



Beverages

Hot Coffee and Tea

CAFE D'ARTE

Freshly Brewed Regular or Decaffeinated Coffee

Sugar, Sweetener, Half & Half, Disposable Cups and Stir Sticks - Serves 20-24 cups

1 gallons 45.00

Hot Tea Service

Hot Water, Assorted Tea Bag, Lemons, Sugar, Sweetener, Half & Half, Disposable Cups, and Stir Sticks - Serves 20-24 cups

1 gallon 39.00

Individual Cold Beverages

Bottled Water 1.50

Canned Sodas: Coke, Diet Coke, Sprite 2.00

Bottled Juices: Orange or Apple Juice 2.00

Cold Beverage Stations

By the Gallon (Serves 16-22 cups)

Infused Water (Cucumber, Basil, Lemon - your choice) 16.99

Lemonade with fresh Lemon Slices 20.00

Strawberry Lemonade with fresh Strawberries 25.00

Iced Tea with fresh Lemon Slices 20.00

Arnold Palmer 25.00

Minimum Orders (required):

1-50 guests: 4 gallons

100-150 guests: 8 gallons

50-100 guests: 6 gallons

150+ guests: 10 gallons



Bar Services

The beverage prices include ice, beverage condiments such as limes, olives, cherries, etc., disposable napkins, stir sticks and cups. Additional charges are an 18% operation charge and sales tax.

Client chooses a selection of 3 beers, 2 red wines, 2 white wines, and a spirits package.

A WA State Alcohol Server certified bartender is \$35.00 per hour and is hired for the length of the event plus travel, set up and clean up time. Bartender(s) labor hours are additional.

Pricing includes liquor licensing/permits and liquor liability insurance. Pricing is for listed on our Selections page.

Hosted

The bartender will keep careful track of consumption and notify you when the prepaid amount is reached. If planned for in advance, you may change to a cash bar; otherwise you will be invoiced for any beverages consumed over the prepaid amount.

Drink tickets and switching to a no-host bar is optional and should be discussed with your event coordinator.

Events with multiple bars may incur an additional bar set-up fee.

No Host

The guests pay for their own beverages while you pay for the bartender.

No Host Bars include all disposable glassware, ice, chill buckets/containers, cocktail napkins, and a variety of mixers and garnishes.

Per Drink Pricing

Beer/Hard Cider:
 Domestic 5.00
 Import/Cider 6.00
 Wine/Champagne 8.00

House Spirits 8.00
 Premium Spirits 10.00
 Signature/Specialty Drinks 12.00
 Mojitos, Martinis, Cosmos, etc

Sparkling Cider 2.00
 Assorted Sodas 2.00
 Bottled Water 1.50

Guaranteed Consumption Charges

Number of Guests:	Beer & Wine	Beer, Wine & Spirits
15-25 guests	\$150	\$300
26-50 guests	\$250	\$450
51-100 guests	\$450	\$600
101-150 guests	\$750	\$900
151-200 guests	\$1000	\$1200

Additional wine/beer selections are available. Client must pre-purchase in full and all full, unopened wine beer after the event is given to the client. All opened wine/beer must return to Cafe Pacific as per Washington State Liquor Laws. (Check with your event planner on pricing)

Client Provided

Client Provides all Alcohol, Mixers, & Garnishes

Cafe Pacific Catering will provide the ice, chill buckets/containers, cocktail napkins, disposable glassware (see list below) and linens for bar tables.

Standard glassware includes Pilsner Glass (bottled Beer or Keg Cups (Keg Beer), Wine Glass, Limited Champagne Flutes (Rocks Glasses included with beer, wine and liquor package).

Specialty glassware is available for an additional charge (Martini Glass, Margarita Glass, Highball Glass, Moscow Mule Mug, etc.) 90 cents per glass rental charge.

Pricing includes liquor licensing/permits and liquor liability insurance.

Bartender labor hours are additional .

Client Sponsored Bar Pricing (minimum)

Number of Guests:	Beer & Wine	Beer, Wine & Spirits
15-50 guests	\$150	\$200
50-99 guests	\$200	\$250
100-149 guests	\$350	\$400
150-199 guests	\$475	\$525
200-249 guests	\$600	\$650
250-299 guests	\$725	\$775
300+ guests	\$850	\$900

A la Carte Pricing

Cafe Pacific to provide Mixers & Garnishes

Mixers/Garnishes for Basic Well Drinks - \$6 per guest

Includes: Assorted Sodas, (Coke, Diet Coke, Sprite), Assorted Juices, Tonic, Club Soda, Premade Margarita Mix, Lemons, Limes

Mixers/Garnishes for Specialty Drinks - \$8 per guest

(Mojitos, Martinis, Mules oh my!)

Also includes: Dry Vermouth, Sweet Vermouth, Bloody Mary Mix, Roses Lime Juice, Triple Sec, Sweet-n-Sour, Cherries, Olives, Half & Half, Grenadine, Bitters, Rock Salt

Infused Water (Cucumber, Basil, Lemon - your choice) \$16.99



Bartenders & Toasts

SOME THINGS TO CONSIDER:

- How many guests will be consuming alcoholic beverages?
- How long would you like the bar open (4 hours is standard for weddings)?
- Would you prefer glassware or disposable?
- How many bars would you need and how long will each bar be open?
- What do you want to serve? (Beer and Wine only or Full bar with liquor)
- How much alcohol do you need? (Average is 3 drinks per guest)

Bartenders and Mixologists

by the Bottle/Can:

Bartenders = 33.00 per hour (for events serving beer, wine, and/or champagne)

Mixologists = 35.00 per hour (for events serving spirits)

Bar-Backs/Cashiers= 28.00 per hour (needed for larger events, no-host/cash bars)

Additional bar staff needed for bar packages serving beer/wine with more than 100 guests

Additional bar staff needed for bar packages serving beer/wine/spirits with more than 50 guests

Additional bar staff needed for events with cash/credit card bars over 50 guests

Toasts Services

Package 1 Client Provided	Package 2 Toast at Bar	Package 3 Passed
Includes glass champagne flutes & table-side service of the toast for your guests	Includes glass champagne flutes	Includes glass champagne flutes & table-side service of the toast for your guests
Client will provide the Champagne and/or Sparkling Wine/Cider	Cafe Pacific will provide the Champagne and/or Sparkling Wine/Cider	Cafe Pacific will provide the Champagne and/or Sparkling Wine/Cider
\$2 per guest	\$3 per guest	\$4 per guest



Kegs

Kegs are purchased in full prior to event
No Refunds on Kegs

Domestic Beer

Half Barrel \$300

Quarter Barrel \$225

Micro Brews

Half Barrel \$375

Quarter Barrel \$300

Hard Ciders

Half Barrel \$375

1/6 Barrel \$195

Kegs are available in 2 sizes

Not all beers are available in both sizes

Half (1/2) Barrel (Full-size 15.5 Gallon) - Serves 115-125 (16 oz. glasses)

Quarter (1/4) Barrel (7.75 Gallon) - Serves 60-75 (16 oz. glasses)

Sixtel (1/6) Barrel (5 Gallon) - Serves 40-50 (16 oz. glasses)

Pricing includes keg cups, keg cooler, taps and ice

Pricing varies per keg and is subject to change. Please call for the most updated pricing



selection

Beer

DOMESTICS

Bud
Bud Light
Coors Light
Miller
Red Hook ESB

MICROBREWS AND CIDERS

Schilling Hard Cider
Corona
Heineken
Blue Moon
Fat Tire
Fremont IPA

KEGS

Blue Moon
Coors Light
Mac N Jacks
Manny's IPA
Fat Tire
Domestic Beers
Call for other availabilities

Wine

RED WINES

Cabernet Sauvignon
Pinot Noir
Merlot

WHITE WINES

Chardonnay
Riesling
Pinot Grigio/ Pinot Gris

CHAMPAGNE/ SPARKLING CIDER

Brut Dry
Prosecco
Martinelli's Sparkling Cider

Liquor

PREMIUM

Blackfish Gin
Tito's Vodka
Blackfish Rum
Crown Royal Whiskey
Blackfish Bourbon

Tanqueray Gin
Chivas Regal
Dobel Tequila

HOUSE

Vodka
Rum
Gin
Whiskey
Tequila

No Host Bars

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No Host Bars include all disposable glassware, ice, chill buckets/containers, cocktail napkins, and a variety of mixers and garnishes.

Pricing is for listed beer/wine/liquor selection (See Selections page)

Client chooses a selection of 3 beers, 2 red wines, 2 white wines, and a spirits package

Pricing includes liquor licensing/permits and liquor liability insurance

A standard 18% service fee is added to all No-Host Bars

Bartender(s) labor hours are additional

Per Drink Pricing

Beer/Hard Cider:

Domestic 5.00

Import/Cider 6.00

Wine/Champagne 8.00

House Spirits 8.00

Premium Spirits 10.00

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