

2019 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! We will create a custom proposal for you that fits your event needs and budget.

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%-25% of the beverage sales for hosted bars. This covers up to 8 hours of planning, 1 site visit, insurance, local transportation (within 20 miles) and overhead.

TAXES

10% to 12% depending on city or town.

RENTALS

Compostable cups are included in our service. We can provide rented glassware if you prefer.

OTHER CHARGES

Additional costs could include: security services, travel charges, equipment rentals and linens. This will depend on factors such as the location, style, timeline and the number (and age) of guests.

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: \$8/glass and up; Spirits: \$9/drink and up. Beer (kegs & cases), Wine (bottle), Spirits (bottle) are available for pre-purchase; please inquire for pricing.

Service Agreement and Retainer

A service agreement and retainer are 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 email contact@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! We will do our best to accommodate any off-menu requests, including kegs, but we require a pre-purchase of these items. 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.

Beer Selections

A curated list of some of our favorite selections.

Our Event Producer will guide you to the appropriate number of selections to meet the needs of your event. Generally 2-4 selections are appropriate

Switchback Ale (VT): Unfiltered American Amber Ale. A Burlington staple, Switchback is a smooth amber with a clean finish, made only with traditional ingredients. 5 % ABV (\$6/12 ounce bottle)

Harpoon UFO White (VT): White Belgian Ale. Light, crisp, refreshing and brewed with orange peel and coriander, UFO White follows in the tradition of spiced white beers that have been brewed in Belgium for well over 100 years. 4.8% ABV (\$6/12 ounce can)

Long Trail Vermont IPA (VT): India Pale Ale. Tropical juice explosion immediately washes over the palate with big notes of sweet pineapple, mango and orange, followed by a certain bready maltiness. Soft, low in terms of bitterness and generally uncomplicated. 6% ABV (\$6/12 ounce can)

Zero Gravity Green State Lager (VT): Lager. A crisp, easy-drinking Pilsner beer that is influenced by the great brewing regions of the world, but that charts its own course through this elegant style. The Noble hops play a key role, but allow the malt to take center stage, providing a clean and satisfying quencher that is as welcoming as the Green State itself. 4.9% ABV (\$6/12 oz. can)

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. 8.10% ABV (\$8/16 ounce can)

Drop In Heart of Lothian (VT): Scottish Dark Ale. A flagship beer brewed year round. Lothian is a Scottish 90(Shilling) Ale brewed with Scottish Golden Promise barley malt, British floor malted crystal and chocolate malts, Fuggle and Kent Golding hops, and British yeast. 5.6 % ABV (\$8/16 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 % ABV (\$6/12 ounce can)

Halyard Volcano Juice (VT): Ginger Beer Shandy. A refreshing ginger beer shandy brewed with organic lemons. Slightly sweet with a crisp and gingery lemon bite. 4.1 % ABV (\$6/12 ounce can)

Cider & Seltzer Selections

Citizen Cider Unified Press (VT): Made from 100% locally sourced apples, never from concentrate, the Unified Press is Citizen Cider's flagship cider that keeps you wondering where it's been your whole life. This naturally gluten-free cider is an off-dry, crisp, clean and refreshing cider that keeps you coming back. 5.2% ABV (\$6/12 ounce can)

Shacksbury Cider Rose (VT): The perfect cider for a brunch that could last all day with only 6g of sugar, 100% fresh apples with notes of strawberry, peach, red fruit and a touch of honey. Local apples grown at Sunrise Orchards in Cornwall, Vermont. Post Fermentation, aged on red wine grape skins. 6% ABV (\$6/12 ounce can)

Graft Lost Tropic (NY): Dry hopped cider with Citra and Vic Secret Hops with orange & grapefruit zest. This juicy & tart cider is a great brunch choice! 6.9% ABV (\$6/12 oz can)

PRESS Seltzer (US) Variety pack of Lime lemongrass, blackberry, hibiscus, pomegranate ginger, grapefruit cardamom. The unique blend of natural fruits and fresh spices combined with the effervescence of a crisp seltzer creates the perfect refreshing taste. 4 % ABV (\$6/12 ounce can)

Wine Selections

Our event producer will guide you to the appropriate number of selections to meet the needs of your event. Generally 2-4 selections are appropriate

WHITE

Sartori Pinot Grigio (Italy): 100% Pinot Grigio grapes. Whispers of tropical fruit with crisp citrus notes. Taste: Refreshing crisp and well structured. Ideal on its own as an aperitif, seafood pastas, shellfish, and salads. (\$8/5 oz pour)

Grayson Cellars Chardonnay (California): Oaked & brilliantly ripe and shows bright, brisk acidity and good minerality with notes of pineapple and apricot. The palate offers green apple fruit with a crisp finish showing gentle hints of apple pie and vanilla flavors. (\$8/5 oz pour)

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. (\$8/5 oz pour)

The Little Sheep Sauvignon Blanc (New Zealand): Lively and fresh aromas of citrus and cut grass jump from the glass tantalizing your taste buds. The palate is clean and crisp with high toned acidity that is balanced by citrus fruit and cantaloupe melon. (\$8/5 oz pour)

Biscaye Baie Sauvignon Blanc (France): Lightly tropical as well as herbal, this wine is crisp and bright. Its acidity and fresh kiwi and gooseberry flavors are balanced by a touch of pineapple and topped with intense, young acidity. Drink the wine now. (\$8/5 oz pour)

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. (\$10/5 oz pour)

ROSE & SWEET

Ryan Patrick Riesling (Washington): 100% Riesling. Ripe pear, white peach and orange blossom with hints of fresh apples and mineral undertones. A pleasing round entry with fresh acidity, a fruit driven mid palate and a clean refreshing finish. (\$8/5 oz pour)

Centorri Moscato di Pavia (Italy): A pale sunshine yellow color with a slight frizzante. This Moscato has intense aromas of peaches, rose petals and ginger. On the palate, it is delicately sweet and sparkling, with modest acidity, good balance, and complexity with a finish of fresh apricots. (\$8/5 oz pour)

Mont Gravet Rose (France): Mont Gravet Rosé is a wonderfully fresh and fruit forward dry Rosé wine. The wine has lovely aromas of raspberry and blackberry and is full body and long on the palate. (\$8/5 oz pour)

RED

Hogue Cellars Cabernet Sauvignon (Washington): Intense black cherry, medium bodied wine from Columbia Valley, Washington. A full, fruity wine with intense aromas of black cherry, anise and vanilla, flavors of dark fruit, caramel and cocoa, and firm structure. This Cabernet Sauvignon is an excellent companion to steak and pastas with a robust red sauce. (\$8/5 oz pour)

Tres Ojos Garnacha (Spain): Bright purple. Blackberry, plum and peppery spice aromas exhibit good vibrancy and power. Firm cherry and dark berry flavors are subtly accented by a peppery nuance, picking up a hint of licorice with air. (\$8/5 oz pour)

Tortoise Creek Merlot (California): The Revivalist is a wine is full of fresh, bright aromas, with flavors of red and black berries, cherries, and herbs. It is round, rich, and ripe with soft tannins. (\$8/5 oz pour)

Rolling Stone Pinot Noir(France): Subtly nuanced and surprisingly complex for its price, this Pinot Noir possesses the hallmarks of the grape with its light body, leafy and berry notes and delicate finish. The grapes are sourced from soils of clay and limestone in terraces on the height of the Aude Valley, in the foothills of the Pyrenees, in a cool climate with mild temperatures and rainfall. (\$8/5 oz pour)

Red Puro Malbec (Argentina): Certified organic fair trade. Purplish-color wine with ruby shades. Red fruit, prune and red flowers aroma. By mouth, it has an elegant structure, balanced, with French oak notes and a marked spicy flavor. It is ideal to be served with red meat and well-seasoned dishes. (\$8/5 oz pour)

Lincoln Peak Marquette (VT): Hugely concentrated it explodes with plum, cassis, and even prune. And at 14% alcohol, or more as I recall, it is a big, heavy wine, with lovely, silky tannins, great layers of flavors and complexity, and a fantastic finish! (\$10/5 oz pour)

SPARKLING

Domaine Bousquet Brut Rose(Argentina): 25% Chardonnay, 75% Pinot Noir. Made from organic grapes sourced mainly from vineyards in Tupungato (Uco Valley) at an altitude of 1200 meters (4000 feet) above sea level, one of the highest points in Mendoza. Salmon color with delicate bubbles. Red fruit aromas with citric notes. Fresh with medium acidity and fruity finish. (\$4/2.5 oz pour)

Vallformosa Cava Brut(Spain): A gorgeous Methode from Spain - superb value in Cava bubbles. With the citrus and toasty bread notes of a classic sparkler, these local Spanish varietals also bring subtle mineral and almond touches to the nose and palate. Effortlessly classy, this stuff is worth more than the price. (\$4/2.5 oz pour)

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. (\$4/2.5 oz pour)

Farnham Hill Champagne Style Cider (VT): Pale gold, bubbly, with a hint of sweetness amid tart, bitter, and fruity elements: citrus, pineapple, bittersweet apple, and a whiff of good barnyard funk. 'Farmhouse' is more of a pub cider than our others, with less complexity, and a point less alcohol. It's blended from a group of real cider apples that ripen earlier than most. (\$4/2.5 oz pour)

Puckerbrush Cider(VT): Local wild yeast, farmhouse style cider made from a blend of apples from feral trees, the Old Farm Orchard, and the Old Puckerbrush Orchard. This gently sparkling cider is dry with good body, soft tannins, and refreshing acidity. Notes of baked apple, lemon, and dried leaves.(\$6/2.5 oz pour)

Spirits Selections

Mixed drinks begin at \$9

Tito's Vodka

Bombay Sapphire Gin

Bacardi White Rum

El Charro Reposado Tequila

Jim Beam Bourbon

Jack Daniels Whiskey

Johnnie Walker Red Label Scotch

The bar includes basic sodas, juices, lemons, and limes to make 2 part drinks. Other mixers can be accommodated upon request. Sugarsnap is happy to provide speciality cocktails 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. For pre purchase we have a lot of local liquor options to pick from, just ask your Event Producer for help. Price is subject to specific selection and liquor choice.

Non-Alcoholic Beverages

\$2 per drink

SODAS

Cola, Diet Cola, Lemon-Lime Soda, Ginger Ale, Seltzer

JUICES

Cranberry Juice, Orange Juice, Pineapple Juice.

HOUSEMADE BEVERAGES:

Mint Limeade, Lemonade, Iced Tea

**Other beverage options available by request. Ask about our seasonal selections of housemade options!*