



FT

FOLKTABLE

CATERING

DRINK MENU 2024

PREMIUM BAR / UP TO 5 HOURS

\$55 per person / \$12pp each additional hour

ULTRA PREMIUM BAR / UP TO 5 HOURS

\$65 per person / \$15pp each additional hour

BEER & WINE / UP TO 3 HOURS

\$35 per person / \$7.50pp each additional hour

FULL BAR PACKAGES

PREMIUM BAR PACKAGE / UP TO 5 HOURS

\$55 per person / \$12pp each additional hour

Includes beer, wine and non alcoholic beverages

Tito's Handmade Vodka

Tanqueray Gin

Mt Gay Eclipse Rum

Tres Agaves Tequila

Se Busca Mezcal

Maker's Mark Bourbon

Sazerac Rye

Dewars White Label Scotch

Martin Ray Sauvignon Blanc / Head High Chardonnay / Topophilia Rosé / Head High Pinot Noir / B Side Cabernet Sauvignon / Naveran Sparkling Cava
Sparkling Upgrade: Roederer Estate Brut + \$10/btl charged on consumption

One red and one white selection is included as dinner wine (sparkling wine can be included for an additional charge, does not include flutes)

ULTRA PREMIUM BAR PACKAGE / UP TO 5 HOURS

\$65 per person / \$15pp each additional hour

Includes beer, wine, and non alcoholic beverages

Hanson of Sonoma Organic Vodka

Griffo Gin

Appleton 8 Year Rum

Patron Silver Tequila

Yuu Baal Mezcal

Johnnie Walker Red Label Scotch

High West Rye

Woodford Reserve Bourbon

Cointreau

Harrow Cellars Sauvignon Blanc / Sojourn Cellars Chardonnay / Peyrassol Rosé

Sojourn Cellars Pinot Noir / Stag's Leap Wine Cellars Hands of Time Cabernet Sauvignon / Sojourn Cellars Sparkling

Sparkling Upgrade: Nicolas Feuillatte + \$15/btl charged on consumption

One red and one white selection is included as dinner wine (sparkling wine can be included for an additional charge, does not include flutes)

BEER CIDER SELTZER / 4 SELECTIONS INCLUDED

Lagunitas IPA / Lagunitas Little Sumpin' / Fort Point KSA / Drake's 1500 Pale Ale / Pacifico / Firestone Walker 805 Blonde Ale / Coors Light
Goat Rock Dry Cider / Goat Rock Rose Cider
Assorted White Claws

FULL BAR PACKAGES INCLUDE

BAR WINES + DINNER WINES

HARD LIQUOR SELECTIONS

2 CRAFT COCKTAILS

4 BEER/CIDER/SELTZER SELECTIONS

SELF SERVICE WATER STATION

BARTENDERS

One bartender up to 75 guests. Two bartenders 75-200 guests

One additional bartender per 100 guests over 200

SYRUPS + MIXERS

Fresh, local ingredients, house-made infused syrups, agave, assorted sodas, tonic, ginger beer, fresh juices

GARNISHES

Dehydrated citrus, fresh herbs, specialty salts, edible flowers, olives, fresh citrus, cherries, spices

BAR GLASSWARE

Standard bar glassware included

ADDITIONAL FEES

BAR SET-UP \$500

SATELLITE BAR SET-UP \$350

Additional bartender fees will apply

BEER + WINE PACKAGE

5 Hour Beer and Wine Package Available Upon Request

BEER + WINE / UP TO 3 HOURS

\$35 per person / \$7.50pp each additional hour

Martin Ray Sauvignon Blanc / Head High Chardonnay

Topophilia Rosé / Head High Pinot Noir

B Side Cabernet Sauvignon / Naveran Sparkling Cava Sparkling

Upgrade: Roederer Estate Brut + \$10/btl charged on consumption

BEER CIDER SELTZER / 4 SELECTIONS INCLUDED

Lagunitas IPA / Lagunitas Little Sumpin' / Fort Point KSA / Drake's 1500

Pale Ale / Pacifico / Firestone Walker 805 Blonde Ale / Coors Light

Goat Rock Dry Cider / Goat Rock Rose Cider

Assorted White Claws

BEER + WINE PACKAGE INCLUDES

BARTENDERS

One bartender up to 100 guests. Two bartenders 100-200 guests

One additional bartender per 100 guests over 200

BAR GLASSWARE

Standard beer and wine glassware

ASSORTED SODAS

SELF SERVICE WATER STATION

ADDITIONAL FEES

BAR SET-UP \$150

SATELLITE BAR SET-UP \$350

Additional bartender fees will apply

NON-ALCOHOLIC BEVERAGES

WELCOME BEVERAGE STATION

\$3 per person

BLACK ICE TEA

SEASONAL LEMONADE

KUMQUAT ROSEMARY WATER

WATERMELON CUCUMBER BASIL WATER

COFFEE + TEA

\$5 per person

REGULAR + DECAFFEINATED COFFEE

CREAM

OAT MILK

SWEETENERS

ASSORTED ORGANIC TEAS

SUBSTITUTIONS + SPECIAL ORDERS

Folktable is happy to provide alternative beer, wine, liquor selections upon request. Alternative and special orders may require additional charges.

We kindly request that special orders are made at least thirty days prior to the event date.

CRAFT COCKTAILS

BOURBON GINGER

Bourbon, Lemon Juice, Simple Syrup, Ginger Liqueur, Thai Spice Bitters,
Club Soda, Blackberries, Mint

PINEAPPLE SERRANO MARGARITA

Chamoy Tajin Rim, Caramelized Pineapple Sweet + Sour, Candied Serrano
Chiles, Pineapple Leaves, Pineapple Serrano Infused Tequila

WATERMELON BASIL COOLER

Cucumber Simple Syrup, Watermelon Basil Infused Vodka, Cucumber
Ribbon, Yellow Watermelon Wedge

LAVENDER BLUEBERRY FIZZ

Rose Petals, Dehydrated Blueberries, Lavender Blueberry Infused Gin,
Soda Water, Lavender Simple Syrup, Edible Mini Orchids

RED + WHITE SANGRIA

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ALL ITEMS ARE SUBJECT TO PRICE INCREASE AND AVAILABILITY
ALL PRICES ARE SUBJECT TO EVENT MANAGEMENT FEE AND APPLICABLE SALES TAX