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# 2025 BEVERAGE PACKAGES





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# **BRINGING TOGETHER EVERYTHING YOU WANT IN A BAR SERVICE**

You might be wondering, "What is beverage catering? I thought catering was food?" No worries, we get that a lot. The truth is, we offer hand-selected spirits and wines, fresh lemon and lime juice, mixers, glassware, and trained bartenders all under one "roof" (wherever your roof might be). With our focus on value and expertise every time, we provide your dream bar, with dream bar service.

One trusted partner. No hassles. This is premium beverage catering at a budget-friendly price.



# **HOSTED PACKAGES FOR ANY EVENT AND BUDGET:**

- Beer, wine, & liquor selections
- Fresh lemon & lime juice
- · Sodas, juices, & water
- Liquor liability insurance
- Complimentary champagne toast
- Certified captain and staff
- Dedicated Client Sales Representative
- Ice, glassware, & bar equipment
   Customizable options for your perfect event
  - · No limit or additional fees based on the amount of drinks consumed at your event

If a hosted bar doesn't seem like the right fit, we offer cash bar and consumption model options - see page 16 for pricing

# 2025 BEVERAGE PACKAGES + PRICING

# **HOUSE BEER + WINE**

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

3 hrs \$20.00 per person

4 hrs \$22.00 per person

5 hrs \$24.00 per person

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

#### HOUSE FULL BAR

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

3 hrs \$23.00 per person

4 hrs \$25.00 per person

5 hrs \$27.00 per person

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

#### **PEAK STANDARD**

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

3 hrs \$27.00 per person

4 hrs \$29.00 per person

**5 hrs** \$31.00 per person

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

#### TASTE OF TEXAS

2 Standard + 2 House WinesChampagne Toast2 Domestic + 4 Craft BeersTexas Spirits

3 hrs \$32.00 per person

4 hrs \$34.00 per person

**5 hrs** \$36.00 per person

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

#### **DELUXE**

2 Deluxe + 2 Standard WinesChampagne Toast2 Domestic + 4 Craft BeersDeluxe Spirits

3 hrs \$34.00 per person

4 hrs \$36.00 per person

**5 hrs** \$38.00 per person

Table Side Dinner Wine Service: Add \$6.50 per person

#### **TOP SHELF**

2 Top Shelf + 2 Deluxe WinesDeluxe Champagne Toast2 Domestic + 4 Craft BeersTop Shelf Spirits

3 hrs \$40.00 per person

4 hrs \$44.00 per person

**5 hrs** \$48.00 per person

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





Pricing shown above is pre-tax and taxes will be applied to each package. Administration and travel 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. \$7.99 pp 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

#### LOOKING TO SAVE SOME MONEY OR HOST A DIFFERENT STYLE OF EVENT?

Try our cash or on-consumption bar model instead of a hosted bar. 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.

# **BAR PACKAGES**

These packages have been curated by our Beverage Director and blind-tested by our entire team to provide optimum value and selection. We are always looking for the best products, so they may change up to 60 days before your event. If you have particular products in mind, we may be able to accommodate. Just talk to your Peak representative for details.

# Tier Key

- **House Selections**
- Standard Selections
- **Deluxe Selections**
- Top Shelf Selections

# **HOUSE BEER & WINE**



Enjoy a carefully chosen value-priced selection of favorite beers and wines, ideal for any event.

#### Wine

Includes all 4 House wines Complimentary champagne toast

#### Reer

Select 2 Domestic beers Select 3 Craft or Imported beers See page 9 for options

# **HOUSE FULL BAR**



The most economical full bar option without compromising on quality.

#### (1) ine

Includes all 4 House wines Complimentary champagne toast

#### Reer

Select 2 Domestic beers Select 3 Craft or Imported beers See page 9 for options



# Spirits

Includes all of the following: Monopolowa Vodka **Cruzan Light Aged Rum** Miles' Gin

Montezuma Tequila **Benchmark Bourbon** 









# **PEAK STANDARD**



Enjoy a variety of handpicked beers, wines, and spirits to suit every quest's taste.

#### (I)ine

- Select 2 House wines
- Select 2 Standard wines

Complimentary champagne toast

#### Reen

Select 2 Domestic beers Select 3 Craft or Imported beers See page 9 for options.

#### Spirits

Includes all of the following:

Svedka Vodka

Bacardí White Rum

**New Amsterdam Gin** 

Agavales Blanco Tequila

Henry McKenna Bourbon

**Cutty Sark Scotch** 

# TASTE OF TEXAS



A curated selection of local beers, wines, and spirits, capturing the essence of Texas.

#### Wine

- Select 2 House wines
- Select 2 Standard wines

Complimentary champagne toast

#### Reer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options

# Spirits

Includes all of the following:

Deep Eddy Vodka

Spirit of Texas White Rum

Still Austin American Gin

Lunazul Blanco Tequila\*

**Treaty Oak The Day Drinker Texas** 

Bourbon

# DELUXE



Elevate your event with an exclusive variety of deluxe spirits, fine wines, and craft beers for a truly sophisticated experience.

#### Wine

- Select 2 Standard wines
- Select 2 Deluxe wines

Complimentary champagne toast

#### Reer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options.

# Spirits

Includes all of the following:

Tito's Vodka

Capitan Morgan Spiced Rum

**Bombay London Dry Gin** 

Hornitos Blanco Tequila

Jack Daniel's Black Label Whiskey

**Dewar's White Label Scotch** 

# TOP SHELF BAR



Experience luxury with our finest selection of top-shelf spirits, distinguished wines, and artisanal craft beers.

#### (I) ine

- Select 2 Deluxe wines
- Select 2 Top Shelf wines Complimentary Top Shelf champagne toast

#### Reer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options

#### Spirits

Ketel One Vodka

Plantation Grande Reserve Rum 5 Yr

Hendrick's Gin

Lalo Tequila

**Woodford Reserve Bourbon** 

Choice of one of below:

**Ardmore Legacy Highland Single** 

Malt Scotch Whisky

Bahnez Espadin Mezcal

# **WINE SELECTIONS**

The wines below are organized by type, then flavor profile. Use the key to the right to determine which wines fall within the package you have selected. All packages above House include two tiers of wines.

# Tier Key

- House Selections
- Standard Selections
- Deluxe Selections
- Top Shelf Selections

# Red Wines

# **LIGHT & LIVELY**

- Castle Rock Cuvée Pinot Noir, California cherry | tea | herbal spice
- Lapis Luna Pinot Noir, California red cherries | boysenberries | purple flowers
- ◆ Chateau L'Ermite D'Auzan, France berries | pepper | baking spices
- Lunaria Pettirose Cerasuolo d' Abruzzo, Italy red fruit | almond | cherries

### **BIG & BOLD**

- House Cabernet ripe blackberry | spice | vanilla
- Dante Cabernet Sauvignon, California cranberry | cassis | cocoa
- Bonney Doon Le Cigare Volant, California
  wild strawberry | rhubarb | black pepper
- Substance Cabernet Sauvignon, Washington currants | violets | black cherry
- Clay Shannon Cabernet Sauvignon, California blackberries | figs | vanilla
- Smith & Hook Proprietary Red Blend, California cranberry | dark cherry | plum
- Tonnino Nero d'Avola, Italy
  blackberries | black cherries | white pepper

# **FRUITY & MEDIUM-BODIED**

- **House Pinot**
- blackberry | cherry | smoke
- Tilia Malbec, Argentina plum | black cherry | violet
- Campo Viejo Garnacha, Spain strawberry | raspberry | lilac
- Norton 1895 Malbec, Argentina
   black cherry | chocolate | black pepper
- One Hope Red Blend, California orange spice | clove | graham cracker
- Franco Serra Langhe Nebbiolo, Italy dried fruit | herbal aromas | cherries
- Cannonball Merlot, California dried cherries | herbs | clove
- Bodegas Muriel Reserva Rioja, Spain strawberries | vanilla | oak
- Inkarri Malbec, Argentina blueberry | cardamom | desert herbs
- Fossil Point Pinot Noir, California plum | orange peel | marjoram
- Field Recording Cab Franc, California black cherries | rosemary | red currants

# White Wines

# **LIGHT & LIVELY**

- House Sauvignon Blanc grapefruit | gooseberry | green apple
- The Champion Sauvignon Blanc, New Zealand gooseberry | passion fruit | fresh citrus
- Sand Point Pinot Grigio, California lemon | tangerine | lychee
- Poggio Anima Grillo Uriel, Italy
  white peaches | white plums | wildflowers
- Pine Ridge Chenin Blanc, California orange blossom | honey suckle | ginger
- Villa Maria Sauvignon Blanc, New Zealand grapefruit | kumquat | mango
- ◆ Château Castenet Entre-Deux-Mers, France grapefruit | green apple | pear
- Fidora Pinot Grigio, Italy white flowers | apricot | pears
- La Mura Pinot Grigio, Italy green apple | pear | peach
- McBride Sisters Sauvignon Blanc, New Zealand white flowers | fuji apples | passion fruit
- Lunaria Civitas Pecorino, Italy citrus | peach | orange blossom



## FRUITY & MEDIUM-BODIED

- ◆ Pavette Chardonnay, California lemon curd | baked apples | tropical fruit
- La Cana Albarino, Spain
  green apple | citrus | tropical fruit
- Les Hauts de Lagarde Bordeaux Blanc, France white peach | star fruit | pear

#### **BIG & BOLD**

- House Chardonnay pear | lemon zest | vanilla
- Joel Gott Unoaked Chardonnay, California pear | sweet-tart apple | mango
- Mary Taylor Cotes de Gascogne, France citrus | tropical fruit | miniral
- Lubanzi Chenin Blanc, South Africa apples | fresh herbs | citrus peel
- \*\* Kendall-Jackson Grand Reserve Chardonnay, California melon | honeysuckle | tropical fruit

## **SWEET & AROMATIC**

- Caposaldo Moscato, Italy exotic fruit | spice aromas | white flowers
- Clean Slate Riesling, Germany peach | lime | minerals
- Gunderloch Hasselbach Riesling, Germany ripe orchard fruit | white flowers | limestone









# Rosé Wines

# **LIGHT & LIVELY**

- Charles & Charles Rose, California wild raspberry | cherry | rose petal
- MiMi Provence Rose, France fresh orchard fruit | flowers | watermelon
- Angels and Cowboys Rosé, California grapefruit | white peach | spicy flowers

# Sparkling Upgrades

Upgrades incur an additional cost. Talk to your Peak representative to see about adding sparkling behind the bar or upgrading your champagne toast!

#### WHITE SPARKLING

- Paul Chevalier Blanc de Blancs. France white fruit | flowers | citrus
- Simonet Blanc De Blancs Brut, France citrus fruit | herbs | flower petals
  - Mira Me Cava Brut, Spain citrus zest | white flower | pepper
  - Gruet Blanc de Noir, New Mexico berry | pear | brioche

## **ROSÉ SPARKLING**

- Belstar Cuvee Sparkling Rose, Italy red cherries | raspberries | rose petels
- Cleto Chiarli Brut de Noir Rosé, Italy white cherry | grapefruit | ginger
  - La Gioiosa Prosecco Rosé, Italy pomegranate | strawberry | cream















# **BEER SELECTIONS**

Choose the beers to accompany your package! Craft beers are listed below. Beer requests outside of this list may be possible, as well as additional selections to your package for a fee, talk with your Peak representative for details.

# DOMESTIC BEER (PICK 2)

Lone Star | Miller Light | Coors Light | Coors Banquet

#### **NON-ALCOHOLIC**

O'Doul's Original | Heineken 0.0

#### **CRAFT BEER / IMPORTS**

# Blondes & Wheats

Blue Moon Belgian White

Blue Moon Brewing | Denver, CO

**Karbach Love Street** 

Karbach Brewing Co. | Houston, TX

**Blood & Honey** 

Revolver Brewing | Granbury, TX

## JPAs

Live Oak Kalt IPA

Live Oak Brewing | Del Valle, TX

**Bloodwork Orange** 

Austin Beerworks | Austin, TX

**McConauhaze** 

Twisted X Brewing | Dripping Springs, TX

Fire Eagle IPA

Austin Beerworks | Austin, TX

Four Sixes G&G Hazy IPA

Grit and Glory Brewing | Guthrie, Texas

#### **Imports**

Corona

Grupo Modelo | Mexico

**Modelo Especial** 

Grupo Modelo | Mexico

**Dos Equis Special** 

Cuauhtémoc Moctezuma Brewery | Mexico

Stella Artois

Anheuser-Busch | Belgium

# German Styles

Fancy Lawnmower Koslch

Saint Arnold Brewing | Houston, TX

**Shiner Bock** 

Shiner Brewing | Shiner, TX

Live Oak Hefeweizen

Live Oak Brewing | Del Valle, TX

# Lagers & Pilsners

**Pearl-Snap Pilsner** 

Austin Beerworks | Austin, TX

**Tecate Original** 

Tecate Brewery | Baja California, Mexico

Michelob Ultra

Anheuser-Busch | St. Louis, MO

Four Sixes G&G Lager

Grit and Glory Brewing | Guthrie, Texas

# Ciders & Settzers

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

**Original Dry** 

Austin Eastciders | Austin, TX

Mighty Swell Seltzer | Austin, TX Variety Pack:

Watermelon Mint Cherry Lime Blackberry Peach

# **COCKTAIL MENU**

The next few pages showcase Peak's extensive and exciting cocktail menu. 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\*

Our guarantee to never run out of product applies to signature cocktails added to your package.

#### All prices below are per-person.















# **CLASSIC COCKTAILS**

The classic cocktail list is our twist on complex and wellknown cocktails.



# **LIGHT & REFRESHING**



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



French 75 \$3.00 gin | lemon | sugar | champagne



Ranch Water \$4.00 tequila | lime | sparkling water



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

## **SOURS & DAISIES**



**Gimlet \$4.00** gin | lime | sugar



Daiquiri \$3.00 rum | lime | sugar



Pegu Club \$6.00 gin | orange liqueur | bitters



Cosmopolitan \$5.00 vodka | lime | orange liqueur | cranberry



Whiskey Sour \$3.00 whiskey | lemon | sugar | bitters



New York Sour \$3.00 whiskey | lemon | sugar | red wine



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

## FRUITY & FUNKY



Corpse Reviver #2 \$5.00 gin | lemon | Lillet Blanc | orange liqueur



Paper Plane \$6.00 bourbon | Amaro Nonino | Aperol | lemon



Aviation \$5.00



gin | lemon | maraschino liqueur | crème de violette



Last Word \$8.00 gin | lime | maraschino liqueur | Green Chartreuse



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



Tequila Sunrise \$3.00 tequila | orange juice | grenadine



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

# **BIG & BOOZY**



Old Fashioned \$3.00 whiskey | sugar | bitters



Manhattan \$5.00 whiskey | vermouth | bitters



Black Manhattan \$5.00 bourbon | Averna | bitters



Rob Roy \$7.00 scotch | vermouth | bitters



Sazerac \$5.00 whiskey | sugar | bitters | absinthe



Negroni \$7.00 gin | Campari | vermouth



Boulevardier \$8.00 rye | Campari | vermouth

Vieux Carre \$6.00



rye | cognac | vermouth | Benedictine | bitters

# **SPECIALTY COCKTAILS**

The specialty cocktails list is full of one-of-a-kind cocktails designed in-house by our beverage team.

# **LIGHT & REFRESHING**



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



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



Pimms and Palmer \$4.00 gin | Pimms | earl grey tea | lemon | ginger ale



**Elderflower Delight** \$4.00 vodka | orange | elderflower syrup | Lillet Blanc



**Garden Gin & Tonic** \$5.00 gin | aquavit | elderflower tonic



## FRUITY & FUNKY



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



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



The Melon Baller \$4.00 tequila | Starlino Apertivo | Iemon | melon aperitif



# FIZZY & FOAMY

\*All egg white cocktails can be made vegan



Witch in the Woods \$6.00

rye | black currants | lemon | tawny port | egg white



Roses Are Red \$4.00

tequila | Cointreau | lime | hibiscus rose syrup | egg white



Ube Gin Fizz S600

gin | lemon | lime | ube syrup | heavy cream | egg white | soda water

# **SWEET & BALANCED SIPS**



Northern Exposure \$7.00

rye | fernet | maple syrup | bitters



Wake Me Up Before You Cocoa \$5.00

vodka | chocolate liqueur | cold brew | heavy cream



El Guapo \$6.00

anejo tequila | crème de cacao | cinnamon syrup | bitters



Wake Me Up Before You Cocoa

# **SPECIALTY COCKTAILS CONTINUED**



# **SPICY & BOLD**



Inferno Negroni \$7.00

mezcal | Campari | Ancho Reyes | vermouth



Picante Hotel National \$4.00

rum | apricot liqueur | pineapple | lime | chili syrup



Mango Habanero Marg \$3.00

tequila | mezcal | mango | lime | habanero syrup



Spicy Bloody Mary \$4.00

mezcal | tequila | Ancho Reyes | bloody mary mix





# HOT COCKTAILS

Irish Coffee \$3.00

Irish whiskey | sugar | coffee | whipped cream

Tom & Jerry \$3.00

spiced rum | brandy | Tom and Jerry batter | milk

Hot Buttered Rum \$4.00

spiced rum | hot buttered rum batter | water

Peppermint Hot Chocolate \$3.00

hot chocolate | peppermint schnapps | Irish cream

Plum Mulled Wine \$5.00

plum wine | mulled wine | cranberry | sugar | mulling spices

## **TIKI TIME OUT**



Pain Killer \$4.00

rum | pineapple | orange | cream of coconut



Mai Tai \$4.00

rum | curacao | orgeat | lime



Jungle Bird \$5.00

rum | Blackstrap Rum | Campari | lime | sugar | pineapple



Singapore Sling \$5.00

gin | Cherry Heering | Cointreau | Benedictine | pineapple | lime | sparkling water



Fog Cutter \$4.00

rum | cognac | lemon | orange | orgeat | sherry



Strawberry Fields Forever

# **INTERACTIVE EXPERIENCES**

# SPRITZ BAR \$10 PER PERSON

Are you interested in creating an interactive and unique experience for your bar? Add a "spritz bar" to your bar package to wow your guests! This includes everything needed to build your own spritz. Prices below are for individual cocktails only.



Aperol Spritz \$4.00

Aperol | champagne | sparkling water



Starlino Rose Spritz \$4.00

sparkling wine | Starlino Rosé | sparkling water



Cocchi Vermouth Spritz 54

sparkling wine | Cocchi Aperitivo | sparkling water





# **MOCKTAILS**

Are you looking for an amazing bar experience at your event that doesn't require alcohol? For all non-drinkers, ask about our mocktail options.



Watermelon Mint Sour \$2.00 watermelon | lemon | mint



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



Mango Mule \$2.00 lime | mango | ginger beer



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



Elderflower Grapefruit Spritz \$2.0 pink grapefruit | lime | elderflower syrup | sparkling water



Spiced Punch

don's mix | pineapple | grapefruit | lime | mint | sparkling water

\$2.00

# **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.



#### 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 custom themed cocktails) to enhance the cocktail experience for you and your guests.



#### Interactive Bars

We offer exciting Spritz Bar and Non-Alcoholic Cocktail Bar Options. **See page 15 for more details.** 



