

CITY KITCHEN CATERING (AT THE HOUSTON MUSEUM OF NATURAL SCIENCE)

HOSTED BAR PRICING STRUCTURE

All bar packages consist of three charges: beverages, staffing and equipment.

BEVERAGES

For a hosted bar, City Kitchen will charge the following:

\$6.00 per guest, per hour	Full Bar
\$5.00 per guest, per hour	Beer/Wine Bar

(consumption based pricing is not available)

STAFF

All staff charges will be charged per hour with charges beginning 1.5 hrs. prior to the event start time and lasting 1.5 hrs. beyond the guest departure time.

City Kitchen will provide one Beverage Manager at the rate of \$45.00 per hour for all events.

City Kitchen will provide Bartenders at the rate of \$35.00 per hour, with in the following increments:

<u>Guest Count</u>	<u>Bartenders</u>
1 - 125	1
126 - 225	2
226 - 325	3
etc.	

The above is the minimum amount of bars required per your guest count. If you would like to increase the amount of bars additional charges to staffing and equipment will occur.

City Kitchen will provide a Busing Steward and a Bar Back at the rate of \$25.00 per hour at the following increments:

<u>Guest Count</u>	<u>Busing Stewards / Bar Backs</u>
50 - 200	1
200 - 400	2
400 - 600	3
etc.	

NOTE: All Staffing is subject to increase if your event occurs on multiple floors and/or locations.

EQUIPMENT

City Kitchen will provide all purpose glassware or plasticware, beverage tables/bars, bar linens and beverage equipment with no minimum guest count or event duration requirements at the following rate:

\$4.00 per guest

**For an additional charge we can provide other types of glassware: martini glasses, highball glasses, etc.*

CASH BAR PRICING STRUCTURE

The beverage charge listed above will be waived and the guests will pay the following rates:

<i>Premium</i>	\$6.00
<i>Well Drinks</i>	\$5.00
<i>Wine</i>	\$4.00
<i>Beer</i>	\$3.00
<i>Soft Drinks and Water</i>	\$2.00

NOTE: The staff and equipment charges listed above will remain the client's responsibility.

DRINK TICKETS

Please call for drink ticket rates.

DINNER WINES (At Table)

Please review the attached wine list for your selection. The above beverage pricing does not include dinner wines at table. The wines will be billed based on consumption during dinner.

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FULL BAR

BLEND:

Crown Royal Blended Canadian Whisky
Seagrams 7 Crown Blend

BOURBON:

Jack Daniel's Sour Mash Whiskey
Jim Beam Bourbon
Maker's Mark Bourbon Whisky

GIN:

Beefeater Gin
Tanqueray Dry Gin

RUM:

Bacardi Light Rum
Myer's Dark Rum

SCOTCH:

J & B Scotch
Dewar's White Label Scotch
Macallan Twelve Years Old Scotch

TEQUILA:

Cuervo 1800 Tequila

VODKA:

Absolut Vodka
Grey Goose Vodka
Smirnoff Vodka
Stolichnaya Vodka

RED WINE:

Hoffman Grove Cabernet Sauvignon

WHITE WINE:

Hoffman Grove Chardonnay

DOMESTIC BEER:

Bud Light
Miller Lite
Shiner Bock

IMPORTED BEER:

Amstel Light
Heineken

BAR MIXERS AND SOFT DRINKS:

Bloody Mary Mix, Club Soda,
Margarita Mix, Rose's Lime Juice,
Sweet-N-Sour Mix and Tonic Water

Cranberry Juice, Grapefruit Juice,
and Orange Juice

Coke, Diet Coke, Sprite and
Diet Sprite

Evian Still Mineral Water and
Perrier Sparkling Mineral Water

BAR GARNISHES:

Cocktail Onions, Green Olives,
Lemons, Limes and Ice

WINE AND BEER BAR

RED WINE:

Canyon Road Cabernet Sauvignon

WHITE WINE:

Canyon Road Chardonnay

DOMESTIC BEER:

Bud Light
Miller Lite
Shiner Bock

IMPORTED BEER:

Amstel Light
Heineken

SOFT DRINKS:

Cranberry Juice, Grapefruit Juice,
and Orange Juice

Coke, Diet Coke, Sprite and
Diet Sprite

Evian Still Mineral Water and
Perrier Sparkling Mineral Water

BAR GARNISHES:

Lemons, Limes and Ice

NOTE: Champagne, sparkling wine, upgraded white and red wines, frozen drinks, liquors, "specialty drinks", Champagne and dinner wines/Champagne AT TABLE for seated dinners or seated buffets can be provided for an additional charge.

**Labels subject to change.*