



BAR SERVICES

inquiries@firstclasscateringinc.com • 812-314-7849 • 2022-2023

Tier One

your choice of:

- Two Wines
- Three Beers
- Two Specialty Cocktails

starting at

\$20 per person

Tier Two

your choice of:

- Three Wines
- Three Beers
- Open Liquor

starting at

\$25 per person

Tier Three

your choice of:

- Four Wines
- Four Beers
- Open Liquor
- Tableside Wine Service

starting at

\$35 per person

Beer & Wine

your choice of:

- Two Wines
- Three Beers

starting at

\$18 per person

Consumption

Beer • Wine • Liquor
Paid by Client

\$5/6

BEER & WINE/COCKTAIL

Cash Bar

Beer • Wine • Liquor
Paid by Guest

\$5/6

BEER & WINE/COCKTAIL

STANDARD BEER

Blue Moon	Miller Lite
Bud Lite	Stell Artois
Budweiser	Upland Wheat
Corona Extra	Yuengling
Heineken	Angry Orchard
Michelob Ultra	White Claw

SPECIALTY BEER

Bell's Two Hearted ♦
Dogfish Head 60min IPA ♦
Guinness ♦
New Belgium Fat Tire ♦
Sun King Cream Ale ♦

HOUSE WINE

Champagne	Pinot Noir
Chardonnay	Merlot
Pinot Grigio	Malbec
Sauvignon Blanc	Rose
Zinfandel	Cava
Cabernet Sauvignon	Prosecco

SPIRITS

1800 Tequila	Crown Royal	Maker's Mark
Bacardi Rum	Fireball	Mailbu Rum
Captain Morgan	Jack Daniel's	Tanqueray Gin
Cointreau		Tito's Vodka

EXTRAS

Glass Barware	Mojito Station
Champagne Toasts	Margarita Station
100% Gluten Free Bar	Mimosa Station
Seated Wine Service	Sangria Station

- All options are subject to a \$200 setup fee
- "Consumption" and "Cash Bar" are subject to a \$25/hr per bartender charge
- Setup fee is waived if also utilizing First Class Catering
- All services are on disposables
- ♦ Add \$1 per person

Website

firstclasscateringinc.com

Instagram

@firstclasscateringinc

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