SIMPLE FARE
CATERING
GREAT FOOD HAS NEVER BEEN SO SIMPLE

BAR SERVICES

We are thrilled that you are thinking of Simple Fare to provide beverages for your upcoming event! Our offerings include a range of bar experiences, from fully customizable bars to wine pairing dinners, signature cocktails, classes, and much more! We will collaborate with you to ensure the drinks at your event are both memorable and delicious!

With our bar services, you can relax and enjoy the party, knowing that everything is taken care of:

-Beer, Wine, Spirits, & Non-Alcoholic Beverages
-12C Catering Liquor License
-Liability insurance
-Certified, Experienced Bartenders
-All Bar equipment including a portable bar setup!

Inquire Today!

website: www.simplefarecatering.com
email: Maeghan@Simplefarecatering.com
Call: (508) 417 8910

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Hosted Bar Packages

*pricings listed are estimates based on party of 50 persons or more

All Bar Packages include:

All Beverages including Alcohol
Liquor Liability insurance
Equipment, Setup & Breakdown
(Ice, Ice Buckets, Coolers, Bar tools, Plastic Cups, & Trash receptacle)
One day use of 12C Liquor License
TIPS Certified, Professional Bartender/s
Administration Fee

Hosted Beer & Wine Bar – Tier 1

2 hours:$22pp 3 hours:$28pp 4 hours:$35pp 5 hours:$38

- Domestic & Local Beers: Lager, IPA, Wheat, Cider & Spiked Seltzer
- Basic Wines: 1 Cabernet Sauvignon, 1 Pinot Noir, 1 Chardonnay, 1 Sauvignon Blanc, 1 Sparkling Cava
- Non Alcoholic: Beer, Sodas, Water and Flavored Seltzers

Hosted Beer & Wine Bar – Tier 2

2 hours:$24pp 3 hours:$30pp 4 hours:$37pp 5 hours:$40

- Premium & Local Beers: Light Lager, Pilsner, Pale Ale, Wheat, IPA, Spiked Seltzer & Cider
- Wordly Wines: 1 Cabernet Sauvignon, 1 Pinot Noir, 1 French Rose,1 Sauvignon Blanc, 1 Chardonnay, 1 Sparkling Wine
- Non Alcoholic: Beer, Sodas, Water, Pellegrino, Flavored Seltzers
- Pitcher of Lemon Water & Homemade Lemonade or Iced Tea

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Hosted Bar Packages

Hosted Liquor, Beer & Wine Bar – Tier 1:

2 hours:$26pp 3 hours:$32pp 4 hours:$42pp 5 hours:$45

- Spirits: Vodka, Gin, Light Rum, Spiced Rum, Silver Tequila, Bourbon, Blended Scotch, & Triple Sec
- Domestic & Local Beers: Lager, IPA, Wheat, Cider & Spiked Seltzer
- Basic Wines: 1 Cabernet Sauvignon, 1 Pinot Noir, 1 Chardonnay, 1 Sauvignon Blanc, 1 Sparkling Cava
- Non Alcoholic: Beer, Sodas, Water and Flavored Seltzers
- Basic Mixers & Garnish: Cherries, Olives, Lemons, Limes & Oranges, OJ, Cranberry, Grapefruit Juice & Simple Syrup, Shelf Stable Lemon & Lime Juice

Hosted Liquor, Beer & Wine Bar – Tier 2:

2 hours:28$pp 3 hours:$34pp 4 hours:$46pp 5 hours:$48

- Top Shelf Spirits: Vodka, Gin, Silver Rum, Spiced Rum, Silver Tequila, Aged Tequila, Bourbon, Scotch, Sweet & Dry Vermouth & Triple Sec
- Impored Premium & Local Beers: Light Lager, Pilsner, Pale Ale, Wheat, IPA, Spiked Seltzer & Cider
- Basic Wines: 1 Cabernet Sauvignon, 1 Pinot Noir, 1 Chardonnay, 1 Sauvignon Blanc, 1 Rose, 1 Sparkling Wine
- Non Alcoholic: Beer, Sodas, Water, Pellegrino & Flavored Seltzers
- Premium Juices, Mixers & Garnish: Aged Maraschino Cherries, Lemons, Limes, Oranges, Olives, Freshly Squeezed Lemon & Lime Juice, OJ, Pineapple, Cranberry, Grapefruit Juice, Ginger Beer, Simple Syrup
- Pitcher of Lemon Water & Homemade Lemonade or Iced Tea

Consumption Bar Packages & Extended Services

- Consumption Bars are quoted individually, including the following charges:
  - Labor: Bartender/s and hours will be determined based on guest count and style of bar service @ $45/hour, plus 20% Service Charge on Beverages
  - Liquor license: 24 hour use of our 12C license to serve alcohol
  - Equipment: bar tools, chilling tubs, ice buckets, ice, cups, trash receptacle, bags, bar napkins, & coolers
  - Liability insurance: $2 per person
  - Beverage Minimums: These will be quoted based style of bar at 1 drink per person. Cost of beverages consumed over the minimum, are due at the event close.
  - 20% Service Charge on total consumed beverages
- Minimums: There is no minimum guest count for a consumption bar. Beverage minimum is to be paid prior to the event. Beverages include all Alcohol, Ice and Non - Alcoholic Drinks.
  - Beer & Wine Bar - $8-$10pp
  - Full Bar Tier 1 - $12pp
  - Full Bar Tier 2 - $15pp
- Extended Services/Rentals:
  - Portable 4' Black Bar - $75 per bar
  - 8' Back Bar Banquet Table, with Bottle Shelf and Black Tablecloth Covering $35
  - Full Bar Package with 1 Folding Bar and Back Bar $95
  - Full Bar Package with 2 Folding Bars and Back bar $125
  - Glassware Rentals - Inquire for a rental quote

Extended Wine Services

Champagne Toast

(glasses not included in price)

Cava Toast:

$5pp - Half Pour

$7pp - Full Pour

Champagne/French Sparkling Wine Toast:

$8pp - Half Pour

$10pp - Full Pour

*Add a fresh berry to toast glass! $1pp

Tableside Food & Wine Pairings

(glasses not included in price)

Servers will pour selected/paired wines with you menu tableside during dinner service. Please inquire for tiered wine menu selections and recommendations.

Tier 1 Red & White Wine Pairing: $4pp

Tier 2 Red & White Wine Pairing: $6pp

Tier 3 Red & White Wine Pairing: $8-12pp

Signature Cocktails

Simple Fare Signature Cocktails

Expertly crafted cocktail recipes, crafted by our in house mixologist, using homemade spirit infusions, syrups, fresh juices & more!

1 serving per guest: $12pp
2 servings per guest: $22pp
3 servings per guest: $33pp

*Add on signature cocktail with:
Hosted Full Bar: $5pp
Hosted Beer & Wine bar: $7pp

Customized Signature Cocktails

We can create a unique, curated cocktail recipe/s to be customized especially for your event! Cocktails will be crafted to order. Prices are individually quoted based on build of cocktail and ingredients.

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Batched Signature Spring & Summer Cocktails

Mai Tai

a classic Mai Tai Recipe with fun options: blend of aged and silver rums,
orgeat (almond) syrup, fresh lime juice, and triple sec.
Add a float of angostura bitters for a touch of rich spice,
or a float of pomegranate grenadine for a fruity flair!

Elderflower Spritz

a delightful fizzy & floral concoction of gin, elderflower liqueur,
grapefruit & lime juice, topped with seltzer water & edible flower

Painkiller

you'll be dancing all night...silver rum, dark rum, coconut,
orange juice & pineapple juice topped with grated nutmeg

Honeymooner

this will take you on vacation...silver tequila, fresh lime juice, agave,
mango and guava juice, rimmed with tajin

Sunset Hues

drinks like a sunset on the amalfi coast, vodka, aperol, passion fruit,
& fresh lemon juice, topped with seltzer water & slice of orange

Turn Up

let's get loud... rye whiskey, raspberry syrup
& fresh lemon, topped with ginger ale and fresh raspberries

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Batched Signature Spring & Summer Cocktails

Sangria!

Red- classic spanish recipe, White- tropical fruits, Rosé-berries & lemon

Summah Spritzer

not like the wine cooler your mom drank, hibiscus infused orange liqueur,
vanilla bitters, topped with prosecco & orange peel

Spa Daze

drink your fruit & your vegetables! vodka,
salted cucumber-basil syrup, & fresh lime juice,
topped with seltzer water & cucumber

Peachy Keen

sit back and relax with this summer sipper,
peach infused bourbon & homemade lemonade ,
sliced peach garnish

Strawberry Contessa

negroni adjacent, but more fun...
gin, aperol, strawberry syrup, & fresh lime juice served up
w/sliced strawberry

Lavender Fields

the name lavender haze was taken! silver rum, fresh lime juice & butterfly
pea-lavender syrup, topped with seltzer water and lime zest

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Batched Signature Fall & Winter Cocktails

Caramel Coco Dreams

melt into the sweet dreaminess, vanilla infused rum, espresso liqueur,
salted caramel & coconut syrup, toasted coconut caramel rim

Harvest Sangria

autumn in a glass....maple rum, red wine, oranges, lemons, & a
clove-apple cider reduction, garnished with cinnamon sugar dusted apples

Feelin Myself

for real, this will get you going...bourbon,
ginger-honey syrup, fresh lemon juice, angostura bitters

Apple of my Chai

a heartwarming cocktail...gin, pumpkin butter, chai tea reduction,
& fresh lemon juice, garnished with grated cinnamon

Figget About it

a figgarita! tequila, salted fig syrup & lime juice, topped with ginger beer
& rimmed with figgy salt

That's Bussin

is it a manhattan or old fashioned?? cinnamon infused rye whiskey,
orange liqueur, sweet vermouth & bitters, garnished with orange rind

Yespresso Martini

always say yes to espresso at after dark! espresso liqueur,
vanilla rum, cream liqueur, espresso, coffee beans

Information

- Glassware
  - Hosted and Consumption bars include the cost of plastic cups. Glassware needs to be rented and we can coordinate rentals and quantities needed! (10% admin fee added to all rental orders
- Staffing:
  - 1 Bartender is required for every 50-100 guests depending on style of bar
  - Bar Packages will be subject to additional bartender/bar back charges, not included in package price for over 150 guests
  - Most Bars require an additional staff member to deliver and pick up Bar Equipment and Alcohol, additional fees will apply
- Bar:
  - We can provide a rented bar or add banquet bar tables in your rental quote
- Service Charge
  - Service Charge is 20% of beverage cost and that goes directly to the bar staff
- Minors:
  - Guests ages 0-3 years of age are free.
  - Minors ages 4-20 years old for hosted bars are $12pp.
  - Bartenders are TIPS certified & trained to ID all guests that appear under 35 years of age, a parental consent is not considered a pass to drink without a proper form of ID. Proper forms of ID include: Real ID, License, or Passport. Photocopies will not be accepted.
  - Any altered or fake identification, will be removed and event host and police will be notified
- Safety:
  - If a guest has shown up intoxicated, or becomes overly intoxicated and/or is acting unruly, service to this guest will be terminated and the guest may be asked to leave.
  - Any event with a bar requires food to be served in the state of MA
- Menu/Drink Sign:
  - Menus or printed drink signs are not not provided, client may provide one if desired, or menu/sign can be designed and presented by Simple Fare for an additional charge, please inquire.
- Special Requests
  - We welcome special alcohol requests, anything not within the price point of the bar package chosen, can be purchased by the bottle through Simple Fare. Please inquire.
- Alcohol Supply and Removal
  - If Simple Fare is provided the Alcohol. All alcoholic beverages are property of Simple Fare, clients and guests are not permitted to leave premises of event with Simple Fare Alcohol
  - When alcohol is being provided by Simple Fare, NO outside alcohol may be served or brought into the event. Failure to comply may result alcohol service being suspended or terminated.
- Permits:
  - If Simple Fare is providing the alcohol under our 12C License, you will not be required to obtain a One Day Alcohol permit from the city/town
  - If you provide your own alcohol, you are responsible for obtaining the Alcohol permit