STONE COVE
CATERING



Cody James Barry Photography

Choose your bar service style:

Open Bar-

Let us know how many guests you're expecting and our bartenders will take care of everything else you'll need! You can choose to offer beer & wine or beer, wine & liquor.
In addition our open bar package includes standard mixers, garnishes and soft drinks.
The Host pays per guest for an open bar.

Consumption Bar-

With this option the Host only pays for drinks consumed.
Our consumption bars are designed to be unique for each of our clients.
The package can include beer & wine or beer, wine & liquor
In addition the package includes standard mixers and garnishes.

➔ **A Limited Consumption Bar** is also available. This option allows the host to determine an amount on how much they'd like to serve, then transition to a cash bar.

Cash Bar-

All the same details as our open bar service, the only difference is that we charge the guest at the event. Cash bar can include house offerings of beer, wine, liquor. Standard mixers and garnishes.

STONE COVE
CATERING

Labor and packages can be tailored to fit your vision including the addition of a custom cocktail or champagne toast



SPIRITS- “There can be nothing more frequent than an occasional drink” ~ Oscar Wilde

Our house offerings are in **Bold**

VODKA	RUM	TEQUILA	GIN	BOURBON	SCOTCH
Titos Texas *Gluten free*	**Goslings Bermuda** *Gluten free*	**El Jimador Mexico**	**Tanqueray Great Britain** *Gluten free*	**Four Roses Kentucky**	**Famous Grouse Scotland**
Stoli Razberi Russia	**Captain Morgan Spiced Rum**	Hornitos Mexico	Boodles England	Makers Mark Kentucky	Glenfiddich 12 Scotland
Grey Goose France	**Bacardi Bermuda** *Gluten free*	Tres Agaves Blanco Mexico	Bombay Sapphire England	Woodford Kentucky	Glenlivet 10 Scotland
Ketel One Netherlands	Plantation 3 Stars	Don Julio Mexico	Hendricks Scotland	Bulleit Kentucky	WHISKEY
Chopin Poland	Mt. Gay Barbados	Herradura Mexico	Aviation Oregon	Buffalo Trace Kentucky	**Jack Daniels Tennessee**
Cold River Blueberryl Maine	Eight Bells Maine	Wiggly Bridge Agave Spirit Maine	Back River Maine	Stroudwater Maine	**Jameson Irish Ireland**
					Crown Royal Canada

CREATIVE CATERING
ON THE MIDCOAST

PO Box 40 | Bristol, Maine 04539
207.563.6007 | **stonecovecatering.com**

STONE COVE
CATERING

SIGNATURE COCKTAILS- Not sure what drinks to offer your guests?
Add a handcrafted cocktail or mocktail - let's discuss the possibilities!
BEER- Maine is home to many craft and microbrews. Let us customize a selection that will create a unique Maine experience for your guests! Some of our favorites:

Our house offerings are in **Bold**

Allagash White, 5.10% Portland, ME- *Wheat and spiced with coriander and Curacao orange peel, this beer is a fruity, refreshing and slightly cloudy in appearance* **Baxter Stowaway IPA, 6.9% Lewiston, ME-** *Double-dry-hopped with close to 500 pounds of hops per batch, Stowaway's bitter character is of course enticing for any veteran hop head. But, the solid malt backbone makes this beer approachable enough and drinkable enough for any beer drinker.* **Banded Brewing Milltown Lager, 4.0% Biddeford, ME -** *All malt lager. Crafted to be crisp, clean and ultimately refreshing.*	Maine Beer Company Lunch IPA, 7% | Freeport, ME- *Intense hop flavors, aromas of tropical and citrus fruits and pine dominate a subtle sweetness that brings the beer into balance* Rising Tide Brewing Company Maine Island Trail Ale, 7.5% | Portland, ME- *Citrus, apples, and pears, balanced by a touch of caramel. A special blend of Cascade, Centennial, and Calypso hops create this juicy, hoppy ale*	Bissell Brothers: Substance , 6.6% | Portland, ME-; *A brightly dark ale that threads many needles.* **Also Available:** ➔ Bud Light ➔ PBR ➔ Corona ➔ Gearys Ixnay (gluten free) ➔ Athletic Brewing Co Run Wild IPA non-alcoholic ➔ Downeast Hard Cider ➔ Boothbay Craft Brewery ➔ Peak Organic Brewing ➔ Oxbow Brewing ➔ Lone Pine Brewing ➔ Rising Tide Brewing Co *Have a favorite craft brew not on the list? Just ask! As with all craft beers. Options are pending availability

SPIKED SELTZER
Truly, White Claw or High Noon

WINE- Hand selected each season to pair with our food offerings

Our house offerings are in **Bold**

WHITE	RED	BUBBLES
Chardonnay **Sauvignon Blanc** **Pinot Grigio** Riesling Moscato **Rosé** White Blend	**Merlot** **Cabernet Sauvignon** Pinot Noir Malbec **Red Blend**	Cava **Prosecco** Champagne **TÖST - the N/A sparkling beverage for every occasion.**

CREATIVE CATERING
ON THE MIDCOAST
PO Box 40 | Bristol, Maine 04539
207.563.6007 | stonecovecatering.com

STONE COVE
CATERING

HYDRATION STATION- The perfect compliment to your bar service! Hydration stations are a fun way to treat both non-drinkers and drinkers to a handcrafted hydration experience.

WATER INFUSIONS	LEMONADE	ICED TEA
Citrus Cucumber	Wild Maine Blueberry	Rosemary Mint
Orange Blueberry Lime	Strawberry Green Tea	Strawberry Lemon
Strawberry Lemon Mint	Peach Citrus	Raspberry Lime
Grapefruit Rosemary	Lavender Basil	Blackberry Basil

MIXERS & SOFT DRINKS- Each bar package includes our mixers and **your choice** of soft drinks

MIXERS	SOFT DRINKS
➔ Ginger Beer ➔ Club Soda ➔ Tonic Water ➔ Juices - pineapple, cranberry, orange, tomato and grapefruit	➔ Old Fashioned Lemonade ➔ Freshly Brewed Iced Tea ➔ Flavored Sparkling Water ➔ Sprite ➔ Ginger Ale ➔ Coke & Diet Coke



Stone Cove Catering's - Sadie the Bar Car
Kristin Chalmers Photography