HAMBY catering & events

Bar Menu

Weddings • Celebrations • The Market
# Bar Menu

## Beer & Wine Bar Packages

### Standard Beer & Wine Bar
$11.00 per guest | 3 hours | Bar pricing for guest counts of 50 or more.

**BEER** *(Select Four | Bottled Beer is Standard)*
- Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

**WINE** *(Select Two)*
- Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**SPARKLING WINE**
- House Sparkling Wine

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### Premium Beer & Wine Bar
$13.50 per guest | 3 hours | Bar pricing for guest counts of 50 or more.

**BEER** *(Select Four | Bottled Beer is Standard)*
- Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken, Local Craft Beer OR Hard Seltzer

**WINE** *(Select Two)*
- Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**SPARKLING WINE**
- Louis Pedrier

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### Beer & Wine Bar Packages Include:

<table>
<thead>
<tr>
<th>SODAS</th>
<th>FRUIT &amp; GARNISHES</th>
<th>COMPLIMENTARY</th>
<th>BAR EQUIPMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale</td>
<td>Fresh Lemons, Fresh Limes</td>
<td>Bottled Still Water</td>
<td>Ice and Ice Scoops, Coolers, Beverage Napkins, Trash Cans &amp; Liners, Banquet Bars with Linen, Standard Disposable Glassware</td>
</tr>
</tbody>
</table>

*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.*

### Additional Hours:

<table>
<thead>
<tr>
<th>Standard Beer &amp; Wine</th>
<th>Premium Beer &amp; Wine</th>
<th>Bartender</th>
</tr>
</thead>
<tbody>
<tr>
<td>$3.50 per guest, per hour</td>
<td>$4.00 per guest, per hour</td>
<td>$170/3 hours +$30.00 per additional hour</td>
</tr>
</tbody>
</table>
Full Bar Packages

Standard Full Bar
$14.00 per guest  |  3 hours  |  Bar pricing for guest counts of 50 or more.

SPIRITS
Frēs Vodka, Firefly Sweet Tea Vodka, Seagram’s Gin, Bacardi Rum, Seagram’s 7 Blended Whiskey, Jim Beam Bourbon, Dewar’s White Label Scotch

BEER (Select Four | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

WINE (Select Two)
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

SPARKLING WINE
House Sparkling Wine

Premium Full Bar
$17.25 per guest  |  3 hours  |  Bar pricing for guest counts of 50 or more.

SPIRITS
Titos Vodka, Firefly Sweet Tea Vodka, Tanqueray Gin, Bacardi Light Rum, Mount Gay Rum, Seagram’s VO Blended Whiskey, Maker’s Mark Bourbon, Johnnie Walker Red Label Scotch, Sauza Tequila

BEER (Select Four | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken, Local Craft Beer OR Hard Seltzer

WINE
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

SPARKLING WINE
Louis Pedrier

Full Bar Packages Include:

SODAS
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

MIXERS
Sour Mix, Lime Juice, Triple Sec, Dry Vermouth, Sweet Vermouth, Angostura Bitters, Olive Juice

JUICES
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Fresh Squeezed Lemonade

FRUIT & GARNISHES
Fresh Lemons, Fresh Limes, Fresh Oranges, Queen Olives & Maraschino Cherries

COMPLIMENTARY
Bottled Still Water

BAR EQUIPMENT
Ice and Ice Scoops, Shakers, Strainers, Muddlers, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.

Additional Hours:

Standard Full Bar
$4.25
per guest, per hour

Premium Full Bar
$5.50
per guest, per hour

Professional Bartender
$170/3 hours
+$30.00 per additional hour
Top Shelf Bar Packages

Lowcountry Bar
$19.50 per guest  |   3 hours  |  Bar pricing for guest counts of 50 or more.

SPIRITS
Titos Vodka, Dixie Vodka, Firefly Sweet Tea Vodka, High Wire “Hat Trick” Gin, Toppers Carribean White Rum, Crown Royal Whiskey, Maker’s Mark Bourbon, Johnnie Walker Black Label Scotch, Sauza Tequila

SPECIALTY COCKTAILS
Firefly Sweet Tea Vodka & Fresh Squeezed Lemonade

BEER (Select Two | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

WINE (Tier Three)
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

LOCAL BEER
(Select Two from the following Local Options | Bottled Beer may not be available)
Seasonal Offerings From Holy City, Palmetto or Westbrook Breweries

SPARKLING WINE
Louis Pedrier

Full Bar Packages Include:

SODAS
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

MIXERS
Sour Mix, Lime Juice, Triple Sec, Sweet & Dry Vermouth, Angostura Bitters, Olive Juice, Water

JUICES
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Fresh Lemonade

FRUIT & GARNISHES
Fresh Lemons, Fresh Limes, Fresh Oranges, Queen Olives & Maraschino Cherries

BAR EQUIPMENT
Ice and Ice Scoops, Shakers, Strainers, Muddlers, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.

Additional Hours:

Lowcountry Bar
$6.25 per guest, per hour

Professional Bartender
$170/3 hours
+$30.00 per additional hour
Top Shelf Bar Packages

Platinum Bar
$27.00 per guest | 3 hours | Bar pricing for guest counts of 50 or more.

SPIRITS
Grey Goose Vodka, Ketel One Vodka, Firefly Sweet Tea Vodka, Hendricks Gin, Tanqueray Gin, Mount Gay Rum, Bacardi Rum, Maker’s Mark Bourbon, Crown Royal Whiskey, Sauza Tequila, Glenlivet Scotch, Johnnie Walker Black Label Scotch

Choice of Patron Silver Tequila or Hennessy VS

SPECIALTY COCKTAILS
House-made Margarita, Firefly Sweet Tea Vodka & Fresh Squeezed Lemonade

BEER (Select Two | Bottled Beer is Standard)
Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Amstel Light, Corona Extra, Heineken

LOCAL BEER
(Select Two from the following Local Options | Bottled Beer may not be available)
Seasonal Offerings From Holy City, Palmetto or Westbrook Breweries

SPARKLING WINE
Louis Pedrier

WINE (Tier Three | Select Four)
Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Malbec, Cabernet Sauvignon, Rosé

Choice of Patron Silver Tequila or Hennessy VS

Full Bar Packages Include:

**SODAS**
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

**MIXERS**
Sour Mix, Lime Juice, Triple Sec, Sweet & Dry Vermouth, Angostura Bitters, Olive Juice, Water

**JUICES**
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Fresh Lemonade

**FRUIT & GARNISHES**
Fresh Lemons, Fresh Limes, Fresh Oranges, Queen Olives & Maraschino Cherries

**BAR EQUIPMENT**
Ice and Ice Scoops, Shakers, Strainers, Muddlers, Coolers, Beverage Napkins, Trash Cans & Liners, Banquet Bars with Linen, Standard Disposable Glassware

*Upgraded glassware & custom bar rentals available for an additional charge through Snyder Rentals.

Additional Hours:

Platinum Bar
$8.00 per guest, per hour

Professional Bartender
$170/3 hours
+$30.00 per additional hour
Hamby Catering Bar Services & Policies

**STAFFING**

We require one bartender per 50 guests + a bar back for each additional location. Minimum of three bartenders required for two bar locations (if open simultaneously). Final staffing decisions made at the discretion of the bar service manager. Travel fees based on venue location.

**BAR LOCATIONS**

All packages include the inventory and supplies for one bar location per every 150 guests. Any additional bar locations are a flat rate of $125 each. We will provide at least 4ft of bar space per 50 guests (i.e. a 150-guest function would warrant a 12ft-long bar, and three bartenders).

**WEDDINGS**

If your ceremony is in the same general vicinity as your reception, we will need to send our bartenders early enough to be setup prior to your guests’ arrival. This warrants an early bar setup fee, at $25 per hour per bartender. We will not send open bar service for longer than five hours for liability purposes.

**NON-DRINKERS**

We price our packages using the statistic that only 70% of the population drinks alcohol. Please provide us with your complete guest count for accurate pricing. Pricing for juices, sodas, ice, water, garnishes for guests under 21 is $7.50 per person.

**LOCAL BEER SCRAMBLE**

A fun, low-cost way to incorporate a touch of Charleston beer culture, for just $2.00 per person. Two random local brews will be available at each of your bar locations, but the brands will not be revealed until one week prior. A Spike salesperson can share with you what is in-house at that point for you to choose, if you’d like.

**WHITE CLAW VARIETY PACK**

White Claw (variety pack #1) can be added to any package for $1.50 per person.

**DINNER WINE SERVICE**

Wine service to tables during dinner can be added for additional cost, and requires additional staff. Consult your sales associate for pricing based on your guest count, wine choice, and bar package.