



Alta Lodge

WEDDING
BEVERAGE
SERVICES



BEVERAGE SERVICE

Our Wedding Beverage Service offers a range of options, including non-alcoholic specialty beverages, beer, wine, liquor, 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.

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.

- Guests must be at least 21 years of age with proper identification to consume alcoholic beverages.
- No alcohol is allowed to 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.
- We require beverage menu selections be finalized five (5) weeks prior to your event. If custom bar options are not specified prior to the deadline, your event will feature our House Wedding Bar.

BEVERAGE SERVICE SET-UP

- A flat beverage service fee of \$250 covers all set-up, breakdown, and bartenders for a hosted event.
- An additional \$200 beverage service fee will be added for events offering a combination hosted/cash bar or full cash bar. Cash bar pricing includes tax and is \$1 more per drink than listed price.
- Coffee, tea, iced tea, lemonade, water, and sodas are included with beverage service.
- Standard mixers are provided with bar selections that include liquor.
- A \$50 service fee will be assessed for special product requests.

PRICING

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



BAR LAYOUT

- Our House Wedding Bar offers the perfect beverage selection and ease in planning.
- Your bar may be customized to your personal tastes and preferences.
- Our Beverage Manager and Wedding Coordinator are happy to assist you in creating the perfect bar for your event.

HOUSE WEDDING BAR

Service includes House/Bartender's 'choice' selections

Red Wine, White Wine, Rosé, and Sparkling Wines

Local Beers/Malt Beverages (Spiked Sparkling Water, Light, and Medium bodied beers)

\$6 per glass of wine

\$5 per beer

CUSTOM BAR

Priced per drink, based on menu selections

* Custom bar options must be specified 5 weeks prior to the date of your event.

Choose your Wines

Select specific wines. (Our offerings are updated every spring based on Utah State Liquor Store availability)

Choose your Beers

Select up to three specific beers.

Add Liquors

Select up to six liquors (up to one from each spirit category) to host at your bar.

Add Specialty Cocktails or Mocktails

Select up to two Specialty Cocktails or Mocktails. Select from our house favorites or create a custom drink.

NON-ALCOHOLIC BEVERAGE SERVICE

Non-alcoholic beverage service includes bottomless iced tea, water, lemonade, and sodas (Coke, Diet Coke, Sprite, Ginger Ale and Club Soda).

Specialty non-alcoholic beverages are priced per drink served.

MOCKTAIL SPECIALTY DRINKS

Raspberry Lemonade

Lemonade shaken with frozen raspberries, garnished with a lemon

\$3

Strawberry Basil Cooler

Strawberries and basil syrup, topped with club soda, garnished with fresh basil

\$3

Mojito

Muddled mint and lime juice, mint simple syrup, lime juice, topped with club soda and a mint sprig

\$3

Martinelli's Sparkling Cider

Sparkling cider served in champagne flutes

\$4

Orange Grapefruit Mimosa

Orange and grapefruit juices mixed with Martinelli's Sparkling Cider, garnished with an orange

\$4

Fruit Punch

House-made with a variety of real fruit juices and lemon-lime soda, served from a punch bowl

\$3

Non-Alcoholic Beer

O'Doul's

\$4



WINE AND BEER

Priced per drink, tax and service additional.

(Cash bar prices include tax and are \$1 more than listed price)

RED WINES

*Three Thieves Cabernet Sauvignon, California	\$6
Columbia Crest Merlot, Washington	\$7
Angeline Pinot Noir, California	\$8
La Posta Malbec, Argentina	\$9
Roth Cabernet Sauvignon, California	\$9
Gillmore Mariposa Merlot-Syrah blend, Chile	\$9
Chat Recougne Bourdeaux, France	\$10

WHITE WINES

*Monkey Bay Sauvignon Blanc, New Zealand	\$6
Cline Farmhouse White blend, California	\$7
DeLoach Chardonnay, California	\$7
Bodega Colome Torrontes, Argentina	\$8
Skeleton Gruner Veltliner, Austria	\$7
Kris Pinot Grigio, Italy	\$9
Rodney Strong Chardonnay, California	\$9

ROSÉS

*Squadra Rosato, Italy	\$6
Esprit Gassier Rose, France	\$10

SPARKLING WINES

*Segura Viudas Brut Cava, Spain	\$6
Conde de Subriats Cava Brut, Spain	\$7
Adami Garbel Prosecco, Italy	\$9
Pierre Sparr Rosé, France	\$9
Argyle Vintage Brut, Oregon	\$10

NATIONAL BRANDS AND IMPORTS

Bud Light	\$5
Stella (14.9 oz)	\$6

LOCAL & REGIONAL MICROBREWS

Squatters American Wheat Hefeweizen	\$5
Squatters Chasing Tail Golden Ale	\$5
Templin Granary Keller Bier (16 oz)	\$7
Squatters Full Suspension Pale Ale	\$5
Squatters Juicy IPA	\$5
Uinta Clear Daze IPA	\$6
Uinta Baba Black Lager	\$5
Wasatch Polygamy Porter	\$5
Kiitos Pale Ale	\$5
RoHa High on the Hop Lazy IPA	\$5
Worthy Tenmile Lager	\$5
Roadhouse Wilson IPA	\$6

SPIKED SPARKLING

Uinta	
Westwater Hard Seltzer, Raspberry	\$5
Upslope	
Spiked Snowmelt, Tangerine Hops	\$5
Jiant	
Hard Kombucha, Guavamente (16 oz)	\$8

*Current House Wedding Bar selections. House wines and beers may vary.



LIQUOR

Standard mixers (Sodas, Tonic, Orange Juice and Cranberry Juice) are provided with liquor service.
 Specialty Cocktails include house-crafted simple syrups, bitters, and shrubs.
 Priced per drink, tax and service additional.
 (Cash bar prices include tax and are \$1 more than listed price).

SPIRITS	Standard Mixers	Specialty Cocktails
Gin		
Gilbey's	\$6	\$8
Tanqueray	\$7	\$9
Beehive Barrel Reserve (Local)	\$8	\$10
Whiskey		
Ancient Age	\$6	\$8
Jameson	\$7	\$9
Makers Mark	\$7	\$9
High West Double Rye (Local)	\$8	\$10
Tequila		
Lunazul Reposada	\$6	\$8
Milagro Silver	\$8	\$10
Corralejo Reposada	\$8	\$10
Rum		
Bacardi Silver	\$6	\$8
Goslings Black Seal	\$7	\$9
Vodka		
Dented Brick (Local)	\$6	\$8
Tito's	\$7	\$9
Grey Goose	\$8	\$10
Scotch		
Dewar's White Label	\$7	\$9
Glenlivet 12 Year	\$8	\$10

ALTA LODGE SPECIALTY COCKTAILS

Cider Old Fashioned

Whiskey, house-made Spiced Apple Bitters, Apple Cider Reduction, Club Soda

Mountain Lemonade

Whiskey or Vodka, Honey Simple Syrup, Lemon Juice, Club Soda

No Name

Barrel Reserve Gin, Dry Vermouth, Vermouth Rosso, Lemon-Sage Bitters, Lemon

Mountain Mojito

Rum, Mint Simple Syrup, Lime Juice, Club Soda

Columbine

Gin, quick-pickled Cucumber, Tonic

Paloma

Tequila, Grilled Grapefruit Simple Syrup, Grapefruit Juice, Hop'd Grapefruit Bitters, Club Soda, Lime

Spicy Margarita

Tequila, Jalapeño-Agave Syrup, Orange Juice, Lime

Lavender Rabbit

Gin, Lavender Simple Syrup, Lemon Juice, Soda

Old Man of the Mountains

Whiskey, Tequila, Ginger Beer, Lime

Red Snake

Whiskey, Strawberry-Balsamic shrub, Lime Juice

Moscow Mule

Vodka, Ginger Beer, Lime

Bloody Mary

Vodka or Tequila, house-made Bloody Mix, Fixings

Sitzmark Cider

Rum, house-spiced Cider (hot)

Custom Specialty Cocktails

Create and name your own unique specialty cocktail from any of the ingredients listed above.