



# My Chef Bar Service

Price Based On a Four-Hour Bar ~ Uniformed Bartender Quoted Under Labor Costs  
Includes Disposable Glassware, Beverage Napkins, Ice, Dram Shop Insurance

## Beer, Wine and Soda Bar

Beringer Stone Cellars Merlot, CA

*Please Select Two White Wines*

Vin de Pays D'Oc Chardonnay, France ~ La Terre Pinot Grigio, CA ~ Columbia Crest Riesling,

Miller Genuine Draft ♦ Miller Light

Kaliber Non-Alcoholic Beer

Assorted Sodas ♦ Bottled Water

\$10.95 per guest

## Open Bar - Traditional Brands

Gordon Vodka ♦ Gordon Gin ♦ Dewar's Scotch ♦ Seagram's 7

Jack Daniels Bourbon ♦ Bacardi Rum ♦ Cuervo Gold Tequila

Korbel Brandy ♦ Amaretto ♦ Peach Schnapps

Beringer Stone Cellars Merlot, CA

*Please Select Two White Wines*

Vin de Pays D'Oc Chardonnay, France ~ La Terre Pinot Grigio, CA ~ Columbia Crest Riesling,

Miller Genuine Draft ♦ Miller Light

Kaliber Non-Alcoholic Beer

Assortment of Sodas ♦ Ice Mountain Water

\$14.95 per person

## Open Bar Top Shelf Brands

Kettle One Vodka ♦ Tanqueray Gin ♦ Glenlivet Scotch ♦ Dewar's Scotch

Korbel Brandy ♦ Crown Royal ♦ Jack Daniels Bourbon ♦ Seagram's 7

Captain Morgan's Spiced Rum ♦ Bacardi Rum ♦ Cuervo Gold Tequila

Bailey's Irish Cream ♦ Amaretto ♦ Kahlua ♦ Peach Schnapps

Beringer Stone Cellars Merlot, CA

Vin de Pays D'Oc Chardonnay, France ~ La Terre Pinot Grigio, CA ~ Columbia Crest Riesling,

Miller Genuine Draft ♦ Miller Light

Amstel Light ~ Heineken ~ Blue Moon

Kaliber Non-Alcoholic Beer

Assortment of Sodas and Bottled Water

Upgraded Prestige Disposable Barware

\$17.95 per person

## Specialty Bars and Libations

Martini Bars and Luge ♦ Martini Luge ♦ Tropical Drinks

Keg Beer ♦ Specialty Beers ~ Upgraded Wines Available Upon Request

Bar Mixers, Soda, Bar Garnish, Ice, Cups and Beverage Napkins Only - \$3.95 per guest

Minimum Charge for Beer, Wine and Soda Bar is \$250.00, excluding labor costs

Minimum Charge for Open Bar is \$350.00, excluding labor costs

Charge for a uniformed bartender is \$26.00 per hour ~ Glass Barware - \$3.00 per guest

My Chef reserves the right to substitute any liquor, beer or wine listed above with comparable brands

Since it is difficult to anticipate what and how much your guests will consume, My Chef will bring an abundance of product to your event. At the close of the scheduled bar time, My Chef will remove all My Chef alcohol, mixers, etc. from the event site.

***All My Chef Bartenders and Service Staff abide by the rules and regulations set by the Illinois Liquor Control Commission. No guests under the age of 21 will be served alcoholic beverages. Bartenders will ask for identification for guests that appear to be under the age of 21.***