



BAR

hosted

charged on consumption

HOSTED BEER + WINE BAR

Bartender 45.00 per hour

OLCC certified bartender, service hours + set-up + break-down
alcohol charged on consumption | please see pages 2 + 3 for offerings

HOSTED BEER, WINE + COCKTAIL BAR

Bartender 65.00 per hour

OLCC certified bartender, service hours + set-up and break-down
alcohol charged on consumption | please see pages 3 + 4 for offerings

no host

guest cash or card

NO HOST BEER + WINE BAR

Bartender 45.00 per hour

OLCC certified bartender, service hours + set-up and break-down

Drink Prices...

Wine 11.00 | **Beer and Cider** 7.00

NO HOST BEER, WINE + COCKTAIL BAR

Bartender 65.00 per hour

OLCC certified bartender, service hours + set-up + break-down

Drink Prices...

Wine 11.00 | **Beer and Cider** 7.00

Classic Cocktails 7.00 | **Premium Cocktails** 9.00

ask about drink tickets for semi hosted bars!

BYOB

bring your own and pay corkage

BYOB BEER + WINE BAR

Bartender 45.00 per hour

OLCC certified bartender, service hours + set-up and break-down

Set Up Fee 100.00

Corkage Fees...

Wine 15.00 per bottle | **Beer + Cider** 2.25 per can / bottle

add ons...

Ice 12.00 per 20 lb bag | estimate one pound per guest 21+

BAR GLASSWARE

Standard beer, wine, collins glass 3.00 per guest

Champagne Flutes rent in sets of 36 1.00 each

want something else? just ask!

brews

beer // cider // seltzer

CANS + BOTTLES

Oregon Microbrews 12 oz. 7.00

Domestic Beer 12 oz. 7.00

2 Towns Hard Cider 12 oz. 7.00

LOCAL BREW

Ninkasi Total Domination IPA

Crux Pilsner

Crux Hangtight IPA

Sunriver Fuzz Tail Hefeweizen

Deschutes Black Butte Porter

Good Life Sweet As! Pacific Ale

2Towns BrightCider

Seven Peaks Assorted Seltzer

DOMESTIC

Coors Light

BAR

1324 NW 9th Street, Corvallis, Oregon 97330 | forksandcorkscatering.com | 541.286.4412

A 21% operations charge will be applied to all food, beverage, and rental items

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[4 of 7]



corks

wine + bubbly

RED

Sweet Cheeks Pinot Noir WV	55
Eola Hills Pinot Noir WV	51

WHITE

Lumos Rudolfo Pinot Gris WV	55
Eola Hills Chardonnay WV	48

SPARKLING

Castell Flam d'or NV Cava	40
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ROSÉ

Compton Family Wines Rose WV	55
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BAR

cocktails

and more

COCKTAILS

Classic Cocktails 7.00

crafted with . . .

Smirnoff Vodka

Beefeater Gin

Bacardi Silver Rum

Captain Morgan's Spiced Rum

Jim Beam Bourbon

Dewer's Scotch

Triple Sec

Premium Cocktails 9.00

crafted with . . .

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi Silver Rum

Captain Morgan's Spiced Rum

Jameson Whiskey

Maker's Mark Bourbon

Johnnie Walker Black Label Scotch

Cointreau

Signature Cocktails 12.00

Lemon Drop: vodka, house made simple, lemon

Lavender Lemon Drop: vodka, house made lavender simple syrup, lemon

Pixie Dust: vodka, house made berry hibiscus syrup, lime

Maui Mule: vodka, ginger beer

Classic Margarita: tequila, triple sec, lime

Passion Fruit Margarita: tequila, triple sec, passion fruit puree, lime

Pomegranate Hibiscus Margarita: tequila, triple sec, pomegranate hibiscus syrup, lime

Paloma: tequila, grapefruit, house made simple, squirt or club soda

Euphoria: vanilla vodka, coconut rum, pineapple, orange

NON - ALCOHOLIC

Soft Drinks 12 oz. can 3.00

Water 17 oz. bottle 3.00

Sparkling Water 12 oz. can 3.00

San Pellegrino 500 ml glass bottle 5.00

PLEASE NOTE: All alcohol products are subject to availability at the time of selection.

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[6 of 7]



policies

Forks and Corks Catering is an OLCC licensed provider of beer, wine and spirits at events. We have fully trained and licensed bartenders and carry full liquor liability insurance. We take the responsibility of alcohol very seriously and appreciate the cooperation of our clients in helping us ensure the safety and protection of each guest.

We provide up to 5 hours of bar service, with alcohol service ending at or before 10pm.

Absolutely no outside alcohol or drugs may be brought into an event and/or consumed during the course of the event - that is not served by the bartender. To reiterate, alcohol that has not been served by Forks and Corks is prohibited at events. Forks and Corks staff will remove any alcohol we find. We reserve the right to ask guests to leave who fail to respect these laws, or to close the bar entirely when reasonable remedy fails.

OLCC prohibits serving alcohol to anyone visibly intoxicated or minors under the age of 30. Guests without a valid ID or those showing signs of intoxication will not be served. Food must be present for consumption during the time of alcohol service.

Under OLCC rules, guests can not self-serve during functions where an OLCC license holder (in this case, Forks and Corks) is present, without signing a liability release waiver. Our Forks Express "drop and go" catering may be a great option if you prefer the more casual self-serve alcohol option.

For events where Forks and Corks is present, but not providing your bar service, please note the following:

As an OLCC license holder, OLCC makes Forks and Corks Catering responsible for how alcohol is served at every event we cater - regardless of whether or not we provide or serve your alcohol. Your bartender must provide Forks and Corks with a copy of their current and valid OLCC permit and their government-issued ID no later than two weeks prior to your event - and be willing to produce their OLCC permit for inspection the day of the event.

The client will be required to sign a release from liability stating that Forks and Corks will have no part in the provision, service, monitoring or clean-up of any alcohol related to the event. In this instance, the Forks and Corks service staff will only stay through the food service part of your event before cleaning up and departing. Bar glassware and clean-up will be the responsibility of your bartender(s). Non-alcoholic beverages including water service must be made available by the bartender or client after Forks and Corks departs.