HOSPITALITY
BEVERAGES MENU

Contact: Catering Coordinator
Telephone: 970 491 5332
Website: www.lscatering.com
WINE SELECTIONS

HOUSE .......................................................... $5/glass
Pinot Noir, Pinot Grigio, and White Zinfandel

PREMIUM .......................................................... $7/glass
Chardonnay, Merlot, and Cabernet Sauvignon

SPECIALTY OF THE HOUSE .............................................. $8/glass
Cru Vin Dogs, The Loyal Companion Chardonnay, "Lucky" Cabernet - Merlot

*Please ask your catering coordinator about featured wines.

BEER SELECTIONS

DOMESTIC .......................................................... $4/bottle

MICROBREWS / IMPORTED .............................................. $5/bottle

KEGS .......................................................... MARKET PRICE
*Available with three weeks notice.

BAR AVAILABILITY

HOUSE WELL .......................................................... $5/drink

PREMIUM .......................................................... $6/drink

TOP SHELF .......................................................... $7/drink

APERITIFS AND LIQUEURS .............................................. $7/drink

*Please choose from either a hosted or a cash bar.

FOR ALL EVENTS WITHIN THE LORY STUDENT CENTER AND DRAKE CENTRE (REQUIRED MINIMUM REVENUES)

FULL SERVICE BAR: (Beer, Wine, and Mixed Drinks)
A $85 per hour minimum revenue is required for the full service bar.
A minimum of $110 per hour is required for all events with more than 100 attendees.

BEER AND WINE BAR: A $65 per hour minimum revenue is required for the beer and wine bar. A $90 minimum per hour is required for all events with 100 or more attendees.

BEER OR WINE BAR: A $45 per hour minimum revenue is required for the beer or wine bar. A $60 per hour is required for all events with 100 or more attendees.

BAR SET-UP AND BARTENDER FEES: (For University Guests) $20 per hour includes time of the event plus one hour prior and one hour post event for set-up and clean up. Also includes linen, skirting, glassware, and ice for bars. (Our bartenders must be in attendance whenever alcohol is served.)

DRINKING AGE LIMITS ARE STRICTLY ENFORCED:
We are able to provide hospitality beverages for a maximum of four hours. Our bartending staff are “TIPS” certified and follow all rules and regulations according to state and liquor laws.

Substantial foods, which are protein-based, must be served during the time of alcohol service.

Special requests are welcome but subject to availability from our licensed distributors.