

WEDDING BEVERAGE SERVICES





BEVERAGE SERVICE

Our Wedding Beverage Service offers a range of options, including non-alcoholic specialty beverages, beer and wine, full liquor bars, and specialty cocktails. Our Wedding Coordinator will work with you to design a bar/beverage service that best fits your tastes and budget in both selection and duration.

We also offer custom bar features to make your special event even more memorable, such as: Wine pairings through a plated meal, a Margarita bar to accompany the burrito buffet, Beer pairings with your Barbeque dinner, a Bloody Mary bar with brunch, Scotch tastings, custom designed Specialty Cocktails with seasonal ingredients, and more. Please inquire if you are interested in customizing your bar.

POLICIES AND GUIDELINES

Alta Lodge events are hosted as private parties with the event host paying for beverage costs and service fees on a master bill.

We can also offer a partial cash bar to accompany your hosted bar. Our wedding coordinator can go over the cash bar options that will work best with your bar layout and budget.

- Guests must be at least 21 years of age with proper identification to consume alcoholic beverages.
- No alcohol is allowed the leave the event, open or closed.
- Alcoholic beverages not served by Alta Lodge staff are prohibited in all public areas of the lodge. Failure to comply with these guidelines may result in suspension of bar service.
- In the interest of our guests' safety, our servers and managers are trained to be alert for signs of intoxication.
- We reserve the right to decline service of alcohol to any guest.

BEVERAGE SERVICE SET-UP

- A flat beverage service fee of \$250 covers all set-up, breakdown, and bartenders for your event.
- Coffee, tea, iced tea, lemonade, water, and fountain sodas are included with beverage service.
- Standard mixers are provided with alcoholic beverage service.

PRICING

- Prices are per drink served.
- A 20% service charge is added to all beverage charges.
- Beverage and service charge are also subject to applicable sales tax.



NON-ALCOHOLIC BEVERAGE SERVICE

Non-alcoholic beverage service includes bottomless iced tea, lemonade, water, and fountain sodas.

Specialty non-alcoholic beverages are priced per drink served.

MOCKTAIL SPECIALTY DRINKS

<i>\$3</i>	Martinelli's Sparkling Cider	\$4
	Sparkling cider served in champagne flutes	
	Orange Grapefruit Mimosa	\$4
\$3	Orange and grapefruit juices mixed with Mart	inelli's
	Sparkling Cider, garnished with an orange	
sil	Fruit Punch	\$1.50
\$3	House-made with a variety of real fruit juices	and
Muddled mint and lime juice, mint simple syrup,		
	Non-Alcoholic Beer	\$4
	\$3 sil \$3	Sparkling cider served in champagne flutes Orange Grapefruit Mimosa \$3 Orange and grapefruit juices mixed with Mart Sparkling Cider, garnished with an orange Fruit Punch \$3 House-made with a variety of real fruit juices of syrup, lemon-lime soda, served from a punch bowl

BAR LAYOUT

Select one of our four signature bar setups and corresponding beverage selections to create your perfect bar.

Our Bartender and Wedding Coordinator are happy to assist you with selecting beer, wine, and liquor options at your specified price point.

Wedding Bar

Red Wine White Wine Sparkling or Rosé Wine Beer selection (light, medium and dark)

Cocktail Bar

Red Wine White Wine Sparkling or Rosé Wine Beer selection (light, medium and dark) Specialty Cocktails - choose one or two

Full Bar

Red Wine White Wine Sparkling or Rosé Wine Beer selection (light, medium and dark) Liquor Selection with standard mixers

Superior Bar

Red Wine
White Wine
Rosé Wine
Sparkling Wine
Beer selection (light, medium and dark)
Liquor Selection with standard mixers
Specialty Cocktails - choose one or two

Mocktails can be substituted into any bar package for the liquor or specialty cocktail component.



WINE AND BEER

We suggest selecting one red wine, one white wine and one rosé or sparkling wine.

Three beer choices (light, medium and dark) are optimal.

Priced per drink.

RED WINES		DOMESTIC BEERS	
A to Z Pinot Noir, Oregon	\$8	Bud Light	\$4.50
Seaglass Pinot Noir, California	\$6	Budweiser	\$4.50
Gascon Malbec, Argentina	\$6		
Project Paso Cabernet Sauvignon, California	\$6	LOCAL MICROBREWS	
Liberty School Cabernet Sauvignon, California	\$7	Squatters American Wheat Hefeweizen	\$5
Charles Smith Boom Boom Syrah, Washington	\$7	Squatters Chasing Tail Golden Ale	\$5
Puydeval Cabernet Franc Blend, France	\$7	Squatters Full Suspension Pale Ale	\$5
Neil Ellis Left Bank Blend, South Africa	\$7	Uinta Sum'r Golden Ale	\$5
Helix Pomatia Blend, Columbia Valley	\$8	Uinta Wyld Extra Pale Ale	\$5
Bartender Selection Assorted, Varied \$6 \$7	\$8	Uinta Cutthroat Pale Ale	\$5
		Uinta Trader IPA	\$5
WHITE WINES		Uinta Baba Black Lager	\$5
Rodney Strong Chardonnay, California	\$6	Wasatch Polygamy Porter	\$5
Hess Chardonnay, Napa Valley	\$7	Bartender Selection Assorted	\$5
Eve Chardonnay, Washington	\$7		
Kris Pinot Grigio, Italy	\$7	FULL STRENGTH BEERS	
Monkey Bay Sauvignon Blanc, New Zealand	\$6	Stella Artois Pilsner	<i>\$5.75</i>
Seaglass Sauvignon Blanc, California	\$7	Sierra Nevada Pale Ale	<i>\$5.75</i>
Kim Crawford Sauvignon Blanc, New Zealand	\$8	Epic Escape to Colorado IPA	<i>\$5.75</i>
Indaba Chenin Blanc, South Africa	\$6		
Bartender Selection Assorted, Varied \$6 \$7	\$8		
ROSÉS			
Charles Smith Vino Rosé, Washington	\$6		
Bartender Selection Assorted, Varied	\$7		
SPARKLING WINES			
Conde de Subirats Cava Brut, Spain	<i>\$6</i>		
Adami Prosecco, Italy	<i>\$7</i>		
Gloria Ferrar Brut, Sonoma	\$8		
Argyle Vintage Brut Brut, Oregon	\$8		
Bartender Selection Assorted, Varied \$6 \$7	\$8		



LIQUOR

Select the liquors you would like to offer at your bar for Standard or Specialty Cocktails.

Standard mixers are provided with liquor service. Specialty Cocktails include house-crafted simple syrups.

Choose up to two Specialty Cocktails for your Cocktail or Superior Bar.

Priced per drink.

SPIRITS	Standard Mixers	Specialty Cocktails	ALTA LODGE SPECIALTY COCKTAILS
Gin	<u>iviixers</u>	COCKIUIIS	Alta Old Fashion
Gilbey's	\$6	\$8	Whiskey, house-made Orange Bitters,
Tanqueray	\$7	\$9	Old Fashion Simple Syrup, Club Soda
Bombay Sapphire	\$8	\$10	Mountain Lemonade
Beehive Jack Rabbit (Local)	\$8	\$10	Whiskey or Vodka, Honey Simple Syrup, Lemon Juice, Club Soda
Beehive Barrel Reserve (Lo	cal) \$9	\$11	Mountain Mojito
			Rum, Mint Simple Syrup, Club Soda
Whiskey	4.0	40	Columbine
Jim Beam	\$6	\$8	Gin, quick-pickled Cucumber, Tonic
Jack Daniel's	<i>\$7</i>	\$9	Wasatch Sunset
Jameson Makers Mark	<i>\$7</i> <i>\$7</i>	\$9 \$9	Tequila, Orange and Pineapple Juices, Grenadine
	-	\$9 \$10	
High West Double Rye (Loc	ui) 38	\$10	Sitzmark Margarita
Tequila			Tequila, Triple Sec, Orange Juice, Lime
Luna Azul Reposada	\$6	\$8	Spicy Margarita
Cazadores	\$7	\$9	Tequila, Jalapeño-Agave Syrup, Orange Juice, Lime
Corralejo Reposada	\$8	\$10	Lavender Rabbit
corrarejo neposada	γo	710	Gin, Lavender-Honey Simple Syrup, Lemon Juice
Rum			Old Man of the Mountains
Captain Morgan	\$6	<i>\$8</i>	Whiskey, Tequila, Ginger Beer, Lime
Bacardi Silver	\$6	\$8	Dark and Stormy
Goslings Black Seal	<i>\$7</i>	<i>\$9</i>	Rum, Ginger Beer, Lime
Mount Gay	\$8	\$10	Moscow Mule
			Vodka, Ginger Beer, Mint, fresh Ginger
Vodka			Bloody Mary
Smirnoff	\$6	\$8	Vodka, house-made Bloody Mix, Fixings
Tito's	<i>\$7</i>	<i>\$9</i>	Sitzmark Cider
Grey Goose	\$8	\$10	Rum and Hot, house-spiced Cider
Scotch			Custom Specialty Cocktails
Dewar's White Label	\$7	<i>\$9</i>	Create and name your own unique specialty cocktail
Glenlivet 12 Year	\$8	<i>\$10</i>	from any of the ingredients listed above.