

# Beverage

PACKAGES





# BEVERAGE PACKAGES

2021-2022 Pricing Guide



## Non-Alcoholic

## Pacific NW Bar

## Premium Bar

Hosted alcohol-free beverages included in all bar packages

**\$4**

(Per-Person\*)

- Coca-Cola Products
- Ginger Ale
- Tonic
- Orange Juice
- Pineapple Juice
- Cranberry Juice
- Lemonade
- Coffee
- Assorted Teas

\* Required with Client-Provided Bar

Hosted bar featuring Pacific NW favorites + non-alcoholic package

**\$24**

**Beer/Wine/Bubbles**

(Per Person)

- Black Raven Draft Beer
- House Red & White Wine
- Prosecco

**\$33**

**Full Bar**

(Per Person)

- House Spirits
- Featuring Fremont Mischief
- Red & White Wine
- Prosecco
- Black Raven Draft Beer

Hosted bar featuring top-shelf selections + non-alcoholic package

**\$39**

**Premium Beer/Wine/Bubbles**

(Per Person)

- Black Raven Draft Beer
- Local Microbrews & Ciders
- Premium Red, White & Rosé Wine
- Brut Bubbles

**\$44**

**Premium Featured Full Bar**

(Per Person)

- Premium Local & Global Spirits
- Featuring Copper Works
- Black Raven Draft Beer
- Local Microbrews & Ciders
- Fine Red, White & Rosé Wine
- Brut Bubbles

**\$51**

**Premium Featured Full Bar + French Champagne**

(Per Person)





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### A Little Extra Pizzazz

**Sparkling Wine  
Toasts**  
**\$4 - \$11**  
(per person)

*An all-guest celebratory toast with a choice of three levels of bubbles*

**Specialty  
Cocktails/Mocktails  
Included - \$8**  
(per person)

*Offer guests 1-2 specialty cocktails or mocktails in addition to any beverage package*

**Pre-event Snack  
Tray with Bubbles**  
**\$228**  
(Set of Two)

*Enjoy pre-event charcuterie spreads and champagne/brut for each wedding party*

**Add Full Bar to any  
Wedding Package**  
**\$9 - \$28**  
(per person)

*Love the packages but want to upgrade the alcohol offerings? Just add this per person price to the Elegance or Dazzle packages*

**All bar packages and suggested client-provided alcohol lists are based on four-hour events and include glassware, bar setup, breakdown, paper products, garnishes and bartenders. Cash and guest-provided bars require bartender(s) at \$210 each for a 4 hour event. Additional hours incur supplemental cost.**



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### Sparkling Wine Toasts

*An all-guest celebratory toast with a choice of three levels of bubbles*

Elegance Toast - <i>includes prosecco</i> .....	\$4
Shimmer Toast - <i>includes brut sparkling wine</i> .....	\$6
Priceless Toast - <i>includes French Champagne</i> .....	\$11
Specialty Glassware - <i>upgrade to premium champagne flutes or 1920's style champagne coupes</i> .....	\$ .79

### Specialty Cocktails

*Offer guests 1-2 specialty cocktails in addition to any beverage package*

Add Craft Cocktail to beer and wine package.....	\$8
Add Craft Cocktail to full bar package.....	\$Included

#### *1920's Cocktail Suggestions:*

*French 75 - gin, lemon juice, simple syrup, sparkling wine*

*Bees Knees - gin, lemon juice, honey*

*The Eastlake - gin, lime juice, simple syrup, orange bitters, muddled mint*

*Old Fasioned - whiskey, bitters, raw sugar, orange slice*

*Seattle Mule - vodka, lime, local ginger beer*

Top tier martini-style spirits.....	Add'l \$4
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### Specialty Mocktails

*Offer guests 1-2 specialty non-alcoholic beverages in addition to any package.....* \$3

#### *Mocktail Suggestions:*

*Blueberry Ginger Cooler - blueberries, ginger, honey, allspice, ginger ale*

*Halcyon Days - pineapple shrub, ginger, honey, allspice, ginger beer*

*Cucumber Quencher - cucumber, agave thyme, lemon, mint, ginger beer*

*Berry Burlesque - black currant jam, lime, honey, mint, ginger beer*

*Mint Julep - unsweetened tea, simple syrup, mint*

*Strawberry Balsamic Shrub - strawberries, red wine, balsamic vinegar, black pepper, soda*

*All prices are per person unless otherwise noted*



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### **Client Provided Alcohol**

Clients may provide their own beer and wine, subject to a corkage fee and client-provided banquet permit and proof of liability insurance. In accordance with our liquor license, the bar cannot be a combination of guest-provided and venue-provided alcohol. All liability rules apply, including minimum drinking age.

### **Example “Soft Bar” Beer, Wine, & Champagne**

*Based on 4-hour event with 100 guests*

4 cases of beer (24-pack) or 1 full 15.5 gal keg (serves 165 12 oz glasses) (2-3 types)

24 bottles of White Wine (1-2 types)

30 bottles of Red Wine (1-2 types)

10 bottles of Champagne - *this accounts for toasting only; to serve your entire event, add an additional 6 bottles*

### **Corkage Fees**

The corkage fee is \$20/case of beer, \$120 per keg, and \$10 per bottle of wine or bubbly. No guest-provided spirits allowed. All corkage will be prepaid; all unopened bottles will be returned to the host at close of event, and overage fees will be returned within 14 days of event close.

### **Deliveries/Storage**

We do offer storage for your stackable beverage 2-36 hours prior to your event. Acceptable stackable items: Cases/boxes of beer, wine, champagne etc. Any kegs must be decided on with your event specialist.

### **Banquet Permit**

Client is responsible for obtaining the Banquet Permit at [www.liq.wa.gov](http://www.liq.wa.gov). A copy of the permit must be provided to Imperia Lake Union prior to your event. Imperia Lake Union is not open to the general public. Client is responsible for the actions of their guests.

*All prices are per person unless otherwise noted*

