

Brim Cafe & Catering

BEVERAGE & BAR SERVICES MENU

All beverage packages include disposable barware, ice, mixers, garnishes, and trash bins for the bar (for private events outside of a venue). Pricing does not include a 8.4% sales tax, 18% gratuity, or venue vendor fees. Final pricing will be reflected in your proposal.

Minimums: Bar packages require a minimum of 50 guests. Events under 50 guests may be subject to a flat bar minimum or custom quote.

BEER & WINE PACKAGES

Great Lakes Package

Beer & Soft Beverages
\$16 per person for 4 hours
\$17 per person for 5 hours
\$18 per person for 6 hours

Napa Package

Beer, Wine & Soft Beverages
\$20 per person for 4 hours
\$22 per person for 5 hours
\$24 per person for 6 hours



Around the World Package

Premium Beer & Wine
\$24 per person for 4 hours
\$26 per person for 5 hours
\$28 per person for 6 hours

HOSTED BAR PACKAGES

Rose Rail Bar

\$25 per person for 4 hours

\$2 per additional hour

Domestic beer

House wine

Rail spirits

Soft beverages

Mixers and garnish

Golden Hour Call Bar

\$28 per person for 4 hours

\$2.50 per additional hour

Domestic beer

House wine

Call spirits

Soft beverages

Mixers and garnish



Diamond Premium Bar

\$32 per person for 4 hours

\$3.00 per additional hour

Premium beer

Premium wine

Premium spirits

Soft beverages

Mixers and garnish

CASH BAR

Guests purchase beverages individually.
Host is responsible for bartender labor and a \$100 set up fee.

Soft Beverages & Bottled Water: \$2

Domestic Beer: \$4

Premium Beer: \$5

Wine by the Glass: \$7

Rail Cocktails: \$6

Call Cocktails: \$7

Premium Cocktails: \$8

SOFT BEVERAGES & BOTTLED WATER SERVICE

\$5 per person when paired with any host, consignment, or cash bar service

Add \$2 per person if soft beverage service is requested without a bar package

Includes bottled water and assorted soft beverages served with cups and beverage station setup. Host responsible for any required labor and a \$100 setup fee when applicable.

WATER ENHANCEMENTS

Bottled Water - \$2 per person

Aqua Panna / Perrier - \$4 per person

CHAMPAGNE TOAST

\$10 per person

Options: Korbel Brut (Dry) or Korbel Brut Rose (Sweet)

Includes 6 oz champagne glassware, chilled champagne bottles placed on guest tables, and champagne chillers. Bottles are opened table side and self-served by guests (5 oz pour considered).

BAR EQUIPMENT RENTALS

Portable bar setups, back bars, ice bins, speed racks, cocktail tables, wine buckets, champagne chillers, bar mats, and specialty bar equipment are available upon request.

Glassware upgrades and custom bar builds are also available. Pricing varies based on event size, duration, and venue requirements.



CONSIGNMENT BAR MINIMUMS

Consignment bar service is billed based on actual consumption with a guaranteed maximum spend. Once the cap is reached, service will pause or transition to a cash bar, per client preference.

Guest Count	2 Hours	3 Hours	4 Hours
25-49	\$650	\$900	\$1,150
50-80	\$1,100	\$1,500	\$1,900
81-100	\$1,500	\$2,000	\$2,500
101-150	\$2,200	\$2,800	\$3,400
151-200	\$2,800	\$3,500	\$4,200
200+	\$3,500	\$4,500	\$5,500

BEVERAGE MENU

Soft Beverages

Coke, Diet Coke, and Sprite
Self-serve Water Stations

Mixers

Orange, Cranberry, Pineapple,
and Lemonade

Garnish

Lemon, Lime, Olives, and Cherries

Beer

Miller High Life, Miller Lite, and
Leinenkugel

Premium Beer

Spotted Cow and Miller Lite

+

Your Choice of Two Craft Beers:

Leinenkugel: Summer Shandy

Lakefront Brewery: Riverwest Stein, IPA

New Glaurus: Moon Man

New Belgium: Fat Tire, Skinny Dip, Range
IPA

Angry Orchard: Cider Beer

Sierra Nevada: Pale Ale

House Wine

Pinot Grigio: Conte Priola Gold Release, Italy

Pinot Noir: Angeline, California

Cabernet Sauvignon: Benziger, Sonoma County

Chardonnay: Chateau Ste. Michelle, Washington

Premium Wine

Pinot Grigio: Armani Friuli, Italy

Pinot Noir: Seven Peaks, California

Cabernet Sauvignon: Cobble Creek, California

Chardonnay: Buttercream, California

Special Request: Please let us know if you have a special beer or wine request.

Rail

Titos Vodka
Seagrams Gin
Castillo Rum
Jacquins Brandy
Seagrams Seven Whiskey
Scoresby Scotch
Southern Comfort
Boulaine Amaretto
Matador Silver Tequila

Call

Absolute Vodka
Beefeaters Gin
Bacardi Rum
Five Star Brandy
Ellington Reserve Whiskey
House of Stuart Scotch
Southern Comfort
Jim Beam Bourbon
Dekuyper Amaretto
Matador Silver Tequila

Premium

Kettle One Vodka
Kettle One Citrus
Tanqueray Gin
Bacardi Rum
Captain Morgan Spiced Rum
Korbel Brandy
Jack Daniel's Whiskey

Crown Royal Whiskey
Dewar's White Label Scotch
Jim Beam Bourbon
Southern Comfort
Amaretto Disaronno
Jose Cuervo Gold Tequila

Special Request: Please let us know if you have a special liquor request and we will check availability and pricing.

TERMS + CONDITIONS

Payment Schedule

Our policies will be outlined in your proposal, customized to your event needs.

We require an initial 50% nonrefundable deposit to reserve catering services for your date and time, and the final balance is due two weeks prior to your event. Please note, all catering services, menu selections, additional services (i.e., rentals) must be solidified before we accept an initial deposit. Catering services requested after the initial deposit is received is subject to availability and pricing upon the date of the request.

Full Service Caterer

Brim Cafe & Catering is a full-service catering company with 12+ years of experience serving Southeast Wisconsin. We can provide set-up and tear down services for upgraded tablecloths, table runners, place setting upgrades like chargers, additional cutlery utensils (dessert forks, coffee teaspoons), additional glassware, bar service with modern wooden counters, and any other event needs you may have.

Please submit your event needs at the time of requesting a proposal as these details need to be solidified at the time of booking so it is properly included in your contract and reserved for your event.

Transparent Pricing

Please note sales tax is 8.4% and gratuity is 20%. Additional fees are entirely dependent on your venue, distance from our main cafe, your menu selections, duration of service, and additional kitchen and serving equipment needed.

If you are interested in working with us, and we have not worked with your venue before, we require a discovery consultation meeting with your venue directly before providing a proposal in order to ensure the proposal is inclusive of all necessary services with accurate pricing in your estimate.