

THE painted table

BAR MENU





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Welcome to The Painted Table, where hospitality is at the heart of everything we do. Our bar services are an invitation to join us at the table, where food and beverage have the power to tell stories, connect souls, and spread love. We take pride in wowing your guests and taking them on a culinary journey. Come and experience the magic that happens when we gather around The Painted Table.

HOSTED LIQUOR, BEER, & WINE BARS

HOUSE BAR

Includes assorted sodas, still & sparkling waters, assorted juices, and plastic cups. Glassware rental is available for an additional charge. Inclusive Bartender for up to 100 guests. Additional Bartenders will be charged at an hourly rate.

5 Hour Bar

Wine Service with Dinner

2 wine selections included with tableside Wine Service with Dinner

Liquor:

Vodka, Gin, Rum, Tequila, Whiskey, Scotch, Peach Schnapps, Triple Sec, Dry and Sweet Vermouth

Beer (Select Three):

Coors Light, Michelob ULTRA, Modelo Especial, 805 Blonde Ale, Cali Squeeze, Fresh Squeezed IPA, Mind Haze IPA

Wine (Select Two):

Bogle Vineyards Chardonnay, Bogle Vineyards Zinfandel, Bogle Vineyards Cabernet Sauvignon

Champagne:

Korbel Sprakling California Brut

PREMIUM BAR

Includes assorted sodas, still & sparkling waters, assorted juices, and plastic cups. Glassware rental is available for an additional charge. Inclusive Bartender for up to 100 guests. Additional Bartenders will be charged at an hourly rate.

5 Hour Bar

Wine Service with Dinner

2 wine selections included with tableside Wine Service with Dinner

Liquor: (Select Host & Guest Preference)

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Cazadoores Silver Tequila, Patron Silver Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Red Scotch, Hennessy Cognac, Bailey's Irish Cream, Fireball Cinnamon Whiskey, Kahlua Coffee Liqueur, Midori Melon Liqueur, Peachtree Schnapps, Sour Apple Pucker, Triple Sec, Dry and Sweet Vermouth, Assorted Bar Mixers

Beer (Select Three):

805 Blonde, Michelob Ultra, Modelo Especial, Golden Road Mango Cart, Firestone Mind Haze IPA, Deschutes Fresh Squeezed IPA

Wine (Select Three):

DAOU Discovery Chardonnay, DAOU Discovery Cabernet Sauvignon, Kings Ridge Willamette Valley Pinot Noir, Stoneleigh Marlborough Sauvignon Blanc, Better Half Sauvignon Blanc, Jules Taylor Sauvignon Blanc, Santa Margherita Valdadige DOC Pinot Grigio

Champagne:

Luc Belaire Gold France Sparkling



HOSTED LIQUOR, BEER, & WINE BARS

LUXURY BAR

Includes assorted sodas, still & sparkling waters, assorted juices, and plastic cups. Glassware rental is available for an additional charge. Inclusive Bartender for up to 100 guests. Additional Bartenders will be charged at an hourly rate.

5 Hour Bar

Wine Service with Dinner

2 wine selections included with tableside Wine Service with Dinner

Liquor: (Select Host & Guest Preference)

Tito's Vodka, Grey Goose Vodka, Kettle One Vodka, Tanqueray Gin, Hendricks Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Myers's Rum, Cazadoores Silver Tequila, Patron Silver Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Red Scotch, Hennessy Cognac, Grand Marnier Cognac, Bailey's Irish Cream, Fireball Cinnamon Whiskey, Kahlua Coffee Liqueur, Midori Melon Liqueur, Peachtree Schnapps, Sour Apple Pucker, Triple Sec, Dry and Sweet Vermouth, Assorted Bar Mixers

Beer (Select Three):

805 Blonde, Michelob Ultra, Modelo Especial, Golden Road Mango Cart, Firestone Mind Haze IPA, Deschutes Fresh Squeezed IPA

Wine (Select Three):

Austin Hope Paso Robles Cabernet Sauvignon, Frank Family Vineyards Napa Valley Chardonnay, Vidal-Fleury Crozes-Hermitage Syrah, Willamette Valley Vineyards Pinot Noir, Santa Margherita Valdaige DOC Pinot Grigio

Champagne:

Telmont Champagne Reserve Brut



NON-HOSTED BAR

CASH BAR

Includes assorted sodas, still & sparkling waters, assorted juices, and plastic cups. Glassware rental is available for an additional charge. Inclusive Bartender for up to 100 guests. Additional Bartenders will be charged at an hourly rate.

Liquor:

Tito's Vodka, Grey Goose Vodka, Kettle One Vodka, Tanqueray Gin, Hendricks Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Myers's Rum, Cazadoores Silver Tequila, Patron Silver Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey, Jack Daniel's Whiskey, Johnnie Walker Red Scotch, Hennessy Cognac, Grand Marnier Cognac, Bailey's Irish Cream, Fireball Cinnamon Whiskey, Kahlua Coffee Liqueur, Midori Melon Liqueur, Peachtree Schnapps, Sour Apple Pucker, Triple Sec, Dry and Sweet Vermouth, Assorted Bar Mixers

Beer (Select Three):

805 Blonde, Michelob Ultra, Modelo Especial, Golden Road Mango Cart, Firestone Mind Haze IPA, Deschutes Fresh Squeezed IPA

Wine (Select Two):

Bogle Vineyards Chardonnay, Bogle Vineyards Cabernet Sauvignon, DAOU Discovery Chardonnay, DAOU Discovery Cabernet Sauvignon, Kings Ridge Willamette Valley Pinot Noir, Stoneleigh Marlborough Sauvignon Blanc, Santa Margherita Valdadige DOC Pinot Grigio

Champagne: (Select One)

Korbel Sprakling California Brut, Luc Belaire Gold France Sparkling



CLASSIC COCKTAILS

Streamline your bar service with our curated cocktail menu. Discuss your selections with your event producer to enhance your event.

VODKA

Farmer's Daughter

Strawberry-infused delight with hints of citrus and a touch of basil freshness.

White Russian

Rich blend of vodka, coffee, and cream creating a velvety and indulgent experience.

Cosmopolitan

Light and refreshing concoction, characterized by its tart and citrusy profile.

Mule

A lively blend, offering a light and refreshing experience with a kick of ginger spice.

Lemon Drop

Light and refreshing citrus delight, capturing the essence of zesty lemon.

TEQUILA

Paloma

Light and citrusy refresher, capturing the essence of a sunny day.

Classic Margarita

Timeless cocktail with a perfect balance of citrus, sweetness, and tequila.

Naked and Famous

Adventurous mix, revealing bold citrus and smokey flavors in each sip.

Oaxacan Old Fashioned

Intriguing blend of traditional flavors with a smoky and sophisticated twist.

Batanga

Charismatic fusion of tequila, cola, and citrus for a unique and flavorful experience.

GIN

Tom Collins

Light and refreshing sipper with the bright citrusy notes of lemon.

Negroni

Spirit-forward libation, exhibiting orange and bitter undertones for a bold experience.

Clover Club

Dry and herbal ensemble with the subtle sweetness of berries.

Bee's Knees

Bright and sweet concoction with citrus and honey notes.

White Linen

Crisp and slightly herbal with a refreshing cucumber flavor, offering a delightful experience.

Pimm's Cup

Light and sweet drink with herbaceous undertones, perfect for easy sipping.

Corpse Reviver No. 2

Light and citrusy elixir designed to revive the senses.

Gimlet

Lime-infused creation, delivering a refreshing and citrusy burst.

French 75

Bright and refreshing champagne cocktail with a touch of citrus.



CLASSIC COCKTAILS

WHISKEY

Whiskey Smash

Refreshing and invigorating mix, featuring the boldness of whiskey with a burst of fresh flavors.

Boulevardier

Sophisticated cocktail with a perfect balance of whiskey, sweet vermouth, and bitter Campari.

Whiskey Sour

Harmonious blend of whiskey, citrusy sourness, and a hint of sweetness.

New York Sour

Visually stunning cocktail with the rich flavor of whiskey and a layer of velvety red wine.

Old Fashioned

Classic and timeless libation, highlighting the simplicity and elegance of bourbon.

Paper Plane

A modern and vibrant blend of Amaro, citrus, and bourbon finished with a tart bitter bite.

Sazarac

Classic cocktail with the boldness of rye whiskey and the subtle sweetness of absinthe.

Manhattan

Sophisticated blend of whiskey, sweet vermouth, and aromatic bitters complete this timeless classic.

Sidecar

Refreshing and citrusy delight, featuring the harmonious combination of brandy, triple sec, and lemon juice.

Kentucky Mule

Southern-inspired mule, featuring the bold flavors of bourbon and the zing of ginger spice.

RUM

Cuba Fresca

A delightful mix of mint, spiced rum, and bitters topped with effervescent bubbles.

Planter's Punch

A classic rum cocktail featuring notes of almond and Jamaican Spices.

Mai Tai

Tropical delight featuring the harmonious combination of rum, sweetness, and citrus.

Pain Killer

An orange, lemon, and coconut blend offers relief with a hint of tropical paradise.

Piña Colada

Luscious tropical escape, combining the creamy richness of coconut with the sweetness of pineapple.

Bumbo

Classic rum concoction featuring warm cinnamon and comforting flavors.

Mojito

Refreshing and minty delight, capturing the essence of summer in each sip.

Hemingway Daiquiri

Sophisticated daiquiri with a blend of grapefruit and a touch of maraschino cherry sweetness.



IMPORTANT DETAILS

Two or more Bartenders are an additional fee and are staffed according to guest count, property requirements, and the type, quantity and location of bars. Additional servers are required for wine service with dinner and quantity is based on guest count, service style, property specifics and event timeline. A minimum of 4-hours is required for each bartender or server to include hours of bar service and required set-up time.

ABC Bar Permit and Licensing Fee required on all The Painted Table provided bars.

All client provided wine will be subject to a corkage fee per bottle at The Painted Table Event Center. Un-corked bottles of wine, will be refunded the next business day.

By law, all bars must close 30 minutes before contracted event end time.

Complete glassware packages are available to rent.

All pricing subject to tax and administration fee.

