



# PENINSULA CATERING & EVENTS



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2024

# BAR SERVICE

## NON ALCOHOLIC

WATER, bottle  
WATER, sparkling  
WATER, La Croix  
WATER, vitamin  
CANNED WATER 473ML  
SODA  
TEJAVA iced tea, 12 Fl oz  
IZZE JUICE, sparkling  
SAN PELLEGRINO sparkling juice (Assorted flavors)

MARTINELLI'S APPLE JUICE  
CIDER (spark. 25 Fl oz)  
ICED TEA, (60 oz-10 cups approx.) pitcher  
WATER, (60 oz-10 cups approx.) pitcher  
WATER, spa (2.5-gal jar 40 cups approx.)  
LEMONADE, (2.5-gal jar 40 cups approx.)  
ICED TEA, JAR (2.5 gal jar 40 cups approx.)  
AGUAS FRESCAS, (60 oz pitcher, 10 cups approx.)  
(2.5 gal jar 40 cups approx.)

## MOCKTAILS

### GOLD RUSH MOCKTAIL

Passion fruit puree blended with mango chunks, limeade, and finely chopped fruit, served in a 2.5-gallon container. (Yields 40 9oz cups)

### NOJITO ICEE MOCKTAIL:

White grape juice, mint, club soda and limeade poured in a 2.5-gallon container garnish with mint leaves.  
(Yields 40 9oz cups)

### STRAWBERRY NOR-GARITA PUNCH

non-alcoholic mocktail with strawberry puree and limeade served in a 2.5 gallon (Yields 40 9oz cups)

### BLUEBERRY NOJITO MOCKTAIL:

Blueberries limeade, and club soda blended and poured over ice in a 2.5-gallon container garnished with mint and fresh blueberries.  
(Yields 40 9oz cups)

## BEER & WINE

BEER, 12 Fl oz  
CHANDON, sparkling wine 750 ML  
SPARKLING WINE: Barefoot (California), 750 ML  
ROBLEDO CUVÉE BRUT, 750 ML  
ROBLEDO CUVÉE CHARDONNAY WINE, 750 ML  
ROBLEDO CABERNET SAUVIGNON, 750 ML  
ROBLEDO SAUVIGNON BLANC, 750 ML  
ROBLEDO RED WINE BLEND "PINOT NOIR", 750 ML

## BULK SIGNATURE COCKTAILS

### SIGNATURE SANGRIA BIANCA

White wine with sugar macerated fruits, pitcher PITCHER (60 Fl oz-10 cups approx.), JAR (2.5 gal 40 cups approx.)

### DIRTY MARTINI

12 yield (1 - 750 ML TANQUERAY GIN, 1 - 375 ML MARTINI & ROSSI EXTRA DRY VERMOUTH, 1 - 12 OZ OLIVE JUICE, 1 - 10 OZ MARTINI OLIVES)

### OLD FASHIONED

12 yield (1 - 750 ML WILD TURKEY BOURBON 81 PROOF, 1 - 4 OZ ANGOSTURA BITTERS, 1 - CUP SUGAR, 1 - 8OZ JAR MARASCHINO CHERRIES, 1 -EA ORANGE IN WEDGES)

### MANGO "BELLINET

8 yield (1 - 750 ML CHAMPAGNE, 1 - PINT HAAGEN DAZS MANGO SORBET, 1 - FRESH MANGO THINLY SLICED)

**MARGARITA DISPENSER:** 2.5 Gallon alcoholic Margarita dispenser  
(Yields 40 9oz cups)



# BAR SERVICE

## SONOMA'S BASIC BEER & WINE BAR:

A bright, fresh Stone-fruit Sauvignon Blanc and a refreshing red wine ("Pinot Noir") create a perfect pair. Beers (805, Pacifico, Heineken), Waters, LaCroix Sparkling Waters, and Sodas. Includes wine glasses only.

## SONOMA'S PREMIUM BEER & WINE:

A bright, fresh Stone-fruit Sauvignon Blanc, a lightly crisp Chardonnay, a refreshing Red Wine ("Pinot Noir"), and a balanced Cabernet Sauvignon create a magnificent wine tasting of Sonoma's best. Beers (805, Pacifico, Heineken), Waters, LaCroix Sparkling Waters, and Sodas. Includes wine glasses only.

## HOUSE (FULL) BAR:

Seagram's 7 Whiskey, Absolut Vodka, GIN, Sweet Vermouth, Dry Vermouth, Jack Daniels Scotch, white Tequila, Jim Beam Bourbon, California wines, Juices (cranberry juice, pineapple juice, orange juice, grenadine juice), Margarita Mix, Tonic water, Triple Sec, Club soda, Beers (805, Pacifico, Heineken), Sodas (Coke, Diet Coke, 7-Up), sparkling juices, and bottled water service (spring water, and unflavored mineral water). No glassware included.

### Bar Tag 1-3hrs

Sonoma's Basic Beer & Wine bar

Sonoma's Premium Beer & Wine

Full Bar

Guests	Bartender(s) needed	Server(s) needed	Hosting Fees
50 -beer & wine bar	1	1 (1 REQUIRED)	(NOTE: minimum of 5 hrs. service required on all/any staff.
50-80 -beer & wine bar	1-2	1 (1 REQUIRED)	Service starts at delivery time (1-2 hrs. before event), and
50 -full bar	2	2	ends 1-2 hrs. after event, depending on event's size).
60-90 -full bar	3	2-3	Beer & Wine/Full bar -Bartender
120	4	3	Server
			Attendant
			Event Coordinator

### How Does It Operate?

When you request the bar service, please specify what package you would like to offer your guests (50 guests minimum). The amount charged is on a per person basis in accordance with the last headcount confirmation or the actual attendance if higher. The bar service is offered for a minimum of three (3) hours, starting at the time of the set-up, during which the guests can consume as much as they please. Please note that all remnants belong to us (if you would like to pre-purchase by the bottle, please specify so in advance).

Before your active hours expire, the bartender shall notify the contact person as to whether he/she would like to pay extra hour(s) to keep bar open or if the bartender(s) can start the breakdown as scheduled.

### Are There Other Requirements?

Aside from the three (3) hour minimum to operate, we require at least one (1) bartender to run the bar, and a server to assist him. Bartenders and servers are charged on a five (5) hour minimum, starting at delivery time. Glassware rental starts at \$1.05 per piece.



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