



Not your everyday uptight events.™

CHILL CATERING

BAR SERVICES

CHILL Catering charges a bar services fee of \$350 per event. This covers our liability insurance, set up & breakdown, providing you with piece of mind. It also allows for our management to fulfill all of the documentation required by the N.H. state liquor commission, keeping your event in compliance with our liquor laws.

OPTIONS

Open Bar

Your guests do not pay for their drinks. Our staff keeps a tally of the drinks provided. Our bar manager provides you with a bill at the end of your event.

Cash Bar

Our bar staff charges your guests for each drink served.

Limited Open Bar

This option allows you to create your desired blend of open/cash bars. Popular choices include the following:

By The Hour

Allow an OPEN BAR for a set period of time (1st hour, for example). After this time period, your guests pay for drinks.

Tickets

Provide drink tickets. Give each of your guests a number of vouchers, which may be used to "purchase" a drink. Your guests may purchase drinks by redeeming their tickets. A tally of tickets is kept and billed to you at the end of the event.

Drink Specific

Allow your guests an open bar for certain types of drinks only. An example is to offer an open bar for all beer and wine. Guests pay only for liquor drinks. We keep a tally of your open bar drinks and bill you for only these.

ALL OPEN BARS SUBJECT TO 20% GRATUITY

Our off-site bar manager will be happy to speak with you about your options and help you choose the best option for your event. All bar types listed above have the same pricing per drink.

For More Information Call Chill Catering (603)-431-1440

Beer & Wine Only Bar

All 4 Bottled Beers Listed Below

Choice of 4 Varieties of Wine

Non-Alcoholic Beverages (Coke Products, Juice, Water)

Bar Staff According to Number of Guests Being Served

Set-up, Service, Breakdown

Napkins, Straws, Ice, Bar fruit

Plastic Chinet Cut Cups

(Glassware Available for an Additional Fee)

Full Bar

Includes All of Select Liquors

All 4 Bottled Beers Listed Below

Choice of 4 Varieties of Wine

Non-Alcoholic Beverages (Coke Products, Juice, Water)

Bar Staff According to Number of Guests Being Served

Set-up, Service, Breakdown

Napkins, Straws, Ice, Bar fruit

Plastic Chinet Cut Cups

(Glassware Available for an Additional Fee)



Bottled Beer

Bud Lite

Corona

Sam Adams Lager

Seasonal

Select Liquors

Absolut Vodka

Tanqueray Gin

Bacardi Rum

Captain Morgan Spiced Rum

Jack Daniel's Whiskey

Seagram's Seven Whiskey

Dewar's Scotch

Drink Pricing

Domestic Beer - \$4.50

Craft / Import Beer - \$5.50

Wine - See Wine Listings

Single alcohol mixed drink - \$7

Two alcohol mixed drink - \$8

Rocks / straight up drinks - \$9

Martini/Manhattans - \$9

Non-alcoholic drinks - \$3

(9% tax is included)

White Wines

Whitehaven Sauvignon Blanc

\$8

A classic regional style - the palate is full and vibrant. Fresh nettle, gooseberry & tropical-fruit flavors abound and linger on the long, clean acid finish.



William Hill Chardonnay

\$7.50

Elegant ripe tree fruit flavors of baked apple, supported by layered notes of toasty oak, caramel, and brown spice. The wine has a moderate mouthfeel and sweetness balanced by refined, juicy acidity

EccoDomani Pinot Grigio

\$7.50

Light citrus and delicate floral aromas with tropical fruit flavors and a crisp, refreshing finish.

Canyon Road Chardonnay

\$5.50

Medium- bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

Red Wines

Apothic Red

\$8

Intense fruit aromas and flavors of rhubarb and black cherry, complemented by hints of mocha, chocolate, brown spice and vanilla. The plush, velvety mouthfeel and the smooth finish round out this intriguing, full-bodied red blend

Douglas Hill Merlot

\$6

Bright cherry and plum character with a smooth tart finish.

Louis Martini Cabernet Sauvignon

\$8

Fresh red plum and blackberry jam aromas and flavors that are supported by caramelized and toasted oak notes.

Bridalwood Pinot Noir

\$7.50

Dark fruit flavors of raspberry and dark cherry with hints of caramel and toffee. Framed by floral and black pepper notes, this wine has a smooth, lingering finish.

Canyon Road Cabernet Sauvignon

\$5.50

Medium- bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish

Canyon Road White Zinfandel

\$5.50

Light-bodied with hints of strawberry, cherry and watermelon flavors and a smooth crisp finish.

Champagne

Wycliff Brut

\$7 - Full Glass \$4.50 - Toast

A blend of premium California grapes with a touch of sweetness and a crisp, clean finish.