A La Carte

### Assorted Soft Drinks

3.50 each

### Canned Water

4.50 each

OR add to a bar package for  
additional 1.00 per person,  
per hour

### Assorted Juices

4.50 each

### Powerade

5.00 each

### Energy Drinks

7.00 each

### Kids Juice Boxes

2.00 each

*All prices are subject to applicable tax and service charges.*

# BEVERAGE

## Hosted Bar Packages

*Minimum 2 Hours  
Mixers and Ice Included*

### **THE ZEBRA**

#### **Spirits**

Absolut Vodka, Bombay Original Gin, Bacardi Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila

#### **Wine**

EOS Cabernet Sauvignon and EOS Sauvignon Blanc

#### **Beer**

Bud Light, Heineken, Modelo

#### **Assorted Hard Seltzers**

*14.00 per Guest, per Hour*

### **THE GIRAFFE**

#### **Spirits**

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Maker's Mark Bourbon, Jose Cuervo Tradicional Tequila, Crown Royal Whiskey, Jameson Irish Whiskey

#### **Wine**

William Hill Cabernet Sauvignon and JUSTIN Sauvignon Blanc

#### **Beer**

Bud Light, Heineken, Modelo, Goose Island 312, Lagunitas Little Sumpin' Sumpin', Lagunitas IPA

#### **Assorted Hard Seltzers**

*16.00 per Guest, per Hour*

### **THE LEOPARD**

#### **Spirits**

Grey Goose Vodka, Gray Whale Gin, Bacardi Silver Rum, Redemption Bourbon, 1800 Cristalino Tequila, Few Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey

#### **Wine**

Simi Cabernet Sauvignon and Simi Sauvignon Blanc

#### **Beer**

Bud Light, Heineken, Modelo, Goose Island 312, Revolution Anti Hero, Lagunitas Little Sumpin' Sumpin', Lagunitas IPA

#### **Assorted Hard Seltzers**

*18.00 per Guest, per Hour*

*All prices are subject to applicable tax and service charges.*

# BEVERAGE

## Hosted Bar Packages

*Minimum 2 Hours  
Mixers and Ice Included*

### THE LION

#### **Spirits**

Belvedere Vodka, Few Gin, Mount Gay Black Barrel Rum, 1800 Cristalino Tequila, Elijah Craig Bourbon, Redemption Rye Whiskey, Jameson Irish Whiskey, Macallan 12 Year Scotch, Martell Cognac

#### **Wine**

Details Cabernet Sauvignon 2019, St. Supery Sauvignon Blanc, Veuve Clicquot Yellow Label Brut Champagne

#### **Beer**

Bud Light, Heineken, Modelo, Goose Island 312, Revolution Anti Hero, Lagunitas Little Sumpin' Sumpin', Goose Island Seasonal Reserve Selection

#### **Assorted Hard Seltzers**

*27.00 per Guest, per Hour*

## Enhancements

### **Specialty Cocktails**

Customize your bar package with a signature cocktail - consult your sales associate to discuss options and recommendations!

*Pricing varies*

### **Cordials Package**

Baileys Irish Cream, Sambuca, Kahlua, Grand Marnier, Disaronno Amaretto, Rumchata, Chambord

*7.00 per Guest / 2 hours following dinner*

### **Hair of the Dog**

Mimosas, Bloody Marys, Irish Coffee

*11.00 per person, per hour*

*All prices are subject to applicable tax and service charges.*

# BEVERAGE

## White & Sparkling Wine

*per Bottle / per Case*

### **Mer Soleil Silver Chardonnay**

Monterey, California 35/378

### **Chalone Chardonnay**

Monterey, California 56/604

### **Flowers Chardonnay**

Sonoma County, California 87/939

### **Wairau River Sauvignon Blanc**

Marlborough, New Zealand 42/454

### **Invivo X, SJP Sauvignon Blanc**

Marlborough, New Zealand 42/454

### **Silverado Sauvignon Blanc**

Napa Valley, California 53/572

### **Bottega Vinaia Pinot Grigio**

Trentino, Italy 37/399

### **Sun Goddess Pinot Grigio**

Friuli, Venezia Giulia, Italy 46/497

### **Château La Gordonne Rosé**

Provence, France 43/464

### **Flowers Rosé**

Sonoma Coast, California 63/680

### **Vilarnau Cava**

Barcelona, Spain 23/249

### **Roederer Estate Brut**

Anderson Valley, California 62/670

### **Pommery Brut Rosé**

Champagne, France 123/1,440

### **Roederer Brut Collection 243**

Champagne, France 126/681 (6 btls per case)

## Red Wine

*per Bottle / per Case*

### **McPrice Myers Cabernet Sauvignon**

Paso Robles, California 49/529

### **Roth Estate Cabernet Sauvignon**

Alexander Valley, California 52/562

### **JUSTIN Cabernet Sauvignon**

Paso Robles, California 66/712

### **Hyland Estates Pinot Noir**

Willamette Valley, Oregon 53/572

### **Lincourt Pinot Noir**

Willamette Valley, Oregon 45/468

### **Flowers Pinot Noir**

Sonoma Coast, California 105/1,134

### **Emmolo Merlot**

Napa Valley, California 70/756

### **Cosentino "The Zin" Zinfandel**

Lodi, California 32/346

### **Beronia Crianza**

Rioja, Spain 35/378

### **Mollydooker Shiraz The Boxer**

McLaren Vale, Australia 59/638

*All prices are subject to applicable tax and service charges.*

# POLICIES

## **TAXES**

Food and beverage items subject to 11.75% tax. Set up and service items subject to 11.25% tax. Tax rates are subject to change based on local ordinance.

## **STAFF FEES**

There will be a staff fee of \$32 per event guest added to the final event invoice or \$200 per server. This staff fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity, if any, is voluntary and at your discretion. Additional staff fees may apply for additional bartenders or food station attendants.

## **FINAL GUEST COUNT AND PAYMENT**

Your guaranteed minimum guest count is due 7 full business days prior to your event date. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater. Final payment based on the guaranteed guest count is due by 7 full business days prior to the event date by credit card or cashiers check only. Additional charges accumulated during the event will be charged the following business day.

## **FOOD & BEVERAGE POLICY**

No food or beverages of any kind may be brought into or removed from the venue by client or client's guests without our prior written approval.

## **NEXT STEPS**

Should you be interested in securing Tigerlily Catering for your event, please work with your sales manager to request a proposal. Pricing and details on such proposal will be valid for 45 days from the date the proposal is delivered. A signed catering agreement and proposal are required to secure catering services.

## **ALCOHOL SERVICE POLICY**

We will only serve alcoholic beverages to individuals who are at least 21 years of age and will check identification of any guests that appear to be under 30 years of age. There is a two drink maximum per person per order at the bar. There are no shots allowed at the event.

## **SUBSTITUTIONS & ITEM AVAILABILITY**

Menu items are subject to change, based upon availability, and customer will be informed if the order is impacted. Should there be a need to substitute an item due to lack of supply, price adjustments may occur. Any item substitutions or change in pricing will be agreed upon in writing by client and Tigerlily Events.

## **SHORT TERM BOOKINGS**

Our catering team will do our best to accommodate all events. However, we cannot guarantee service with less than 7 business days notice.