

We Bring The Restaurant To You







Food by DeLeo Catering | Phone: (585) 298-5049 | Email: drinks@foodbydeleo.com





Includes Stationary Charcuterie Display

We proudly offer Open Bar service only, featuring a carefully curated selection of standard and premium alcoholic and non-alcoholic beverages tailored to your event.

Open Bar is charged per guest for a set duration of time, regardless of the amount consumed.

## STANDARD BAR PACKAGE

Tito's Handmade Bombay Sapphire Gin Espolòn Tequila Blanco Bacardi Rum Four Roses Kentucky Bourbon Jack Daniel's Whiskey Dewar's White Label Scotch Aperol

2 Hour Open Bar | Starting at \$34.00 per guest 3 Hour Open Bar | Starting at \$40.00 per guest

4 Hour Open Bar | Starting at \$49.00 per guest

2 Wines from Classic package Choice of 2 Beers from the Classic package Soft Drinks, Mixers, Garnishes included

# PREMIUM BAR PACKAGE

Grey Goose Vodka Hendrick's Gin Casamigos Tequila Montelobos Mezcal Malibu Coconut Rum Makers Mark Whiskey
Laphroaig 10 Year Scotch
Buffalo Trace Bourbon
Aperol
Campari
Limoncello

2 Hour Open Bar | Starting at \$40.00 per guest

 $3\ Hour\ Open\ Bar\ |\ Starting\ at\ \$48.00\ per\ guest$ 

4 Hour Open Bar | Starting at \$57.00 per guest

Choice of 2 wines from Reserve package Choice of 2 beers from the Reserve package Soft Drinks, Mixers, Garnishes included



#### SPARKLING TOASTS

\$5 per guest | Prosecco

A glass of sparkling Prosecco, served as a welcome toast upon arrival or after your speeches or blessing, setting the perfect celebratory tone for your event. A non-alcoholic option will be provided upon prior request

#### CLASSIC BEER AND WINE SERVICE

2 Hours | Starting at \$17 per guest

3 Hours | Starting at \$25 per guest

4 Hours | Starting at \$32 per guest

#### B E E R

Choice of 3

Labatt Blue Light

Labatt Blue

Miller Light

Corona

White Claw

Truly

### WINE

California Cabernet California Chardonnay





#### RESERVE BEER AND WINE SERVICE

2 Hours | Starting at \$22 per guest

3 Hours | Starting at \$32 per guest

4 Hours | Starting at \$40 per guest

B E E R

WINE

Choice of 3

Choice of 4

Heineken

Cabernet Sauvignon

Stella

**Artois** 

Peroni

Local Craft Selection

High Noon

Sun Cruisers

Malbec Merlot

Pinot Noir

Chardonnay

Sauvignon Blanc

Pinot Grigio

Rose

## DINNER SERVICE

For a smooth and uninterrupted dining experience, the bar will be closed for one hour during dinner service and will reopen immediately afterward.

Wine service during dinner is available for an additional \$20 per bottle. One initial pour by staff is included.



2 Signature Cocktails may be chosen for an additional \$5 per person (Customization is available. Additional Fees may apply)

### SIGNATURE COCKTAILS



Vodka, Coffee Liqueur, Espresso, Simple Syrup

## Negroni

Gin, Campari, Sweet Vermouth, Garnished with an Orange Peel

#### Old Fashion

Bourbon, Bitters, Sugar Cube, Garnished with an Orange Peel

#### Manhattan

Eye Whiskey, Sweet Vermouth, Bitters, Garnished with Marinated Cherry

### Moscow Mule

Vodka, Lime Juice, Ginger Beer

## Margherita (Spicy)

 $Tequila, Triple \ Sec, \ Fresh \ Lime \ Juice, \ Salted \ Rim$ 

## **Bloody Mary**

Vodka, Tomato Juice, Worcestershire Sauce, Hot Sauce, Salt and Black Pepper, Garnished with a Celery Stick

### Martini

Gin, Dry Vermouth

## Mojito

Rum, Lime Juice, Sugar, Club Soda, Mint Leaves

### Paloma

Tequila, Lime Juice, Grapefruit, Salt

## French 75

Gin, Lemon Juice, Simple Syrup, Champagne

## **Spritz**

Prosecco, Aperol, Club Soda

### Aviation

Gin, Maraschino Liqueur, Creme de Violette, Lemon Juice

# Hugo Spritz

Prosecco, Elderflower Liqueur, Soda Water, Mint Leaves



## OUR POLICIES

Bar packages will be charged a Bartender Fee of \$40 per bartender per hour. New York State regulations prohibit the service of alcohol to any persons under 2l years of age at the time of service. No alcoholic beverages, including opened or unopened bottles or served drinks, may leave the premises. Food by DeLeo will refuse alcohol to anyone intoxicated or unable to provide proper ID or for any other reason it sees fit. Final



12 oz Plastic Glass

beverage selections are needed 30 days prior to event to ensure availability.

\*Glass Cocktail glasses are available. Rental Fees will apply\*

Plastic Glasses are included

If there is no bar onsite additional fees will apply for DBD to bring.





**8oz Plastic Glass** 

# RULES OF THE BAR

- -We operate under the NYS Liquor Bar regulations. Bartenders will ask for IDs during the event if necessary. If you have a baby face please have your ID! Our bartenders are great at their job, so please take it as a compliment if you are asked!
- -Outside alcohol is not allowed. If the bartenders see beverages that we do not offer, we will collect them. If necessary, we will ask the guest to leave.
- -We do not offer any shots or mixed liquor cocktails, for example a long island ice tea. We want everyone to enjoy the entire experience of your event from start to finish
- -We do not take requests for edible glitter. Edible glitter sticks to our glassware and creates issues in our washing machine!

We unfortunately do not take requests for food dyes or charcoal. We want to avoid any possible spills and stains on guests!

- -All of our bars are forced to close for a minimum of 1 hour to restock for weddings. Depending on your event, the closing timeline can be adjusted.
- -All pricing is subject to administrative fee and New York taxes. Beverage service is regulated by and subject to the laws of the State of New York.
- -Specialty and House cocktails are determined by your liquor package. All of our cocktails are delicious, we promise!
- -Some package inclusion brands/styles may be swapped out for similar value based on availability.
- -To ensure all of your requests are available for your event, all final beverage selections are needed 30 days prior.