



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! In addition to beer, wine and liquor, our open bar package includes ice, coolers, beverage tubs for presentation, 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, liquor, beverage tubs for presentation, standard mixers and garnishes.

→ **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. Beverage tubs for presentation, standard mixers and garnishes.

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

CREATIVE CATERING
ON THE MIDCOAST

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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 <i>Gluten free</i>	Goslings Bermuda <i>Gluten free</i>	El Jimador Mexico	Tanqueray Great Britain <i>Gluten free</i>	Four Roses Kentucky	Famous Grouse Scotland
Stoli Razberi Russia	Sailor Jerry’s U.S. Virgin Islands	Hornitos Mexico	Boodles England	Makers Mark Kentucky	Glenfiddich 12 Scotland
Grey Goose France	Bacardi Bermuda <i>Gluten free</i>	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

SIGNATURE COCKTAILS- Not sure what drinks to offer your guests?
Add a handcrafted cocktail - let’s discuss the possibilities!

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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**

<p>Allagash White, 5.10% Portland, ME- <i>Wheat and spiced with coriander and Curacao orange peel, this beer is a fruity, refreshing and slightly cloudy in appearance</i></p> <p>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.</p>	<p>Maine Beer Company Lunch IPA, 7% Freeport, ME- <i>Intense hop flavors, aromas of tropical and citrus fruits and pine dominate a subtle sweetness that brings the beer into balance</i></p> <p>Rising Tide Brewing Company Maine Island Trail Ale, 7.5% Portland, ME- <i>Citrus, apples, and pears, balanced by a touch of caramel. A special blend of Cascade, Centennial, and Calypso hops create this juicy, hoppy ale</i></p>	<p>Bissell Brothers: Substance , 6.6% Portland, ME-; A brightly dank ale that threads many needles.</p> <p>Also Available:</p> <ul style="list-style-type: none"> → Bud Light → PBR → Corona → Gearys Ixnay (gluten free) → Clausthaler N/A → Downeast Hard Cider → Peak Organic IPA → Oxbow FPA <p>*As with all craft beers. Options are pending availability</p>
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SPIKED SELTZER
Truly-orange, lime, passionfruit, berry
White Claw- lime, black cherry, grapefruit

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

Our house offerings are in **Bold**

WHITE	RED	BUBBLES
<p>Chardonnay Proverb, California Sauvignon Blanc Chateau Souverain, California Pinot Grigio Tavernello, Italy Riesling Frisk, Australia Moscato La Fiera, Italy Rosé Bieler Pere el Fils, France</p>	<p>Merlot Lindeman's, Australia Cabernet Sauvignon Chateau Souverain, California Pinot Noir Red Tree, California Shiraz Stump Jump, Australia Malbec Santa Julia, Argentina Frontier Red Blend, California</p>	<p>Cava Mas Fi Cava, Spain Prosecco Lunetta, Italy J.P. Chenet France</p> <p style="text-align: center;">WINE ON TAP</p> <p>Rosé Prosecco Pinot Grigio</p>

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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 Watermelon Mint Basil Orange Blueberry Lime Strawberry Lemon Mint Grapefruit Rosemary	Wild Maine Blueberry Strawberry Green Tea Peach Citrus Lavender Basil Sparkling Watermelon	Rosemary Mint Strawberry Lemon Raspberry Lime Ginger Lemon Balm Blackberry Basil

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

MIXERS	SOFT DRINKS
<ul style="list-style-type: none"> → Pepsi → Diet Pepsi → Ginger Beer → Club Soda → Tonic Water → Pineapple, cranberry, orange and grapefruit juice 	<ul style="list-style-type: none"> → Old Fashioned Lemonade → Freshly Brewed Iced Tea → Spindrift Sparkling Water → Maine Blueberry Soda → Green Bee Sparkling Water or Honey Sodas → Moxie- “Maine’s Official Soft Drink”



Stone Cove Catering’s - Sadie the Bar Car

*Ask about us adding our 1963 Vintage Airstream Bar Car to your event

Kristin Chalmers Photography

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