



Bar Services Guide

Thank you for your interest in our bar service. We will work with you every step of the way to create the perfect bar to suit your needs and budget: from a basic cash bar to a full bar serving up creative cocktails customized just for you. Please contact us to discuss all of the options available!

Basic Charges

Booking Fee: \$195 (Licensing, insurance, and permits)

Labor: Charge per bartender depends on length of event, including setup/breakdown needs.

Service Options:

We provide several styles of bar service.

Open Bar: We set a price for the bar service based on the bar menu, services required and duration of service. The price is the same regardless of how much guests consume.

Consumption Bar: The host pays for drinks. Bar keeps a tally of all drinks consumed, and the client is charged accordingly. The final price depends on guest consumption.

Cash Bar: The host of the event pays for the basic charges and guests pay for their drinks.

Combination: Creative options include: The host pays for beer and wine and guests pay for mixed drinks; The host pays for drinks ordered during a specified period of time, or uses drink tickets to limit hosted sales; The host pre-purchases a keg and some bottles of wine and we serve it until it is gone (or switch to a cash bar after it is gone).

Additional Charges and Fees

Operations Fee: 20% of the beverage sales for hosted bars.

Taxes: 10% to 12% depending on city or town.

Rentals: Compostable cups are included in our service. We are happy to assist you in the rental of glassware, if preferred.

Other Charges: Depending on many factors, such as the location, style, duration and the number (and age) of guests. additional costs could include: security services, travel charges, equipment rentals and linens.

Overview of Beverage Prices

Contact us to discuss custom menus, specialty cocktails and special Vermont menus.

Non-Alcoholic: house made beverages and soda, \$2 and up. Beer/Cider: \$6 and up; Wine: \$28/bottle and up; Spirits: \$9/drink and up. Kegs are available: please inquire for pricing.

Contracts and Deposits

A contract and deposit is required to book our bar service. In order for us to obtain a bar permit, please book our service at least two weeks before the event. For more information and to set up a meeting with us to discuss your event, please contact events@thesnapvt.com, or call (802) 861-2951.

Helpful Considerations

When discussing your upcoming event with our staff, please try to include as much information as you can about the drinking habits, age range, time-frame, location, and preferences of your guests. This helps us to tailor our offerings and ensure we have the right quantities of particular beverages available on the day of your event.

Sugarsnap looks forward to catering your event. Please don't hesitate to bring up any additional requests or modifications; we will do our very best to accommodate your wishes!

Sugarsnap House Bar List

E-mail: events@thesnapvt.com

Call: (802) 861-2951

Non-Alcoholic Beverages

Sodas: Coke, Diet Coke, Lemon-Lime Soda, Ginger Ale, Seltzer. \$2/drink.

Juices: Cranberry Juice, Orange Juice, Pineapple Juice. \$2/drink.

Housemade beverages: Mint Limeade; Lemonade; Iced Tea. \$2.50/drink.

Beer & Cider

A curated list of our favorite libations, focused on quality and locality.

Please pick up to four selections.

Switchback: Switchback Ale (VT): Unfiltered American Amber Ale. A Burlington staple, Switchback is a smooth amber with a clean finish, made only with traditional ingredients. (\$6/12 ounce bottle)

Brooklyn Brewery: Brooklyn Lager (NY): American Lager. Amber-gold in color, this beer has a firm malt center, accentuated by lightly floral and bitter hop notes. The result is a wonderfully light and flavorful beer: smooth, refreshing and very versatile with food. (\$6/12 ounce can)

Two Roads: No Limits (CT): Hefeweizen. Beautifully cloudy with a generous head of foam, a wonderful fruit aroma and a dry finish, this Bavarian wheat beer is an impressive take on a classic style: with just a little bit more of everything. (\$7/16 ounce can)

Otter Creek: Free Flow I.P.A. (VT): India Pale Ale. Hazy in color, Free Flow IPA is a delightfully drinkable I.P.A. full of hop goodness, with just a hint of oats, to create a smooth, fresh profile. (\$6/12 ounce can)

Shed: Mountain Ale (VT): Rugged Brown Ale. This unfiltered English Strong Ale is a medium to full-bodied ale, with pronounced caramel and toffee notes, followed by a roasted finish, with just a hint of hoppy bitterness. (\$6/12 ounce bottle)

14th Star: Tribute (VT): Double India Pale Ale. Vermont has a reputation for brewing some of the finest I.P.A.'s around, and this is no exception. Tribute is a celebration of hops, pure and simple. A smooth malt base, a beautiful golden color, and an aroma brimming with citrusy hops meld together seamlessly in this bold but balanced beer. (\$8/16 ounce can)

Citizen Cider: Unified Press (VT): Semi-Dry Hard Cider. The incredibly smooth and perfectly balanced flavour of this cider begins with 100% Vermont apples. This cider is slightly sweet with a smooth, dry finish bursting with fresh apple flavours. (\$8/16 ounce can)

Stowe Cider: Safety Meeting (VT): Dry-Hopped Hard Cider. A hard cider with a twist: the use of citra and galaxy hops add a unique finish to the balanced body of this cider that will keep you coming back for more. (\$8/16 ounce can)

*We will do our best to accommodate any off-menu requests, including kegs, though we may require a pre-purchase. Please contact us for specific questions! Please note Vermont state law dictates that any excess product remaining after an event has ended can not be returned to the client.

Wine

Please choose up to four selections.

White

Santa Julia Pinot Grigio (Argentina): Sustainably farmed, this pinot grigio is light and refreshing, without sacrificing flavour. Notes of pear and melon, with a well-balanced acidity. (\$28/bottle)

Laurent Miquel Chardonnay (France): Unoaked and light-bodied, with notes of peach and lemon; a unique and refreshing take on your standard Chardonnay. Great with chicken, salads, or by itself. (\$28/bottle)

Savee Sea Sauvignon Blanc (New Zealand): A beautiful standard of New Zealand whites, this wine is bursting with ripe fruit favours, including passionfruit and citrus. Exotic fruits linger on the tongue with a bright, tangy acidity. (\$32/bottle)

Shelburne Farms Cayuga White (Vermont): A fresh and lightly sweet Vermont blend of Cayuga, Chardonnay, and Riesling grapes. Almost dry, with a crisp, citrus finish. (\$40/bottle)

Louis Guntram Dry Riesling (Germany) - Lightly sweet, with a lovely fruit palate, and a dry finish. (\$38/bottle)

Red

Alias Cabernet Sauvignon (California): Aromas of dark berries give way to bright flavours of strawberry and blueberry, with subtle spices. Aged in new oak, this wine has a freshness and balance, with well-structured tannins. (\$32/bottle)

La Maldita Garnacha (Spain): This vibrantly fresh and fruit forward red comes from one of the oldest, tried and true winemaking families of Rioja: a red for all tastes. (\$32/bottle)

Roblar Pinot Noir (California): A light bodied red with a long, smooth fruit finish: low in tannins. (\$32/bottle)

Barricas Malbec (Argentina): A perfect representation of the Malbec varietal, this vivid purple medium-bodied wine contains notes of boysenberry and cherry, with a hint of violets. (\$28/bottle)

Sola Meritage (California): An intriguing and complex blend of dark fruit flavours, dominated by aromas of pomegranate and cola. Smoothly tannic, with a lingering spice on the finish. (\$32/bottle)

Sparkling & Sweet

Domaine Bousquet Brut (Argentina): A clean and crisp sparkling wine with aromas of tropical fruits; notes of green apple give way to delicate hints of yeast. (\$32/bottle)

Bellafina Prosecco (Italy): Aromatic and light, this prosecco is perfect for toasts, hors-d'oeuvres, or fish courses. Aromas of white flowers give way to flavours of pear and white peach. (\$32/bottle)

East Shore 'Champlain' Sparkling (Vermont): The 100% estate grown Le Crescent grapes create a sweet, effervescent wine bursting with peach and apricot flavors. (\$28/375 mL bottle)

Laurent Michel Rosé (France) - A perfectly balanced light pink wine. Cinsault grapes provide a freshness and soft texture, while Syrah grapes contribute a vibrant color and fruitiness. (\$30/bottle)

Villa Wolf Gewurztraminer (Germany) - Floral notes give way to a vibrant spiciness. Flavours of pear and sweet melon are accentuated by a crisp, acidic finish. (\$42/bottle)

Spirits & Cocktails

House cocktails begin at \$9, and include the following spirits:

Stolichnaya Vodka

Bombay Sapphire Gin

Bacardi White Rum

Gosling's Dark Rum

El Charro Reposado Tequila

Jim Beam Bourbon

Jack Daniels Whiskey

Jonny Walker Red Label Scotch

Bar includes basic sodas, juices, lemons, and limes. Other mixers can be accommodated upon request. Sugarsnap is happy to provide signature drinks for you and your guests to enjoy. Choose your own favorite classics, or let our expert bar team work with you to build custom creations for your special event. Price is subject to specific selection and liquor choice.