



HOSTED BARS- HOURLY PACKAGES

This offers the benefit of unlimited service of Liquor, Beer, Wine, Champagne & Soft Drinks

Beer, Wine & Champagne with House Wines

Shiner Bock, Corona, Miller Lite, Michelob Ultra and Deep Ellum Blonde
Crane Lake Chardonnay and Cabernet Sauvignon
Brut Champagne

One	(1) Hour	\$17.00 per person
Two	(2) Hours	\$22.00 per person
Three	(3) Hours	\$27.00 per person
Four	(4) Hours	\$31.00 per person

Beer, Wine & Champagne with Fine Wines

Shiner Bock, Corona, Miller Lite, Michelob Ultra and Deep Ellum Blonde
St. Francis Chardonnay, Coppola Cabernet Sauvignon, Matua Sauvignon Blanc
Sea Sun Pinot Noir by Camus
Poema Brut, Llano Rosé

One	(1) Hour	\$25.00 per person
Two	(2) Hours	\$30.00 per person
Three	(3) Hours	\$35.00 per person
Four	(4) Hours	\$40.00 per person

Full Bar –Premium Brands with House Wines

Titos Vodka, Tanqueray Gin, Johnny Walker Red, Crown Royal,
Makers Mark, Jack Daniels, Mount Gay Rum, Casa Amigos Tequila
Shiner Bock, Corona, Miller Lite, Michelob Ultra and Deep Ellum Blonde
Crane Lake Chardonnay and Cabernet Sauvignon
Brut Champagne

One	(1) Hour	\$21.00 per person
Two	(2) Hours	\$29.00 per person
Three	(3) Hours	\$36.00 per person
Four	(4) Hours	\$42.00 per person

Full Bar –Premium Brands with FINE Wine

Titos Vodka, Tanqueray Gin, Johnny Walker Red, Crown Royal,
Makers Mark, Jack Daniels, Mount Gay Rum, Casa Amigos Tequila
Shiner Bock, Corona, Miller Lite, Michelob Ultra and Deep Ellum Blonde
St. Francis Chardonnay, Coppola Cabernet Sauvignon, Matua Sauvignon Blanc
Sea Sun Pinot Noir by Camus
Poema Brut, Llano Rosé

One	(1) Hour	\$29.00 per person
Two	(2) Hours	\$35.00 per person
Three	(3) Hours	\$41.00 per person
Four	(4) Hours	\$47.00 per person

One Bar per 75/100 guests
One Bartender per 75/100 guests.

TABC Bartenders are charged at \$275 each



CLIENT PROVIDED ALCOHOL

- ✓ Client provided alcohol or BYOB is an option for all events.
- ✓ If clients provide their own alcohol it will require one **Bar Set-Up fee** per bar.
- ✓ The client is fully responsible for ordering the correct quantities, purchasing, and scheduling the delivery of the alcohol.
- ✓ Alcohol must be delivered directly to the event venue a minimum of (2) hours prior to the event start time.

Bar Set up for Beer & Wine Only **\$400 per bar**

- Ice and Coolers to chill all the beer, wine and champagne
- Bar Tools, Ice Buckets, Ice Scoops
- Cokes, Diet Cokes, sprite, Ginger Ale
- Lemons, Limes

Bar Set up for FULL BAR including Beer, Wine & Liquor **\$600 per bar**

- Ice and Coolers to chill all the beer, wine and champagne
- Bar Tools, Ice Buckets, Scoops, Pourers
- Cokes, Diet Cokes, sprite, Ginger Ale
- Orange and Cranberry Juice's
- Tonic, Soda Water and Topo Chico, Bitters
- Bloody Mary Mix, Sweet and Sour, Grenadine, Roses Lime
- Lemons, Limes, Cherries, Olives
- Specialty Mixers and Garnish for Signature drinks

Mocktail Bar - Choice of (2) **\$10 per person**

- **Blackberry Crush:** Blackberries, Fresca and Mint Garnish
- **Mango – Colada** (frozen) :Mango Puree + Coco Lopez, blended with Ice
- **Orange Spritz:** Blood Orange Soda and Basil Garnish
- **Pineapple Basil Lemonade:** Pineapple Juice, Lemonade, Topo Chico and Basil Garnish Club Soda
- **Peach Sunrise:** Fresh Peach Juice, Lemon Lime Soda and a splash of Grenadine garnished with Maraschino Cherry

Additional notes about Client provided Alcohol

- ✓ Gils Elegant Catering staff is not permitted to transport any alcohol purchased by the Client.
- ✓ Gils elegant Catering is not responsible for the quantities of alcohol purchased by the Client.
- ✓ Gils Elegant Catering staff is not permitted or authorized the night of the event to purchase additional alcohol for the client if they run out.

One Bar per 75/100 guests
One Bartender per 75/100 guests.

TABC Bartenders are charged at \$275 each