

# GIUSEPPE

RESTAURANTS & FINE CATERING

## SCRIPPS SEASIDE FORUM BAR AND BEVERAGE SERVICES





# GIUSEPPE FINE CATERING ALL INCLUSIVE BAR PACKAGES

*ALL PACKAGES ARE BASED ON 2 HOURS OF UNLIMITED SERVICE*

## GIUSEPPE FINE CATERING ALL INCLUSIVE PACKAGES INCLUDE:

3 BEER SELECTIONS	BARTENDER(S)
RED AND WHITE WINE SELECTIONS	BAR BACK(S)
ASSORTED SOFT DRINKS	BAR TABLES AND LINENS (BLACK)
STILL & SPARKLING WATERS	BAR GLASSWARE
BAR FRUIT & BAR MIXERS	TRASH REMOVAL AND RECYCLING

## BEER & WINE BAR

3 BEER SELECTIONS  
RED AND WHITE WINE SELECTIONS

## INTRO PACKAGE

SKYY VODKA, TANQUERAY GIN  
CUTTYSARK SCOTCH, JIM BEAM BOURBON  
APPLETON RUM, SAUZA GOLD TEQUILA

## PREMIUM PACKAGE

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN,  
JOHNNY WALKER BLACK SCOTCH, MAKERS MARK BOURBON  
BACARDI RUM, HERRADURA SILVER TEQUILA

## ELITE PACKAGE

HANGER ONE VODKA & BELVEDERE VODKA  
HENDRICKS GIN, MACALLAN 12 YEAR SCOTCH  
WOODFORD RESERVE BOURBON, CROWN ROYAL WHISKEY  
10 CANE RUM, SAILOR JERRY NAVY SPICED RUM  
& SAUZA TRES GENERACIONES ANEJO TEQUILA

## **BEER CHOICES**

STONE PALE ALE, STONE IPA, PACIFICO,  
AMSTEL LIGHT, PERONI, TRUMER PILS,  
HEINEKEN & MILLER LITE

## **WHITE WINE CHOICES**

CHARDONNAY, SAUVIGNON BLANC  
PINOT GRIGIO, PINOT NOIR ROSE

## **RED WINE CHOICES**

CABERNET SAUVIGNON, CHIANTI  
MERLOT, PINOT NOIR

\* FOR DINNER WINE SERVICES, PLEASE SEE WINE LIST ON PAGE 5

### **STAFFING GUIDELINES:**

UNDER 80 GUESTS – BARTENDER/BAR BACK

80-160 GUESTS - DOUBLE BAR, 2 BARTENDERS, 1 BAR BACK/BUSSER

160-240 GUESTS – 3 BARS, 3 BARTENDERS, 2 BAR BACKS/BUSSER

240-320 GUESTS – 4 BARS, 4 BARTENDERS, 2 BAR BACKS/BUSSER, EVENT MANAGER



# BASIC BAR SETUP

## *CLIENT PROVIDED BEVERAGES*

*PACKAGE IS BASED ON 2 HOURS OF SERVICE*

GIUSEPPE FINE CATERING TO PROVIDE THE FOLLOWING:  
BARTENDERS, BAR BACK, BAR TABLES, LINENS FOR BAR (BLACK), PLASTIC  
BEVERAGE WARE, NAPKINS, STRAWS & BAR ICE

ALL ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES, BAR FRUIT AND MIXERS TO  
BE PROVIDED BY CLIENT. ALL OPENED ALCOHOL MUST BE Poured OUT ON-SITE AT END OF  
EVENT PER CA ABC LAW. ALL UNOPENED WINE/BEER MAY BE PICKED UP THE DAY FOLLOWING  
THE EVENT, FROM THE VENUE MANAGER

TRASH REMOVAL AND RECYCLING TO BE PROVIDED BY DINNER CATERER.  
CATERER TO RENT GLASSWARE, IF CLIENT WOULD PREFER OVER PLASTIC.

## *BAR STAFFING ONLY*

GIUSEPPE FINE CATERING TO PROVIDE FULLY LICENSED BAR STAFF

CLIENT TO PROVIDE EVERYTHING OUTSIDE OF STAFFING. ALL OPENED ALCOHOL  
MUST BE Poured OUT ON-SITE AT END OF EVENT PER CA ABC LAW. ALL UNOPENED WINE/BEER  
MAY BE PICKED UP THE DAY FOLLOWING THE EVENT, FROM THE VENUE MANAGER

# DINNER SERVICE WINE LIST

## *FOR ALL INCLUSIVE PACKAGES*

### RED WINE

#### **CABERNET SAUVIGNON** **Bottle**

CK by Mondavi (California)	\$24
Ravenswood- Vintners Blend (California)	\$26
Five Rivers (Monterey)	\$32
Firestone (Central Coast)	\$32
Spellbound (California)	\$34
Villa Mt. Eden (Napa)	\$39
Robert Mondavi Solaire (Central Coast)	\$40
Francis Coppola Diamond (Monterey)	\$44
Beringer Knights Valley (Sonoma)	\$51

#### **PINOT NOIR** **Bottle**

Stoneleigh (Marlborough, New Zealand)	\$32
Jacobs Creek Reserve (Australia)	\$36
Louis Latour Bourgogne (Burgundy, France)	\$36
Estancia (Monterey)	\$38
Francis Coppola Diamond (Monterey)	\$44
Rodney Strong (Russian River)	\$46

#### **MERLOT** **Bottle**

CK by Mondavi (California)	\$24
Ravenswood – Vintners Blend (California)	\$32
Toasted Head (N. Coast)	\$38
St. Francis (Sonoma)	\$44

#### **ITALIAN REDS** **Bottle**

Banfi Centine (Tuscany)	\$32
Beni di Batasilio Barbera d'Alba (Italy)	\$38
Castiglioni Chianti (Tuscany)	\$42
Antinori Villa Toscana Rosso (Tuscany)	\$49

#### **ASSORTED REDS** **Bottle**

Menage a Trois Red (Oakville)	\$30
Ravenswood Zen of Zin (California)	\$35
Bodegas Sierra Canabria (Rioja, Spain)	\$36
Tintara Shiraz (Australia)	\$41
Francis Coppola Claret Diamond (Monterey)	\$44

## WHITE WINE

### CHARDONNAY **Bottle**

CK by Mondavi (California)	\$24
BV Coastal (California coast)	\$28
Hess Select (Monterey)	\$30
Bonterra Organic (Mendocino)	\$34
Acacia (Carneros)	\$36
Sterling Organic (Calistoga)	\$36
Ravenswood (Sonoma)	\$38
Wild Horse (Central Coast)	\$40
Edna Valley (Monterey)	\$42
Sonoma Cutrer (Sonoma)	\$45
Iron Horse <i>Unoaked</i> (Sonoma)	\$48
Ferrari Carrano (Alexander Valley)	\$48
Cakebread (Napa)	\$75
Far Niente (Napa)	\$90

### WHITE BURGUNDY **Bottle**

Louis Jadot	\$42
Faively Bourgogne Blanc	\$45
Domaine De La Collonge – Pouilly Fuisse'	\$50

### SAUVIGNON BLANC **Bottle**

Robert Mondavi – Private Selection (California)	\$24
Montevina (California)	\$28
Chateau St. Jean Fume Blanc (Kenwood)	\$32
Kenwood (Sonoma)	\$34
Kunde (Sonoma)	\$38
Markam (St. Helena)	\$42
Ferrari Carrano Fume Blanc (Sonoma)	\$46
Groth (Napa)	\$48
Hall (Napa)	\$50
Silverado - <i>Miller's Ranch</i> (Napa)	\$50
St. Superby (Napa)	\$54

### PINOT GRIGIO **Bottle**

Corte Giara (Italy)	\$28
Caposaldo (Italy)	\$30
Riff - <i>by Alois Lageder (Italy)</i>	\$35
Tolloy (Italy)	\$38
Antinorri (Italy)	\$44
Santa Margarita (Italy)	\$48

### OTHER WHITES **Bottle**

Toad Hollow Dry Rose (Sonoma)	\$32
Bex Reisling (Germany)	\$36
Beni di Batasilio Gavi (Piedmont)	\$38
J. Hoffstatter Pinot Bianco (Alto Adige)	\$45



<b>CHAMPAGNE &amp; SPARKLING WINE</b>	<b>Bottle</b>
Domaine Ste Michelle (Washington State)	\$30
Villa Il Santi Prosecco Extra Dry (Italy)	\$36
Gloria Ferrer Brut (Sonoma)	\$42
Roederer Estate (Anderson Valley)	\$45
Roederer Estate Rose (Anderson Valley)	\$55
Perrier-Jouet Grand Brut (France)	\$65
Piper Heidsieck (France)	\$80
Veuve Cliquot (France)	\$95

ADDITIONAL WINE LABELS MAY BE SPECIAL ORDERED, PLEASE CONTACT US REGARDING PRICING AND DISTRIBUTOR AVAILABILITY.

NOTE: WINES ARE BASED ON AVAILABILITY AT THE TIME OF BOOKING. PRICES ARE BASED ON CONSUMPTION 'BY THE BOTTLE'.

TWELVE (12) BOTTLE MINIMUM ORDER PER WINE SELECTION

**FOR SALES INQUIRIES, PLEASE CONTACT:**

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