

# Valley Liquor Quick Guide for Beverage Catering

Below you will find a very helpful check list of all of the basics needed for your wedding, party or special events. Please note that when serving cocktails the presentation is very important. The decoration will normally consist of one or two fruits, herbs, or pickled garnishes that either compliment the flavor of the drink, contrast with the color, or both. It is important that you avoid over pouring the drinks. When garnishing with a slice of fruit, be careful of the size. If it is too thin it will be flimsy while too thick can unbalance the look and even the flavor of the cocktail.

## Basic Liquor

- Whiskey
- Brandy
- Vodka
- Gin
- White Rum
- Spiced Rum
- Peppermint Schnapps(Cost Friendly After Dinner Drink)
- Lime Vodka (Summer Hummers)

## Soda Mixers

- Coke
- Diet Coke
- 7-Up
- Diet 7-Up
- Sour
- Diet Sour
- Tonic (Regular & Diet)
- Seltzer

## Optional Juices

- Orange Juice
- Lemonade
- Cranberry
- Pineapple
- Tomato
- Grapefruit

## Garnishes

- Lemons/Limes
- Olives
- Cherries
- Brussels Sprouts
- Pickle Spears
- Mushrooms
- Asparagus
- Oranges

## Optional Can Soda

- Pepsi
- Diet Pepsi
- Mountain Dew
- Diet Mountain Dew
- Root Beer
- Orange
- Sierra Mist
- Diet Sierra Mist
- ½ BBL's Root Beer
- ¼ BBL's Root Beer

## Bottled Water

- 24/16.9 oz Nicolet

## Wine (Bottle or Box)

- Sweet-Medium-Dry
- Red or White
- Also Nice Blends
- Champagne Optional

## Liquor Mixers

- Tabasco
- Bar Sugar Foam
- Tom Collins Mix
- Sweet/Dry Vermouth
- Grenadine
- Cherry Juice
- Roses Lime Juice
- Bloody Mary Mix
- Old Fashion Mix
- Bitters

## Cube Ice

- Double the amount if hot and humid

## Equipment

- One refrigerated trailer to dispense beer and keep product cold
- Coleman Coolers for soda, water, ice, wine coolers etc.
- One or two 6-8' serving tables
- 8' bar height connecting tables(3-4)
- Garnish Trays
- Beverage Napkins and Holder
- Ice Scoops
- Cork Screws
- Mixing Shaker
- Cutting Board and Knife
- Stir Spoon
- Shot Glasses
- Muddler
- Bottle Opener
- Cow Tanks for Larger Events
- Bar Towels
- Wine/Champagne Bucket
- Foil Cutter

## Plastic Necessities

- 16oz Cups (Beer and Mixer)
- 12oz Cups (Clear for Wine)
- 9oz Clear Cups (optional)
- Beer Pitchers
- Stir Rods
- Straws
- Garnish Spears

Please note that there are several options available which is too numerous to list on our site. Signature drinks for weddings are becoming very popular (Old Fashions, summer hummers, martinis, mimosas etc.). Let the professionals at Valley Liquor Beverage Catering set-up and design all phases of your special day.

Call us today: (920)788-3214.