

## 2020 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.

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.

### **Basic Charges**

#### **BOOKING FEE**

\$195 (Licensing, insurance, and permits)

#### **LABOR**

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

#### **TAXES**

10% to 12% depending on city or town.

#### **GLASSWARE 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.

# 2020 Bar Services Guide

## 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. Minimum may be required of \$150 in sales

### **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).

## Pricing

Contact us to discuss custom menus, specialty cocktails and special Vermont menus. Beer (kegs & cases), Wine (bottle), Spirits (bottle) are available for pre-purchase; please inquire for pricing. 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.

- Non-Alcoholic: house made beverages and soda, \$2 and up
- Beer & Cider \$5 and up
- Wine: \$8/glass and up
- Spirits: \$9/drink and up

# 2020 Bar Services Guide

## MENU

### Beer

We will provide a selection of 2-3 of the following. If you have any preferences, please let us know.

**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)

**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)

**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)

**Long Trail Little Anomaly IPA (VT):** this low-calorie IPA has a big hop flavor is an anomaly. Hazy, juicy and full of big, bold flavors from Mandarina Bavaria, Simcoe, Columbus and Centennial hops, All wrapped up in 110 calories. 3.2% ABV (\$5/12 oz can)

### Cider & Seltzer & Other

We will provide a 1-2 choices from this list. If you have preferences please let us know:

**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

## 2020 Bar Services Guide

honey. Local apples grown at Sunrise Orchards in Cornwall, Vermont. Post Fermentation, aged on red wine grape skins. 6% ABV (\$6/12 ounce can)

**PRESS Seltzer (US)** Blackberry (although they have other selections) 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)

**Aqua Vitea, AfterGlow Hops & Dreams Hard Kombucha (VT)** Hint of hops with floral notes. If you like craft beer but crave more taste, this flavor is a dream come true 5 % ABV (\$6/12 oz can)

### Wine

We will provide a selection of 2-4 selections from this list, We will bring 1-2 White, 1-2 Red and 1-2 Sparkling/Rose

#### WHITE & ROSE

**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)

**Vigneti del Sole, Delle Venezie Pinot Grigio(Italy):** Pale yellow-green in color. It is a lighter-style Pinot Grigio with plenty of fruit and acidity for a well-balanced wine. This popular Italian white has crisp acidity and a nose of lemons, green apples and almonds. With no oak, the wine shows the best of the Pinot Grigio varietal flavors. The wine is well balanced with a fresh, clean finish. Enjoy Vigneti del Sole Pinot Grigio with filet of sole, crab salad, grilled chicken, pasta and mild cheeses.(\$8/5 oz pour)

**Mahu, Valle de Casablanca Sauvignon Blanc (Chile):** Medium-bodied, dry. Crisp and quaff-able with notes of tropical fruit, citrus, and mineral on the nose and palate. White grapefruit and pineapple on the finish. Get ready to drink this one all summer. Pair with fish, Latin fare, rotisserie chicken, and even shrimp scampi. (\$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)

**Famega, Vinho Verde (Portugal):** Famega Vinho Verde Branco is a young wine with delicate mineral and fruity aroma. It is a balanced and quite versatile wine that can be consumed at all times both as an aperitif and to accompany any meal. (\$8/5 oz pour)

## 2020 Bar Services Guide

### RED

**Chateau Nicot, Bordeaux Rouge (France):** Merlot and Cabernet Sauvignon Blend. Very explosive nose, dominated by pure red fruit, toasted oak, scorched earth, and tobacco. The fruit is pure and quite enjoyable on the finish which is long and dry. (\$8/5 oz pour)

**MDZ Wines, Malbec Mendoza (Argentina):** 100% Malbec, from a thirty-five-acre vineyard planted in 1995, situated at 3,000 feet of elevation and composed of rocky, sandy soils. The nose comes alive with hints of mocha, blueberry, cherries, and rose petals that lead to a rich texture held up by a good structure and smooth tannins. This fruit-driven wine showcases boysenberry, blackberry, cocoa and cola nut flavors on the palate. The finish is long and smooth with hints of dried herbs and cedar that encapsulate the bright and vibrant wine. Bottled unoaked. (\$8/5 oz pour)

**Mozaik Pinot Noir (California):** Medium-bodied with soft tannins, this graceful and balanced Pinot Noir showcases aromas of black cherries and raspberries, and extends a flavor profile of red cherry, plum and pomegranate with hints of toast and spice. (\$8/5 oz pour)

**VRAC, Vin de France (France):** Grenache/syrah blend Fruity, light and fresh, an easy wine made in a traditional French countryside style. As a matter of fact, the term “en vrac” means bring your own bottle. In many French villages locals will bring bottles or jugs to a nearby winery and fill them up with an easy drinking wine to use as their house wine. (\$8/5 oz pour)

**Brownstone Cabernet Sauvignon (California):** Rich cherry, plum and stone fruit flavors and aromas. Mellow tannins make this wine ideal with a wide range of foods. (\$8/5 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)

**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)

**Kraemer, Champagne Brut (France):** This simple, fruity wine, with its attractive apple and

## 2020 Bar Services Guide

citrus flavors, is made predominantly from Loire Valley grapes. That lends a crisp, cool character, making it refreshing to drink now. (\$4/2.5 oz pour)

### Spirits Selections

Mixed drinks begin at \$9; Sugarsnap Speciality Cocktails range from \$9-\$15

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

Tito's Vodka  
Bombay Sapphire Gin  
Bacardi White Rum  
El Charro Reposado Tequila  
Jim Beam Bourbon  
Jack Daniels Whiskey  
Johnnie Walker Red Label Scotch

### Non- Alcoholic

Please let us know if you would like us to provide additional non alcoholics

Prices at \$3 /12 oz can or bottles

All Times Sparkling Apple Cider, 12 oz can

Aqua Vitea Kombucha , 12 oz can

Tretap, Real Maple Sparkling Seltzer, 12 oz can

Maine Root Ginger Brew, Lemon Lime, Diet cola, Mexicane Cola, 12 oz bottle

Saranac Shirley Temple 12 oz bottle

Venetian Ginger Ale, 12 oz bottle

\$2 per can

Coke Products

Spindrift Seltzers

## 2020 Bar Services Guide

### Speciality Cocktails

**Mimosa** Prosecco, orange juice \$9

**Moscow Mule** Vodka , ginger beer, lime \$9

**Ginger Vodka Lemonade** vodka, house-made ginger lemonade \$9

**Paloma** Tequila, san pellegrino grapefruit soda \$9

**Dark & Stormy** - Dark rum, ginger beer \$9

**Smoked Bloody Mary** House-made smoked Tomato mix, vodka, pickle \$10 \*  
fresh farm tomatoes seasonal

**Classic Martini** \$10 Vodka or gin, olives, vermouth\* does not include martini  
glasses (rented separately)

**Classic Margarita** Tequila, lemon/lime sour mix \$10

**Bella Sera** - Prosecco, Lillet, raspberry puree -\$10

**Green Mountain Mojito** - Rum, mint & lime Maple syrup, soda \$12

**Pretty In Pink** - Vodka, pomegranate liqueur, lime, cointreau \$12

**Summer of Love** - vodka, strawberry, basil & lemon simple syrup, soda \$12

**Basil Lemonade** - vodka, basil lemonade, lemon

**Lavender Pop**-gin, lemon, lavender simple syrup \$12

**Planters Punch**-rum, orange, pineapple, lime, bitters \$12

**WP Whiskey sour**- Whistle Pig Piggyback, chickpea, sour mix\$15 (vegan)

**Bees Knees** - Barr Hill Gin, honey simple syrup and lemon juice \$15