

HARVEST 336

GILBERTSVILLE
FARMHOUSE

2025
BAR SERVICE



WWW.GILBERTSVILLEFARMHOUSE.COM

OUR STANDARD BAR SERVICE INCLUDES:

7.5 hours of set-up + bar service from 3:30PM - 11:00PM*

*this would be the appropriate time frame for an event beginning with a 4:00pm or 4:30pm ceremony.

- **WELCOME TABLE:** Choice of two (2) stationary infused water station (Ex: Lavender Lemonade)
- **WELCOME TABLE:** Choice of one (1) welcome spritzer drinks (Ex: Spiced Pear Spritzer)
- **COCKTAIL HOUR**
- **CHAMPAGNE TOAST:** A glass of our house champagne at dinner tables for guests
- **GLASSWARE:** Wine glasses & rocks glasses. High-end plastic barware may be substituted after dinner.
- **OPTIONAL TABLE SERVICE:** Wine table service is available during reception dinner at additional cost.

SAMPLE OPEN BAR SERVICE FOR 100 GUESTS

\$49 x 100 = \$4,900.00

Staffing = \$1,250.00

Administrative fee (20%) = \$1230.00

Gratuity (20%) = \$1,476.00

Sales tax (8%) = \$590.00

TOTAL PRICE = \$9,446.00

BAR PACKAGES INCLUDE 4 WINE SELECTIONS & 2 BOTTLED BEER SELECTIONS
(Domestic or Premium: Budweiser, Coors, Corona, Heineken, Sam Adams, Stella)

BEER, WINE
HIS/HERS SIGNATURE DRINKS

\$47PP

up to 7.5 HRS

\$5.00PP each additional hour

OPEN BAR

One (1) beer selection may be craft: IPA, local, hard cider

\$49PP

up to 7.5 HRS

\$6.00PP each additional hour

PREMIUM OPEN BAR

Both beer selections may be craft: IPA, local, hard cider

\$54PP

up to 7.5 HRS

\$7.00PP each additional hour

REHEARSAL DINNER
\$27PP - UP TO 3 HRS

Includes 2 wines from our house wine tier and 2 beer selections, either domestic or premium.

*NOTE: A craft beer selection may be added and will be billed by the case.

*NOTE: Additional selections of craft beer may be added to any package and will be billed by the case.

OPEN BAR PREMIUM

VODKA

TITO'S

GREY GOOSE

RUM

BACARDI

BUMBU

GIN

TANQUERAY,
HENDRICKS

BOMBAY SAPPHIRE

TEQUILA

ESPOLON,
TEREMANA

PATRON, DON
JULIO, CASAMIGOS

FLAVORED RUM

CAPTAIN MORGAN,
MALIBU

CAPTAIN MORGAN,
MALIBU

SCOTCH

JOHNNIE RED

GLENLIVET 12

BOURBON

WOODFORD,
BULLEIT

WOODFORD,
BULLEIT

HOUSE WINE TIER: INCLUDED

Our house wine tier is included in all of our basic bar packages. The selections are all delicious wines that you would enjoy at home or feel very comfortable bringing along to any dinner party or event.

With all of our wine tiers, you have choices. Our bar service team will provide you with the current list of available wines in the selected tier.

EXAMPLES: Josh Cellars, Noble Vines, StoryPoint, Francis Coppola, Oyster Bay, LaMarca

SILVER WINE TIER: ADD \$8.00PP

EXAMPLES: Meiomi, Decoy, St. Francis, Santa Margherita, Whispering Angel.

GOLD WINE TIER: ADD \$15.00PP

EXAMPLES: Prisoner, Cloudy Bay, Cakebread Cellars (some selections only),

PLATINUM WINE TIER: ADD \$22.00PP

EXAMPLES: Cakebread Cellars, Stag's Leap, Veuve Cliquot,

SCOTCH UPGRADE: \$1,250.00 Choose 1 or 2 selections

EXAMPLES: Macallan 12, Balvenie 12, Glenlivet 15, Glenfiddich 15

SOMMELIER SERVICE: \$250.00 + COST OF WINE

\$250 fee is credited to any wine purchased through this service

If you would like wines beyond the scope of our tiers, you may select and purchase wines through our sommelier service. You will schedule an appointment with our sommelier and then purchase the wines directly. We will pick up the wines for you and have them at the venue for bar service.

Please note that this option does **not** include a discount off of your base bar package. The wines included in your bar service package will still be offered and available to all guests.

THE
EXTRAS

TABLE WINE SERVICE FOR DINNER: \$250.00

SATELLITE BAR ON PATIO: \$500.00

Required for guest counts of over 150

WEDDINGS UNDER 60 GUESTS:

Small weddings will incur a bar set-up fee of \$500

WELCOME DRINKS

Your welcome beverage table for guests includes two (2) non-alcoholic beverages and choice of one (1) wine spritzer. These beverages are displayed at the welcome table for guests refreshment as they arrive before your ceremony

Non-alcoholic beverages choices: Choose 2

- Lemonade
- Unsweetened or Sweetened Iced Tea

Infused Flavored Waters:

- Lavender Lemon, Strawberry Mint, Watermelon Basil & Lime
- Cucumber Lemon, Blackberry Mint Orange
- Strawberry Basil, Blueberry Lime Raspberry, Lemon Ginger
- Apple Cinnamon Water, Hot Apple Cider

Wine Spritzer Flavors (with Sauvignon Blanc/ Pinot Grigio/ Rose): Choose 1

- Classic Citrus Wine Spritzer with lemon & lime
- Mixed Berry Spritzer with strawberries & raspberries
- Blackberry Mint Spritzer with lime
- Watermelon Basil Spritzer
- Sparkling Strawberry Limoncello Spritzer
- Raspberry Lemon Blush Sangria (Red wine spritzer)
- Sparkling Apple Cider Ginger Spritzer
- Pumpkin Spice Wine Spritzer with Cinnamon Stick garnish

UPGRADE OPTION: GLASS OF CHAMPAGNE UPON ARRIVAL **\$5.00PP**

SIGNATURE DRINKS

All drink packages include your choice of 2 Signature Cocktails if desired. Signage to display and promote your recommended drinks to guests will be included. When selecting your signature drinks, choose a base liquor and fruit flavor that you and your guests will enjoy.

COMMON SELECTIONS

Margaritas: (Tequila)

- Spicy Jalapeno Margarita with tajin rim
- Peach Margarita, Mango Margarita, Strawberry Margarita, or Citrus Margarita

Mojitos: (Rum or Vodka)

- Watermelon Mint Mojito, Classic Mojito with Lime or Strawberry Mint Mojito

Classic Vodka Lemonade

- Strawberry Vodka Lemonade

Moscow Mule (Vodka) with Ginger beer & lime

- Fruit flavored Mule (Watermelon Mule, Strawberry Orange Mule)

Bellini

- Champagne, Prosecco, fruit puree & fruit garnish (Peach, Strawberry, etc)

Whisky:

- Whiskey Ginger, Whiskey Mule, Whisky Sour,
- Bourbon Peach Sweet Tea (Bourbon, Peach puree, aperol, & sweet tea)
- Peach Green Tea (Jameson, Peach liqueur, club soda & sour)
- Old Fashioned (Whiskey, muddled orange, simple syrup, dash bitters, & Maraschino cherry)
- Manhattan (Bourbon, muddled orange, sweet vermouth, splash of bitters & Maraschino cherry)