



# BLUE MAGNOLIA

## 2025 EVENT CATERING MENU

### BAR PACKAGES

#### **THE ESSENTIALS \$45.00 PER PERSON**

*ONE DRINK PER PERSON PER HOUR & \$125.00 BARTENDER PER HOUR FEE*

- 2 Domestic Beer (*see our offering below*)
- 1 Import Beer or 1 Craft Beer (*see our offering below*)
- 1 Seltzer (*see our offering below*)
- 2 White Wine
  - Pinot Grigio
  - Chardonnay
- 2 Red Wine
  - Pinot Nior
  - Cabernet Sauvignon

*Water, ice, unsweet or sweet tea, and sparkling lemonade \$9.00 per person  
Champagne Toast \$5.00 per person*

#### **THE EXPERIENCE (STANDARD FULL BAR) \$65.00 PER PERSON**

*ONE AND A HALF DRINK PER PERSON PER HOUR & \$125.00 BARTENDER PER HOUR FEE*

- Vodka
  - Titos
- Tequila
  - Espolòn
- Gin
  - Tanqueray
- Whiskey
  - Jack Daniels
- Rum
  - Flor De Caña (*silver*)
- 2 Domestic Beer (*see our offering below*)
- 1 Import Beer or 1 Craft Beer (*see our offering below*)
- 1 Seltzer (*see our offering below*)
- White Wine (*1*)
  - Pinot Grigio
  - Chardonnay
- Red Wine (*1*)
  - Pinot Nior
  - Cabernet Sauvignon
- Water, ice, unsweet or sweet tea, and sparkling lemonade

*Champagne Toast \$5.00 per person*



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## BAR PACKAGES CONTINUED

### THE EXCLUSIVE (PREMIUM FULL BAR) \$85.00 PER PERSON

ONE AND A HALF DRINK PER PERSON PER HOUR & \$125.00 BARTENDER PER HOUR FEE

- Two Custom Signature cocktails
- Vodka (1)
  - Kettle One
  - Grey Goose
- Tequila (1)
  - Don Julio
  - Casamigos
  - Partón
- Gin (1)
  - Monkey 47
  - Hendrick's
- Whiskey (1)
  - Woodford
  - Maker's Mark
  - Bulleit
  - Angel's Envy
- Rum (1)
  - Bacardi
  - Papa's Pilar
- Scotch (1)
  - Glenlivet
  - Macallan
- Mezcal (1)
  - Casaamigos
  - Del Maguey Vida Clasico
- 2 Domestic Beer (*see our offering below*)
- 2 Import Beer (*see our offering below*)
- 1 Seltzer (*see our offering below*)
- White Wine (1)
  - Pinot Grigio
  - Chardonnay
- Red Wine (1)
  - Pinot Nior
  - Cabernet Sauvignon
- Water, ice, unsweet or sweet tea, and sparkling lemonade

*Champagne Toast \$5.00 per person*



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## BAR PACKAGES CONTINUED

### THE PEARL

*BLUE MAGNOLIA BARTENDER ONLY \$125.00 PER HOUR + \$50.00 CORKING FEE*

- Customer provides all liquor, beer, and wine
- Customer provides all mixers, sodas, tonics, garnishes, ice
- Customers sets up and takes down bar area

#### ENHANCERS:

- Setup and Take Down fee \$300.00
- Blue Magnolia mixologist creates two signature cocktails \$75.00
- Champagne Toast \$5.00 per person
- Water, sweet or unsweetened tea, and sparkling lemonade service \$9.00 per person

*ALL BAR SERVICES WILL INCLUDES A 20% STANDARD GRATUITY IN THE GRAND TOTAL*



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### BEER, WINE, AND BOTTLE OPTIONS

#### DOMESTIC BEER

- Michelob Ultra
- Coors Light
- Yuengling
- Miller Lite

#### IMPORTS

- Modelo Especial
- Stella Artois
- Dos Equis
- Heineken

#### LOCAL CRAFT

- Grayton Beer
- Idyll Hounds

#### SELTZERS

- High Noon
- Truly
- Onda
- Nutrl

#### WINE & BUBBLES BY THE BOTTLE

- Rombauer
  - Chardonnay
  - Sauvignon Blanc
  - Merlot
- Caymus
  - Cabernet Sauvignon
- Duckhorn
  - Sauvignon Blanc
  - Cabernet Sauvignon
- Chandon
- Mionetto
- La Marca
- Veuve Clicquot