

Beverage Packages

NON-ALCOHOLIC 7

Water
Assorted Soft Drinks
(Ask about our Mocktail packages)

You can add
\$12 per Gallon
Lemonade and
Iced Tea

BEER+WINE 22

Choose 3
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Truly Seltzer

House Wine &
Champagne

Assorted Soft Drinks
Bottled Water

GOLD 28

Tanqueray
Tito's
Buffalo Trace
Bacardi Light
Crown Royal
J&B Scotch

Choose 3
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Truly Seltzer

House Wine &
Champagne

Assorted Soft Drinks
Bottled Water

PLATINUM 32

Bombay Sapphire
Ketel One
Bacardi Light
Crown Royal
Makers Mark
Chivas

Choose 3
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Truly Seltzer

Premium Wine &
Champagne

Assorted Soft Drinks
Bottled Water

(1) Bartender is provided per (75) guests. Additional bartenders may be reserved for a fee of \$150/per. All events require a minimum spend of \$500 for labor to be included.

Packages are priced per person for (4) hours, with a minimum of (75) guests guaranteed.

All guests (including children) are included in the headcount.
Welcome Drinks, House Champagne, Mimosas, Imported Beer, and Premium Wine, may be added at an additional cost.

A non-refundable Beverage Deposit in the amount of \$500 is due at time of booking.

Pricing does not include 9% Sales Tax + 10% Service Fee + Gratuity.
This amount will be reflected in your final invoice.

All Packages include disposable barware, ice, mixers, and garnishes.

Real glassware available for rental ask your salesperson for prices

Cash Bar

\$150 Set up Fee + Non-Alcoholic or Beer & Wine Package confirmed

Beer \$5 Wine \$7 Champagne \$7 Liquor \$11

Import and Craft Beer Pricing by the case.

Stella Artois	\$60.00	Abita Amber	\$65.00
Corona	\$60.00	Canebrake	\$65.00

House Wine and Champagne

We will use these wines or comparable depending on availability

Sycamore Lane Cabernet	Sycamore Lane Chardonnay
Sycamore Lane Merlot	Coastal Vines Pinot Grigio
Coastal Vines Pinot Noir	Crane Lake Moscato
William Wycliff Brut Champagne	

Premium Wine and Champagne

We will use these wines or comparable depending on availability

Robert Hall Cabernet	Murphy Goode Chardonnay
14 Hands Merlot	Cadel Sarto Pinot Grigio
Angeline Pinot Noir	Cavit Moscato
Ninot Traditional Brut Champagne	

Bon Temps

CATERING & EVENTS

www.bontempsgrill.com

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