



**Bar and Beverage
Services Menu
At
The White Rose**

Serving Southern Maryland since 1995.

Office Phone: 301-373-3253

Email: Info.ptcatering@gmail.com

Or

Psparks428@aol.com

Website: pt-catering.com



Bartending Services

Personalized Touch Catering (PTC) is proud to offer a wide variety of bar services to compliment your event. We provide an unparalleled level of service and professionalism; allow our skilled staff to handle all of your beverage needs, from setup to conclusion. We are fully licensed and insured to provide Bar Services to fit any need at “The White Rose”. We offer several tiers of beverage options to tailor to your Open Bar, Cash Bar, or your Host Bar.

All Bars include the Following:

Assorted soft drinks (Bottled Water, Coca Cola, Diet Coke, Ginger Ale, Sprite, Tonic Water, Club Soda, Red Bull, Orange Juice, Pineapple Juice, Cranberry Juice, Lemon/Lime Juice, Grenadine, Sour Mix, Lemons, Limes, Cherries, Glasses/Disposable Cups, Napkins, Stirrers, Straws and Ice (Liability, Setup and Break down are included).

Cash Bar

This service includes - Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments from what is on stock. This is based on a per drink basis and directly charged to your guests.

Tax is included in individual price of drinks

Host Bar

PTC tracks all drinks served and presents the host with a bill at the end of the event. We require an estimated spend & deposit with credit card for the Host Bar.

Open Bar

PTC charges the host a price per person for an agreed amount of time. Open bars are priced to include beer, wine, soft drinks, juices, and branded liquors

Beer and Wine (Open Bar or Host Bar)

This Service includes - Liquor liability insurance, certified bar staff, four types of imported and Domestic Beer, and four types of Wine. Sodas and Waters for your Guests are included in this price for Open Bar. If Open Bar chosen, then a per person price is applied. If Host Bar is chosen, then at end of event Host will pay – Credit Card required to be on file. Host will need to decide if he/she would like the other items to be at the bar for customers to pay for other selections.

Additional Charges:

- Bartender Charges – The bartender will be billed to the host at a rate of \$120 per bartender for a 4 hour event and 1 hour setup/cleanup. One bartender required for every 75 guests.
- Glassware (Wine and Champagne)
- 20% service charge (Open and Host Bar)
- 9% Maryland Sales Tax (Open and Host Bar)

Prices and packages listed on our website are subject to change at any time. Please contact us for the final contract and any up to date pricing. Menu selections must be finalized 14 days prior to event and a final guest count due 7 days prior to event. Head count should include is all adults and anyone under 21. We DO NOT allow shots or Beer Shotguns to eliminate overdrinking

Open Bar Pricing

	1 Hour	2 Hours	3 Hours	4 Hours
Beer and Wine (Open Bar)	\$14.00	\$15.00	\$16.00	\$18.00
Premium Bar	\$16.00	\$17.00	\$18.00	\$20.00
Elite Bar	\$20.00	\$22.00	\$24.00	\$25.00
Children under 21	\$4.00	\$4.00	\$5.00	\$5.00

Hours over 4 will be negotiated depending on event, charges are based on the guaranteed number of attendees

All hourly packages have an extra hour for setup/cleanup. This includes everything you need for full bar service.

Cash Bar Pricing

Sodas, Juice, Milk & Water Bottles	\$2.00	House Wine	\$5.00
Domestic Beer	\$4.00	Premium Drinks	\$6.00
Imported Beers	\$5.00	Elite Drinks	\$8.00
Champagne	\$4/\$20 bottle		

All mixed drinks are single-shot cocktails which are a 1 oz measured/poured per beverage.

Upgrade Options

- Glassware for any bar service \$5 per Guest
- Champagne Toast (Includes Champagne Flutes) \$4 per Guest
- Wine Toast (Includes Wine Glasses) \$4 per Guest
- Wine Service by Wait Staff During Dinner with Open Bar Package (2 pours, Glassware Included) \$5 per Guest
- Wine Service by Wait Staff during dinner with cash bar package (2 Pours, Glassware Included) \$7 per Guest

Liquor Selections

Beer/Hard Seltzer

Bud Light
Miller Lite
Coors Light
Corona
Sam Adams
Guinness
Heineken
Yuengling
Mich Ultra
White Claw
Truly

Wine

Chardonnay (Dry)
White Zinfandel (Sweet)
Pinot Gris (Rich White)
Pinot Noir (Light Red)
Merlot (Medium Red)
Cabernet Sauvignon
(Bold Red)
Moscato (Dessert)

Premium Bar Selections

*(Premium Bar includes Wine
& Beer list)*

Smirnoff Vodka
Cruzan White Rum
Sauza Gold Tequila
Gordon Gin
Triple Sec
Grant Scotch
Peach Schnapps
Jim Beam
Bacardi

Elite Bar Selections

*(Elite Bar includes Premium,
Wine & Beer list)*

Hennessy
Glenlivet
Fireball
Patron Tequila
Grey Goose Vodka
Jamison
Jack Daniels
Crown Royal
Captain Morgan Spice
Malibu Rum
Bombay Sapphire Gin



Champagne

Freixenet Sparkling Rose

(Made in Italy, gorgeous pink hue with notes of juicy red berries and a hint of apple. Pair it with pasta or seafood)

\$4.00 per person or \$20 bottle

(With Champagne Flutes)

Lamarca Prosecco

(Light and refreshing with notes of apple, peach and honeysuckle. Plus, its crisp, balanced acidity makes it the perfect pairing for any chicken or seafood dish)

\$4.00 per person or \$20 bottle

(With Champagne Flutes)

Martini & Rossi

(Made in Italy and on the sweeter side with Moscato Bianco grapes, giving it notes of pineapple, peach and orange. Its well-balanced, most delicious for appetizers with flaky pastry, as well as soft cheeses.

\$4.00 per person or \$20 bottle.

(With Champagne Flutes)



Wine Types At A Glance

WINE & Drama

WINE
CATEGORIES



- Sparkling
- Dry White
- Sweet White
- Rich White
- Light Red
- Medium Red
- Bold Red
- Dessert / Liqueur

Sparkling	<ul style="list-style-type: none"> • Champagne • Prosecco • Cava 	<ul style="list-style-type: none"> • Sekt • Cremant • Rosé 	<ul style="list-style-type: none"> • American Sparkling Wine • Moscato d'Asti • Lambrusco
Dry White	<ul style="list-style-type: none"> • Pinot Grigio • Albariño • Grüner Veltliner 	<ul style="list-style-type: none"> • Sauvignon Blanc • Chardonnay (Unoaked) • Muscadet 	<ul style="list-style-type: none"> • Gewürtztraminer • Riesling • Vihno Verde
Sweet White	<ul style="list-style-type: none"> • Moscato d'Asti • Moscato • Gewurztraminer 	<ul style="list-style-type: none"> • Moscatel • Ice Wine • Riesling 	<ul style="list-style-type: none"> • Late Harvest Wine • Tokaji • Sauternes
Rich White	<ul style="list-style-type: none"> • Vourvay • Pinot Gris • Viognier 	<ul style="list-style-type: none"> • Chardonnay (Oaked) • White Rhone • Semillon 	<ul style="list-style-type: none"> • Chenin Blanc • White Rioja
Light Red	<ul style="list-style-type: none"> • Gamay • Cinsault • Lambrusco 	<ul style="list-style-type: none"> • Nebbiolo • Primitivo • Pinot Noir 	
Medium Red	<ul style="list-style-type: none"> • Grenache • Carmenere • Cabernet Franc 	<ul style="list-style-type: none"> • Sangiovese • Negroamaro • Rhone Blend 	<ul style="list-style-type: none"> • Merlot • Montepulciano • Zinfandel
Bold Red	<ul style="list-style-type: none"> • Tempranillo • Malbec • Bordeaux Blend 	<ul style="list-style-type: none"> • Cabernet Sauvignon • Syrah / Shiraz • Mourvedre 	<ul style="list-style-type: none"> • Pinotage • Petite Sirah • Tannat
Dessert / Liqueur	<ul style="list-style-type: none"> • Moscato d'Asti • Muscat • Sauternes 	<ul style="list-style-type: none"> • Madeira • Sherry • Port 	<ul style="list-style-type: none"> • Vinsanto • Tokaji

Copyright © 2019 by Wine & Drama

Additional Beverage Services

Drinks Upon Entrance Station:

Non-Alcohol Beverage

Infused Waters: \$1.25 per person (Choose One)

Summer Squeeze - Strawberry, Lemon and Mint

Citrus Burst – Orange and Lime

Pink Hawaiian – Strawberry and Pineapple

Cinna – Sparkle – Apple, Cinnamon Stick, Red
Pear

Green Goddess – Cucumber, Thyme and Lime



Infused Tea: \$1.25 per person (Choose One)

Mint

Raspberry Mint

Peach

Lavender

Coffee Bar \$4.95 per person

Choice 3 Creamers: Regular, Hazelnut, Vanilla Caramel, Peppermint, Pumpkin, French Vanilla, Italian Sweet Crème, Snickers, Café Mocha, Irish Crème, and Cinnamon Vanilla Creme

Sugar: Cane Sugar, Sweet & Low, Equal and Splenda

Choice 3 Flavored Liquor: Vanilla, salted Caramel, Mocha, Caramel, Butter Toffee, Hazelnut, Amaretto, Peppermint
Regular Coffee and Decaf



Hot Chocolate Bar \$3.00 per person

Assortment of chocolates, mints, marshmallow, and whipped cream

Lemonade, Tea or Cider \$1.25 per person (Choose One)

Apple Cider – In a beautiful glass container with cinnamon sticks and floating apple slices

Lemonade – In a beautiful glass container with sliced lemons

Strawberry Lemonade – In a beautiful glass container with sliced lemons and strawberries

To Compliment Your Bar:

(Pricing based on adding station to Full Open Bar Service)

Margaritas

Offer your guests three of the following on the Rocks Margaritas

Flavors: Classic, Strawberry, Blood Orange, Mango, Watermelon, Passion Fruit or Raspberry.

Cocktail Hours: \$3.00 Per Guest

Entire Event: \$5.00 Per Guest



Couples' Featured Drinks

Choose Two Cocktails to have featured: Custom made for your event. Price dependent on choices made.

Cocktail Hours: \$2.00 Per Guest

Entire Event: \$4.00 Per Guest



Crafted Canned Cocktails

Choose Three Options to have available at your bar: Spiked Seltzers, Lemonade and Vodka, Spiked raspberry Iced Tea, Spiked Apple Cider, Spiked Half and Half, Mixed Berry Lemonade, Sangria Cocktail, Lemon Drop, Vodka Collins, Gin and Tonic & Newport Stormy

Cocktail Hour: \$6.00 Per Guest

Entire Event: \$8 Per Guest

Sangria

House made Red and White Sangria, Refrigerated Overnight with Seasonal chopped fruit, peach brandy, and freshly squeezed juices

Cocktail Hours: \$3.00 Per Guest

Entire Event: \$5.00 Per Guest

