



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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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 (aligning spirits on bar surface or area, pre juicing, slicing, etc. on site) 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 AND 5% ADMIN FEE 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