



## HOSTED BAR *charged hourly*

What are the advantages of an hourly bar? The ability to budget your exact bar charges in advance. Unlimited beverages of your guests' choice - within OLCC regulation - for a pre-determined amount of time up to 5 hours.

### SET-UP & SERVICE \$35/hour

ice | disposable drinkware | bar napkins | OLCC certified bartender

### HOUSE \$13/guest for 2 hours

house wine | beer | local cider  
+4.50/guest for each additional hour

### CLASSIC \$17/guest for 2 hours

classic liquor | Pacific Northwest wines | beer | local cider  
+5.50/guest for each additional hour

### PREMIUM \$20/guest for 2 hours

top-shelf liquor | premium Pacific Northwest wine | beer | local cider  
+6.50/guest for each additional hour

## HOSTED BAR *charged on consumption (see pages 2-3 for alcohol pricing)*

### BEER & WINE BAR SET-UP & SERVICE \$175 + alcohol

ice | disposable drinkware | OLCC certified bartender | 4 hours of service

### BEER, WINE, & SPIRITS BAR SET-UP & SERVICE \$275 + alcohol

ice | disposable drinkware | juice & soda mixers | lemons, limes, cherries, & olives  
OLCC certified bartender | 4 hours of service

## CLIENT BAR *bring-your-own alcohol*

Client provides kegged or bottled beer, wine, and/or spirits, and non-alcoholic beverages. Kegs must be barrellled, iced, and in place one hour prior to caterer's arrival to guarantee foam-free quality beer. Alternatively, client can purchase the BYO-Keg package and have a Forks and Corks bartender take care of these details. Wine, bottled beer, and non-alcoholic beverages must be chilled prior to caterer's arrival.

### BYO-BEER & WINE BAR \$300

ice | disposable drinkware | bar napkins  
OLCC certified bartender | 4 hours of service

### BYO-BEER, WINE, & SPIRITS BAR \$300 + \$5/guest

ice | disposable drinkware | bar napkins | juice & soda mixers  
lemons, limes, cherries, & olives | OLCC certified bartender | 4 hours of service

Hosted hourly bar charges apply to your entire confirmed guest count excluding attendees under 21. Please provide the number of expected under-aged guests prior to event.

Soft drinks are included with every hosted bar.

We can provide a cash/no-host bar at your next event! Pricing is the same as our hosted consumption bars (see left) minus the cost of alcohol.

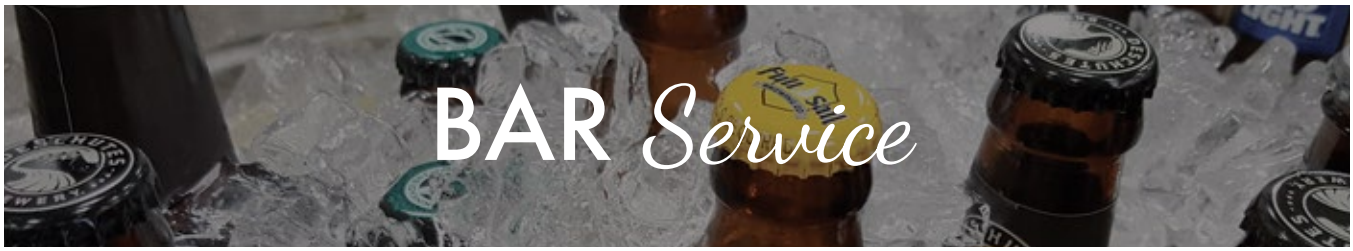
### BYO-KEG \$125

jockey box | ice | barrel  
(add a second keg for \$75)

### CLIENT BAR SERVICE \$50/hour

Add bartender(s) and/or additional hours of client bar service





**BEER & CIDER** charged on consumption

**OREGON MICROBREWS \$5**

selection of 12 oz. Deschutes | Ninkasi | Pelican

**DOMESTIC BREWS \$4.50**

selection of 12 oz. Coors Light | Miller Genuine Draft

**OREGON HARD CIDER \$9**

500 mL 2 Towns BrightCider

If you don't see your favorite beer or cider keg listed, please ask! We have relationships with many local beverage distributors and will do our best to track down your favorite draft!

**BEER & CIDER on draft**

	1/6 barrel   5.2 gal 55-12 oz. pours	50L barrel   13.2 gal 140-12 oz. pours	1/2 barrel   15.5 gal 165-12 oz. pours
Block 15 Gloria! Pilsner	-	295	-
Flat Tail Tailgater Kolsch	145	-	350
Ninkasi Helles Belles Lager	145	-	350
Deluxe Wild Beaver Amber Lager	145	295	-
Calapooia Pacific Pilsner	145	295	-
Session Wheat	145	-	350
Deschutes American Wheat	145	295	-
Mazama Wizard Island Wit	145	-	350
Pyramid Hefeweizer	145	-	350
Rogue Dead Guy Ale	160	-	-
Deschutes Mirror Pond Pale Ale	145	295	-
Good Life Sweet As! Pacific Ale	145	-	350
Pelican Kiwanda Cream Ale	145	295	-
Draper Cream Ale	145	-	350
Full Sail Amber Ale	145	-	350
Crux Cast Out IPA	145	310	-
Mazama Mosaic Eruption IPA	145	-	350
Ninkasi Total Domination IPA	145	-	350
Deschutes Inversion IPA	145	295	-
Ninkasi Prismatic Juicy IPA	145	-	350
Deschutes Black Butte Porter	145	295	-
Coors Light	-	-	225
Miller Genuine Draft	-	-	225
2 Towns BrightCider	160	-	370



## WINE charged on consumption

### WHITE

Bethel Heights Estate Chardonnay   WV	42
Goodfellow Family Cellars Chardonnay   WV	28
Sass Chardonnay   WV	26
La Terre Chardonnay   CA	18
Bethel Heights Estate Pinot Gris   WV	34
Lumos Rudolfo Pinot Gris   WV	26
King Estate Pinot Gris   WV	24
Capitello Pinot Gris   WV	20
CK Mondavi Pinot Grigio   CA	18
Holloran Reisling   WV	24
Willamette Valley Reisling   WV	22
Fetzer Reisling   CA	18
Capitello Croft Vineyard Sauvignon Blanc   WV	26
Spindrift Pinot Blanc   WV	26
Andrew Rich Roussane   WV	24

### ROSE

Stoller Family Estate Rose of Pinot Noir   WV	28
Ayres Estate Rose of Pinot Noir   WV	26
Capitello Rose of Pinot Noir   WV	24

### RED

Michael Sullberg Merlot   CA	24
Crane Lake Merlot   CA	18
Bon Anno Vintners Cabernet Sauvignon   CA	38
Lujon Cabernet   WV	28
Michael Sullberg Cabernet   CA	24
La Terre Cabernet   CA	18
Lemelson Thea's Selection Pinot Noir   WV	42
Capitello Pinot Noir   WV	40
Spindrift Pinot Noir   WV	32
Lumos Block 5 Pinot Noir   WV	30
J. Albin Lorelle Pinot Noir   WV	24
Crane Lake Pinot Noir   CA	18
Emerson Brother Red Blend   WV	22
Gifford Hirlinger Stateline Red   WA	20
Helix Syrah   WA	24
Chiani Rufina   Villa Travignoli, IT	18
Sangiovese di Puglia   San Giorgio, IT	18
Stafford Hill Tempranillo   WV	20

### SPARKLING

J. Roget Brut	14
Ca' Furlan Prosecco	20
Copola Sofia Sparkling	22

## COCKTAILS charged on consumption | 25 drink minimum

### CLASSIC \$7

crafted with Smirnoff Vodka | Beefeater Gin | Bacardi Silver Rum  
 Captain Morgan's Spiced Rum | Sauza Silver Tequila  
 Jim Beam Bourbon | Dewar's Scotch | Triple Sec

### PREMIUM \$9

crafted with Grey Goose Vodka | Bombay Sapphire Gin | Bacardi Silver Rum  
 Captain Morgan's Spiced Rum | Cazadores Aged Tequila | Jameson Whiskey  
 Maker's Mark Bourbon | Johnnie Walker Black Label Scotch | Cointreau

### SIGNATURE \$8

**Blackberry Bramble** tequila | blackberry | cucumber | mint  
**Pineapple Motijo** coconut rum | pineapple | lime | mint  
**Lemon Blossom** rum | lemon | basil  
**White Sangria** seasonal fruits | cognac | lemon-lime

**Orchard Cooler** spiced rum | apple | maple  
**Spiced Pear Collins** gin | pear | lemon | rosemary  
**Fizzling Fig** prosecco | fig | spiced cider  
**Red Sangria** seasonal fruits | brandy | ginger beer

**MIMOSA BAR \$10/guest**  
 sparkling wine | orange juice  
 peach nectar | raspberry puree  
 Champagne glasses | ice  
 OLCC certified bartender for  
 up to 3 hours of service





# BAR Services

## NON-ALCOHOLIC

WATER \$2 17 oz. bottle  
SOFT DRINK \$2 12 oz. cans  
RED BULL \$2.50 8 oz. regular | diet  
SAN PELLIGRINO \$3.50 500 mL glass bottle  
SAN PELLIGRINO \$2 12 oz. assorted cans  
LA CROIX \$2 12 oz. assorted cans

## GLASSWARE

THE STANDARD BAR \$1.50/guest beer | wine | collins  
BOLERO \$0.65 each sold in sets of 16  
CHAMPAGNE \$0.65 each sold in sets of 36

## MOCKTAILS charged on consumption | 25 drink minimum

### SIGNATURE \$4.50

**Lemon Drop** blackberry | sparkling lemonade  
**Tropical Breeze** pineapple | mango | mint | ginger ale  
**Autumn Orchard** apple cider | pear | ginger beer  
**Peach Melba** raspberry | peach | sparkling water

Forks and Corks Catering will advise on number of bar staff needed at your event.

**ADDITIONAL BARTENDER \$35-50/hour**  
**BAR BACK SERVICE \$20/hour**  
**TABLESIDE WINE STEWARD \$25/hour**

## POLICIES

Forks and Corks Catering is OLCC licensed to provide beer, wine, and/or spirits at events. We have fully trained and licensed bartenders and carry full liquor liability insurance. We take the responsibility of alcohol very seriously and appreciate the cooperation of our clients in helping us to ensure the safety and protection of each guest.

OLCC prohibits serving alcohol to anyone visibly intoxicated or minors under the age of 21. Forks and Corks strictly abides by all OLCC laws and regulations and will request identification for guests appearing under the age of 26. Guests without a valid ID or those showing signs of intoxication will not be served. Food must be present for consumption during the time of alcohol service.

Under OLCC rules, guests cannot self-serve during functions where an OLCC license holder (in this case, Forks and Corks Catering) is present. Our Forks Express "drop-and-go" catering may be a great option if you prefer the more casual self-serve alcohol option.

For events where Forks and Corks is present, but not providing your bar service please note the following:

As an OLCC license holder, OLCC makes Forks and Corks responsible for how alcohol is served at every event we cater - regardless of whether or not we provide or serve your alcohol. Your bartender(s) must provide Forks and Corks with a copy of their current and valid OLCC permit no later than two weeks prior to your event - and be able and willing to produce it for inspection on the day of the event. The client will be required to sign a release from liability stating that Forks and Corks will have no part in the provision, service, monitoring, or clean-up of any alcohol related to the event. In this instance, Forks and Corks service staff will only stay through the food service part of your event before cleaning up and departing. Bar glassware and clean-up will be the responsibility of your bartender(s). Non-alcoholic beverages must be provided at the bar after Forks and Corks departs.

