

SPARROW VALLEY RETREAT

2024 BAR PACKAGES



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Bartender Requirements Per Guest Count

Beer & Wine: 1 Bartender /per 50 Guests

Classic Cocktails: 1 Bartender / per 25 guests, 1 Lead Bartender Required

Signature Cocktails: 1 Bartender / per 25 guests, 1 Lead Bartender Required

Classic Cocktails.....\$14/per person

Includes (2)

Signature Cocktails.....\$20/per person

Includes (2)

Lead Bartender.....\$750

Additional Bartender(s).....\$650

Optional Additions

Menu Consultation\$450

Pre-Event Cocktail Tasting\$450

Tray Passed Cocktails & Table Side Wine.....\$450/server

Standard Ice -20lb/bag\$20/bag + \$75 delivery fee

2" Ice Cube\$5.60/cube + delivery fee

2" Ice Cube w/monogram.....\$6.25/cube + design & delivery fee

2.75" Sphere\$6.15/cube + delivery fee

Beverage Station\$10/per person

Beverage Station Includes - Spa Water, Lemonade, Coffee & Tea

Non-Alcoholic Beverages.....\$2/per person

Includes - Coke, Sprite, Diet Coke

Client are responsible to purchase and deliver ALL alcohol themselves. 18% service fee will be added to all packages. All orders are subject to minimums, including add-ons. Delivery fees for specialty ice are dependent on amount ordered.



CLASSIC COCKTAILS

Elevated classics. Our skilled bartenders use fresh, house-made ingredients and contemporary techniques for all classic cocktails. All non-alcoholic ingredients and garnishes are included for the two chosen cocktails. Club soda, tonic water, and ginger beer are also included with this package.

Choice of two

Agave

Classic Margarita - bright, refreshing
Tequila OR Mezcal, lime juice, orange liqueur
Served on the rocks with salt and lime

Ranch Water - light, citrusy
Tequila, lime juice, sparkling water
Served in a tall glass with a lime wedge

Whiskey

Manhattan - spirit forward, bold, herbal
Bourbon, Amaro, sweet vermouth, house-made chicory
pecan bitters
Served up or on the rocks, garnished with a cherry

Paper Plane - refreshing, citrusy, sharp
Bourbon, Aperol, Amaro Nonino, lemon juice
Served up in a coup with a lemon twist

Gin

Last Word - bold, herbal, with dark fruit notes
Gin, green chartreuse, maraschino liqueur, lime
Served up with a cherry

Tom Collins - effervescent, refreshing, citrusy
Gin, lemon juice, simple syrup, club soda
Served in a tall glass with a lemon wheel

Vodka

Gimlet - tart, refreshing
Vodka, lime juice, simple syrup
Served up or on the rocks, lime wheel garnish

Cosmopolitan - citrusy, bright
Vodka, orange liqueur, cranberry juice, lime juice
Served up with a lime wheel

Rum

Rum Swizzle - fruity, tropical
Light rum, dark rum, orange juice, pineapple juice,
grenadine, bitters
Served on the rocks with an orange slice

Dark n' Stormy - rich, spicy
Dark rum, ginger beer, lime juice
Served in tall glass with fresh mint

Low ABV

Aperol Spritz - refreshing, effervescent
Aperol, Prosecco, club soda
Served on the rocks with orange wheel



SIGNATURE COCKTAILS

Artisanal cocktails like you would see in your favorite craft cocktail bar. All syrups and mixers in this curated package are house-made using fresh, local ingredients. Most can be made into balanced mocktails at no additional fee. All non-alcoholic ingredients and garnishes are included for the two chosen cocktails. Club soda, tonic water, and ginger beer are also included with this package. If you select a cocktail with different spirit options, you are welcome to purchase both spirits and have your guests make their spirit selection at the bar!

Choice of two

Agave

Specialty Margaritas - tart, bold
Tequila, lime juice, Triple Sec
Choice of housemade jalapeño, hibiscus, or fresh seasonal Farmer's Market fruit
Served on the rocks with salt and lime
Also available with mezcal

Kiss From a Rose - light, floral, effervescent
Tequila, rose syrup, lemon juice, sparkling rosé
Served up with a rose petal

Luna de Miel - refreshing, citrusy
Reposado tequila, local honey syrup, lemon juice, mezcal rinse
Served on the rocks with a lemon peel

Whiskey

Smoked Old Fashioned - spirit forward, smokey
Bourbon or rye, gum syrup, house-made custom bitters blend
Served on the rocks with a cherry, finished with aromatic smoke to order
Also available with mezcal or rum

Cherry Whiskey Smash - fruity, tart
Bourbon, local cherry syrup, lemon juice, mint
Served on the rocks with fresh mint

Vodka

SVR Buck - spicy, citrusy, refreshing
Vodka, seasonal fruit shrub, ginger beer, lemon juice
Served in a tall glass with fresh mint
Also available with bourbon

Sparkle Hound - bright, effervescent
Vodka, grapefruit juice, simple syrup, lemon juice, salt, sparkling rosé,
Served in a tall glass with a dehydrated grapefruit wheel
Also available with tequila

Rum

The Perfect Mojito - minty, refreshing
Light rum, local mint syrup, lime juice, club soda
Served in tall glass with fresh mint

Farmer's Market Daiquiri - fruity, refreshing
Light rum, seasonal fruit syrup, lime juice
Served up or on the rocks with a lime wheel

Gin

Lavender Bees Knees - floral, hint of sweetness
Gin, lavender-infused local honey, lemon juice
Served on the rocks with dried lavender

Basil Collins - savory, light
Gin, local basil syrup, lemon juice, club soda,
Served in a tall glass with fresh basil
Also available with vodka



FREQUENTLY ASKED QUESTIONS

What if we want to select a drink outside of your menu offerings?

No problem! This would require a meeting with our bar manager to create a custom menu. The consultation fee is +\$450 which includes the time necessary for research, ingredients, prep and testing.

What if we want to serve beer and wine only? Is there a per person charge?

If you choose to serve beer and wine only, there will not be a per person charge. For beer and wine service you will only be charged for your bartender's labor and gratuity. You are welcome to bring in any canned or bottled alcoholic beverages including ciders, seltzers and canned cocktails.

What's included with each package?

Inclusive in both our Classic and Signature packages are all essential bar tools, premium house-made and locally sourced fresh juices, mixers, simple syrups, bitters and shrubs, as well as bar napkins, a variety of cocktail picks, and eco-friendly biodegradable straws.

Also Included: **tonic water, club soda, lemons, limes, garnishes, and fresh lemon and lime juice.**

Do you provide alcohol?

We furnish everything you need for an exceptional event, ***excluding the alcohol***. Our skilled team is dedicated to mixing and serving the drinks of your choice to your guests. Additionally, we offer assistance in estimating the required amount of alcohol based on your guests' preferences and event size, along with a personalized shopping list.

Do you offer non-alcoholic beverages?

Certainly! We are happy to provide a diverse range of beverages such as: mocktails, iced tea, soda, spa water, juices, coffee, tea, and more. Please see our "Optional Additions" menu for pricing.

Are you insured?

Yes, we carry both liquor liability and general liability insurance. However, every event is required to purchase their own liquor and general liability insurance policy per LVG's policies.

When is payment due?

Your payment is due one month prior to your event date, and should be paid directly in your Tripleseat portal.

FAQ CONTINUED....



Do you offer tastings?

Absolutely! We are happy to offer tastings for a flat fee of \$450. You may select (4) cocktails from our menus to sample. Our bartender will provide all necessary tools, ice, ingredients, garnishes, juices, & disposable cups. Client is still responsible for providing the alcohol for tasting.

What is the design fee/delivery fee for the specialty ice? What kind of design can we have?

For all specialty ice orders there is a standard delivery fee of \$150 per 100 cubes + \$50 for any custom designs. All custom ice cube orders must be made 6 weeks prior to event date. Your design must fit within a 2 inch square. Simple designs are ideal. You will receive a mockup of your design for your approval.

Can I choose more than (2) cocktails?

You are welcome to choose as many cocktails as you would like! Additional selections from the Classic Cocktail Menu are priced at \$7 per person / Additional selections from the Signature Cocktail Menu are priced at \$10 per person

Do you provide a shopping list (alcohol, non-alcoholic beverages, glassware)?

Yes! Once you've selected your final menu, our bar manager will reach out 30-days prior to your event date to provide a recommended shopping list along with recommended quantities for your glassware needs.

When are our final menu selections due?

Final menu selections are due 6 weeks prior to your event date. This will allow for enough time to secure proper staffing and necessary ingredients for your special day. Once your menu selections are received, our lead bartender will reach out to confirm your final shopping list and assist with your glassware order!

We have chosen our package! What's next?

Once you have made your selections, please fill out the Google Form questionnaire that has been sent to you. Our lead bartender will reach out 30 days prior to your event date to finalize your shopping list and glassware order.

