

BANQUET BEVERAGE PACKAGES

2024



arvada  center

BRINGING TOGETHER EVERYTHING YOU WANT IN A BAR SERVICE

Peak Beverage is the in-house provider for all Arvada Center beverage services. We offer hand-selected spirits and wines, fresh lemon and lime juice, mixers, glassware, and trained bartenders for every Arvada Center event.

One trusted partner. No hassles.
This is premium beverage catering.



WHEN WE SAY RAISE YOUR BAR, WE MEAN IT.

Since 2012, Peak Beverage has been providing a one-stop beverage solution for thousands of events across Colorado.

With us, you don't have to wait for alcohol delivery, rent glassware, or interrupt your party to make sure your bar is stocked. With our own liquor store, our own bartender training program, and unsurpassed experience, you get real value. So if the event attendees drink more than expected, you don't have to worry — we've got this.

PACKAGES FOR ANY EVENT AND BUDGET:

- Beer, wine, & liquor selections
- Fresh lemon & lime juice
- Sodas, juices, & water
- Ice, glassware, & bar equipment
- Liquor liability insurance
- Complimentary champagne toast
- Certified bar captain and staff
- Dedicated Client Sales Representative
- Customizable options for your perfect event

+Anything else your bar may need!

HOSTED BAR PACKAGES

Additional hours will incur additional charges.
Products may be upgraded, talk to your representative.

OPENING NIGHT

Includes 4 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
No Spirits

3 hrs \$20.50 per person

4 hrs \$23.50 per person

5 hrs \$24.50 per person

Table Side Dinner Wine Service:
Add \$3.50 per person

CENTER STAGE

4 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
House Spirits

3 hrs \$23.50 per person

4 hrs \$25.75 per person

5 hrs \$27.75 per person

Table Side Dinner Wine Service:
Add \$3.50 per person

ENCORE

2 Premium + 2 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
Premium Spirits

3 hrs \$32.00 per person

4 hrs \$33.50 per person

5 hrs \$35.25 per person

Table Side Dinner Wine Service:
Add \$4.50 per person

STANDING OVATION

2 Top Shelf + 2 Premium Wines
Top Shelf Champagne Toast
2 Domestic + 3 Craft Beers
Top Shelf Spirits

3 hrs \$39.00 per person

4 hrs \$41.75 per person

5 hrs \$44.75 per person

Table Side Dinner Wine Service:
Add \$10.50 per person

See pages 6-8 for beer and wine options



*Complimentary champagne toast
with every full-service package!*

Taxes included in above per person pricing. Administration fee will be applied based on the venue location.

Gratuity for staff is appreciated and at the discretion of the client.

There is a \$0.75pp discount for using plastic ware. Prices are reflective of 21+ alcohol-drinking guests. \$7.99pp for non-drinkers (under 21 years of age or adult non-drinkers).

Bar minimums apply to each package. \$2.50pp or more will be added for each additional hour beyond 5. All products subject to pricing and availability changes.

CASH BAR/ON-CONSUMPTION BAR PRICING AND MINIMUMS

This style of bar is great for non-profit events, public events, casual parties with friends, events with low-drinking attendees, or any type of event where hosting an unlimited open bar is not wanted or possible due to budgetary constraints.

WITH AN ON-CONSUMPTION BAR OR CASH BAR, YOU ONLY PAY FOR WHAT YOU DRINK!



Our pricing is similar to a restaurant's happy hour menu, and you can create a custom menu for your event by choosing from our popular options of wine, beer, spirits, and cocktails!

Both of these options work similarly – you or your guests pay for each drink instead of hosting an open bar.

REACH OUT TO YOUR CLIENT SALES REPRESENTATIVE FOR A PRICING MENU AND TO GET STARTED ON A CASH BAR OR ON-CONSUMPTION QUOTE!

CASH BAR OR ON-CONSUMPTION OPTIONS

CASH BAR

Your guests pay by the drink. Similar to going to a bar or restaurant.

ON-CONSUMPTION BAR

Our bartenders keep track of the alcohol served during the duration of the event, then charge you for the amount consumed at the end. Consumption model bars can be useful when you know you have a crowd of very light drinkers.

HYBRID BAR

Starts as an on-consumption bar until a pre-determined total is reached and then becomes a cash bar where guests pay for their own drinks.



Our cash and consumption models include the same elements as our hosted bars! The only difference is alcohol is not unlimited, and you can customize your own menu. We include: bar setup (tables, linens), 1 bartender per setup, ice, plasticware cups, unlimited beers, unlimited wines, and unlimited liquor (if package selected), non-alcoholic options, all equipment, 1 POS system per setup, cash drawers, and card readers.

Default is plasticware. Glassware adds an additional fee.

HOSTED BAR PACKAGES

OPENING NIGHT

The perfect package for keeping things low-key.

Wine

Includes all 4 House wines
Complimentary champagne toast

Beer

Select 2 Domestic beers
Select 3 Craft or Imported beers
See page 6 for options

CENTER STAGE

For when you're more interested in getting back on the dance floor than reading the wine list.

Wine

Includes all 4 House wines
Complimentary champagne toast

Beer

Select 2 Domestic beers
Select 3 Craft or Imported beers
See page 6 for options

Spirits

Includes all of the following:
Outfitters Vodka
Henry McKenna Bourbon
Conciere Silver Tequila
Cruzan Aged Light Rum
New Amsterdam Stratosphere Gin

ENCORE

Take your bar game up a notch.

Wine

Select 2 House wines
Select 2 Premium wines
Complimentary champagne toast
See page 7 for options

Beer

Select 2 Domestic beers
Select 3 Craft or Imported beers
See page 6 for options

Spirits

Includes all of the following:
Colorado Vodka Co.
Old Forester Bourbon
Real del Valle Tequila
Bacardi Rum
Bombay London Dry Gin
The Famous Grouse Blended Scotch

STANDING OVATION

For an elite experience.

Wine

Select 2 Premium wines
Select 2 Top Shelf wines
Complimentary Top Shelf champagne toast
See pages 7+8 for options

Beer

Select 2 Domestic beers
Select 3 Craft or Imported beers
See page 6 for options

Spirits

Ketel One Vodka
Elijah Craig Small Batch Bourbon
Herradura Blanco Tequila
Ron Abuelo 12yr Rum
Hendrick's Gin
Choice of one of below:
Madre Espadin Mezcal
Glen Moray Sherry Cask Finish Scotch

BEER SELECTIONS

NON-ALCOHOLIC
PARTAKE HAZY IPA
HEINEKEN 0.0

CRAFT BEER

Amber Ales

Fat Tire

New Belgium Brewing | Fort Collins, CO

IPAS

Ratio Sparks Fly IPA

Ratio Beerworks | Denver, CO

Voodoo Ranger IPA

New Belgium Brewing | Fort Collins, CO

Sours

Odell Sippin' Pretty

Odell Brewing Co. | Fort Collins, CO

Lagers & Pilsners

Ratio Cityscape Lager

Ratio Beerworks | Denver, CO

Prost Pilsner

Prost Brewing Company | Denver, CO

Pale Ales

Dale's Pale Ale

Oskar Blues Brewery | Lyons, CO

Wheats

Blue Moon

Blue Moon Brewery | Denver, CO

IMPORT BEER

Modelo Especial

Heineken Lager

Guinness Stout

DOMESTIC BEER

Coors Banquet

Coors Light

Miller Light

SELTZERS & CIDER

Substitute your Craft/Import beer for an additional \$0.50 per person, per selection.

Spiked Snowmelt Seltzer

Please choose one flavor per selection.

Pomegranate

Tangerine



WINE SELECTIONS

HOUSE WINES

Sparkling

Paul Chevalier Blanc de Blancs, France

white fruit | flowers

sparkling white

Red

House Cabernet Sauvignon

ripe blackberry | spice | vanilla

big & bold

House Pinot Noir

blackberry | cherry | earth

fruity & medium-bodied

White

House Chardonnay

pear | lemon zest | vanilla

big & bold

House Sauvignon Blanc

grapefruit | gooseberry | green apple

light & lively

PREMIUM WINES

Sparkling

Poggio Costa Prosecco, Italy

melon | white flowers | hazelnut

sparkling white

PREMIUM WINES CTD.

Rosé

Bodini Rosé, Argentina

strawberry | peach | pineapple

light & lively

Red

Toschi Cabernet Sauvignon, California

smooth berry | dark cherry | vanilla

big & bold

Pavette Pinot Noir, California

cherry | raspberry | cranberry

light & lively

White

No Curfew Chardonnay, California

pear | green apple | lemon

big & bold

Southern Lines Sauvignon Blanc, New Zealand

gooseberry | passion fruit | fresh citrus

light & lively

TOP SHELF WINES

Rosé

Angels & Cowboys Rosé, California

grapefruit | white peach | spicy flowers

light & lively

Red

Clay Shannon Cabernet Sauvignon, California

blackberries | figs | vanilla

big & bold

7 Cellars Pinot Noir, California

cherry | plum | raspberry

light & lively

White

Kendall Jackson Grand Reserve Chardonnay, California

melon | honeysuckle | tropical fruit

big & bold

McBride Sisters Sauvignon Blanc, New Zealand

white flowers | fuji apples | passion fruit

light & lively



Managed by



PEAK BEVERAGE

Please reach out for more information:

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(720)722-1140

www.peakbev.com

COCKTAILS

Add a signature cocktail, or a few, to your package to wow your guests and add an extra touch to your special day!

The more you add to your package, the more you save!

Add 3 cocktails to your package and save 20% off all cocktails. Add 5 cocktails to your package and save 30% off all cocktails.

\$2 extra per cocktail for beer & wine bar packages
All prices below are per-person.



Moscow Mule \$3.00
vodka | lime | bitters | ginger beer



Mojito \$3.00
rum | lime | mint | sugar | sparkling water



Margarita \$3.00
tequila | lime | orange liqueur | sugar



Whiskey Smash \$3.00
whiskey | sugar | lemon | mint



Old Fashioned \$3.00
whiskey | sugar | bitters



Roses Are Red \$4.00
tequila | Cointreau | lime | hibiscus rose syrup | egg white



Wildflower Spritz \$3.00
vodka | wildflower syrup | lemon | sparkling wine



Wake Me Up Before You Cocoa \$5.00
vodka | chocolate liqueur | cold brew | heavy cream



Strawberry Fields Forever \$4.00
vodka | strawberry-rhubarb syrup | lemon | Aperol



Palisade Smash \$3.00
bourbon | peach puree | lemon | mint



Paloma \$3.00
tequila | lime | grapefruit | salt | grapefruit soda



Cucumber Cooler \$3.00
gin | lime | cucumber syrup | soda water

MOCKTAILS



Cucumber Gimlet \$2.00
juniper white tea | lime | cucumber



Hibiscus Lemon Spritz \$2.00
hibiscus | lemon | sparkling water

UNIQUE UPGRADE OPTIONS

At Peak Beverage, we value having a full-service bar that stands out from the crowd. We have various à la carte offerings that can be added to any of our packages! Reach out to our team for more details on our add-on services.



Table-Side Dinner Wine Service

This upgrade features two dinner wines offered to guests while seated during dinner service. Perfect for a high-end experience and to decrease foot traffic during dinner!



Head Table Options

Ask us about upgrading your wine and champagne for either the entire party, or for select VIP tables or areas. A great way to do something extra for the bridal party, or as thanks to an honored guest!



Private Tastings

We can customize private experiences for individualized tastings. **Reach out to your CSR for more info.**



Beverage Experts

Add a Beverage Expert to create a unique experience with a Peak-certified expert for on-site tastings. We have experts for each type of alcohol.



Elevated Cocktail Experience

We offer a range of extraordinary tools and gadgets (including smoking boxes and bubble guns) to enhance the cocktail experience for you and your guests.

