

BEVERAGE & BAR SERVICE

Oregon Liquor Control Commission (OLCC) requires that alcohol be served by OLCC licensed servers and that substantial food is available during service. If at any time food is not available, alcohol service will discontinue. We are licensed and carry a 1 million dollar liability insurance policy for your peace of mind.

Bartenders are included with completely hosted bars including full cocktail set up for groups of 75 or more. Cash bar service requires one bartender per every 75 people and will be billed at a rate of \$25 per an hour for a minimum of three hours if stationary bar set up is requested. One bartender will be sufficient if your event has a single stationary bar with basic beverage service for around 75. At least two bartenders will be required for more complex bars, high guest count or extended service time. .

WINES & MICROBREWS

Our Daily Bread Restaurant showcases an array Southern Willamette Valley wines and Oregon microbrews. We value our relationships with these vineyards and breweries and love showing off our local bounty. Our wine list includes many local favorites as well as a few hidden treasures from the greater Willamette Valley with a broad range of prices and wines. We are happy to suggest a wine to compliment your event. Just ask!

When ordering from our selection of Oregon wines and Microbrews, pricing is based upon consumption. There is no minimum purchase required with bottle service when you are hosting the bar. You do not have to pay for the extra bottles that are left over at the end of the party as we roll them back into the restaurant. Unlike buying the alcoholic beverages yourself, you only pay for those that are consumed when we take care of the wine and beer service. We can provide an accurate estimate of your beverage cost before the event but total will not be finalized until your event is over. If you would like us to order something not found on our menu, we would be happy to do so. Special purchases can also be made with a guaranteed amount.

For weddings and large events, we highly recommend having Our Daily Bread serve only our own alcoholic beverages for reasons of event quality and your own guest's safety. We accept no liability for bar service unless we oversee all aspects of the service. If you wish to bring your own wine to be served by Our Daily Bread staff, a \$7.50 per bottle corkage fee will be applied.

Wine - Bottle prices will vary depending on selection

Beer

Bottled domestic \$3.00

Bottled microbrews or imports \$4.00

Pony Keg, domestic (approx. 80 12 oz glasses) \$175

Pony Keg, import or microbrew (approx. 80 12 oz glasses) \$200

Full Keg, domestic (approx. 160, 12 oz. glasses) \$300

Full Keg, import or microbrew (approx. 160, 12 oz. glasses) \$375

CHAMPAGNE TOAST

House sparkling wine starts at \$1.75 per person for a traditional toast. Included is sparkling cider for the underage crowd. Flute service is available as well starting at \$2.75 per person. We have a range of additional sparkling and dessert wines available upon request by the bottle.

COCKTAILS

Cocktails are charged for what is poured on a per drink basis. A \$100 set up fee will apply to full stationary cash bars which do not meet the \$300 sales minimum. There is typically no additional cost to the client for servers cocktailing at the tables during an event with either cash bar service or a hosted bar.

Well \$4.50 each
Includes well liquors and choice of soda or sour mix.

Ask about special liquor purchases and signature drinks for your event.

Prestige Label \$5.50 each
Well plus Smirnoff, Beefeaters, Seagram's Seven, Canadian Club, Dewars, Jagermeister, Captain Morgan's, Jonnie Walker's Red Label

Call Liquors \$6.50 each
Choice of Prestige label plus Absolut, Jose Cuervo, Stolichnaya, Jim Beam, Bailey's Irish Cream, Jack Daniels, Bacardi Gold, Sauza, our house infused liquors and choice of soda, scratch mix and juices.

Top Shelf \$ 7 to \$10 each
Choice of call liquors plus Grey Goose, Jameson, Pendleton, Hennessy, Bombay Sapphire, Crown Royal, Maker's Mark, Cutty Sark, Patron, and Tanguerray

ADDITIONAL BEVERAGE SERVICES

Sangria, Mimosas, & Champagne Punch: gallons must be ordered for all attending with staffed events

Champagne Punch: \$15.00 carafe / \$35 per gallon

House - Made Red or White Wine Fruit Sangria: \$5.50 per person / \$15.00 carafe / \$35 per gallon

Mimosas: \$5.50 per person / \$15.00 carafe / \$35 per gallon

Cranberry juice, Grapefruit juice, or Peach: \$6.00 per person / \$18.00 carafe / \$40 per gallon

Non Alcoholic Beverages: gallons must be ordered for all attending with staffed events

Bottled Water & Sodas: \$1.50 per person buffet style / 1.00 per person with bar service

Deluxe Sodas, Sparkling Juices & Water: \$2.50 per person buffet style / 1.50 consumption based with bar

Decaf or Italian Blend Coffee: \$25 per gallon / 1.25 per person with bar service

Freshly Brewed Ice Tea OR Lemonade: \$20 per gallon / 1.00 per person with bar service

Strawberry, Marionberry or Peach Lemonade: \$25 per gallon / 1.25 per person with bar service

Citrus Punch: \$16 per gallon

Sparkling Cranberry Punch: \$20 per gallon

Sparkling Berry OR Berry - Peach Punch: \$25 per gallon

Sparkling Cider: \$6.00 per bottle

Breakfast Juices: 12.00 per carafe (4-8 servings)

Your choice of three juices: Apple, Orange, Cranberry, Tomato, or Grapefruit.

One gallon servers
approx. 16, 8 oz glasses

BEVERAGE PACKAGES

Must be ordered for all attendees. Parties of 50 or more

Cool Summer Beverage Service: 3.95 per person

Includes Freshly Brewed Ice Tea, Marionberry Lemonade, and Sparkling Peach Punch

Traditional Beverage Service: 3.50 per person

Includes Coffee Service, Bottled Soda, and Citrus Punch

Breakfast Beverage Service: 3.50 per person

Includes our local organic, freshly roasted regular coffee (decaf available upon request) and an assortment of Stash teas and hot water, Cranberry and Orange juice.

