

# BAR HARBOR CATERING COMPANY

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## house beer & wine package | \$12.95 per person

A "bottomless" bar for the duration of your event, featuring high quality, food-friendly, French red and white wines and a seasonal Maine beers.

- Mont Gravet Cotes de Gascogne
- Mont Gravet Carignan
- Peak Organic IPA
- Baxter Einstein Lager

Custom and premium level beverages available on an a'la carte basis. Additional fees apply.

## house liquor package | \$12.95 per person

A "bottomless" bar for the duration of your event, featuring the following:

- Bulleit Bourbon
- Tito's Vodka
- Bacardi Rum
- Tanqueray Gin

Custom and premium level beverages available on an a'la carte basis. Additional fees apply.

## craft cocktails & mocktails | starting at \$5.95 & \$2.50 per person

Enhance your cocktail hour with our handcrafted signature cocktails made with seasonally inspired local ingredients.

A close-up photograph of a woman's hand holding a coupe glass filled with an amber-colored cocktail. She is wearing a white lace-trimmed dress and a diamond ring on her ring finger. The background is softly blurred, showing more of her dress and some greenery.

bar menu

cocktails & mocktails  
cont.

Mules:

- Traditional
- Cucumber Mint
- Seasonal Fruit

Bourbon Spiked Arnold Palmer\*

Smoked Citrus Old Fashioned

Blueberry Basil Gimlet - with vodka or gin

Lemonades:

- Lavender\*
- Blueberry\*
- Strawberry Rhubarb
- Beach Rose\* spiked with vodka or prosecco

Bourbon Spiked Arnold Palmer\*

Smoked Citrus Old Fashioned

Blueberry Basil Gimlet - with vodka or gin

Fired Apple Ginger Spritz - smoked apple butter, fresh lemon, ginger beer, and dark rum

Clarified Milk Punch - clear and smooth with hints of fruit, green tea, and rum

Blackberry Shrub Refresher

\*Available as a mocktail

bar setup | \$4 per  
person

All packages include the following bar setups:

- Flavored water station
- Compostable cups
- Cocktail napkins, paper straws
- Ice
- Fruit garnishes
- Coca Cola products (Coke, ginger, tonic, seltzer)
- Freshly squeezed citrus juices
- Juices and non-alcoholic mixers
- Bitters, triple sec, and select mixers
- Standard bar decor
- Full set-up of the bar (3 hours prior to the start time of the event)
- Full clean up (1 hour after the bar closes), including trash and bottle removal
- Rentals coordination for glassware, bar tables, linens, and more
- Comprehensive bar consultation and personalized planning regarding all facets of the beverage service
- ServSafe Certified, fully-insured professional bartenders trained in modern mixology techniques.