



BAR PACKAGES



BAR SERVICE

Full Premium Bar Service &
Craft Beer & Wine Selections

We'll help you craft your specialty cocktail menu
to suit your event perfectly.



FULL BAR

Wine

Fossi Pinot Grigio delle Venezie
Veneto, Italy 2020

Manta Sauvignon Blanc
Chile 2020

Bodan Roan Pinot Noir
California 2020

Crosby Cabernet Sauvignon
California 2020

Beer

Assortment of seasonal Brooklyn beers

Spirits

Titos Vodka

Tanqueray Gin

Johnnie Walker Black

Makers Mark Bourbon

Espolòn Tequila

Bacardi Rum

Sweet & Dry Vermouth

Triple Sec

N/A

Coke, Diet Coke, Gingerale, Club Soda, Tonic
Sparkling & Flat Waters

Orange, Cranberry, Grapefruit & Lime Juices
Lemons, Limes, Olives, Cherries & Ice

SPECIALTY COCKTAILS

VODKA

Vodka Lemonade - Tart lychee fruit, lime zest simple syrup, seltzer, garnished with a mint sprig

WHISKEY

Brooklyn - Hudson whiskey, sweet vermouth, bitters, garnished with a brandy-soaked cherry, served in a martini glass

RUM

Dark & Stormy - Dark & light rum, Aguardientes, lime, mint, ginger, simple, club soda

Rum Punch - Dark & light rum, house grenadine, pineapple, cherry & lime juice, cinnamon, orange zest

CHAMPAGNE COCKTAILS

Cava - Lillet & sliced strawberries

Cava - St. Germain soaked strawberries & rhubarb simple syrup

Aperol Spritz - Prosecco, Aperol, soda water, blood orange slice

Death in the Afternoon - Champagne, absinthe, bitters, sugar cube, rose petal garnish

French 75 - Dry gin, champagne, fine sugar, lemon juice

Kir Royale - Crème de cassis or Chambord with Cava & berry garnish

SANGRIA

BK Backyard Sangria - White wine, Fino sherry, Prosecco float, basil-mint simple syrup & seasonal market fruits

Fall Sangria - Red wine, Fino sherry, five spice-vanilla bean simple syrup, Lambrusco float, citrus

GIN

Bees Knees - Gin, fresh lemon juice, lavender honey syrup, sparkling wine, garnished with lavender flowers, served in a wine glass

The Bramble - Gin, lemon, sugar & Crème de Mûre blackberry liqueur, garnished with blackberry, served with crushed ice in a chimney

Classic Martini - Gin, dry vermouth, garnished with olive, served in a highball

Gin Gimlet - Red grapefruit juice, sugared rim, garnished with a sprig of rosemary, served in a highball

Tea & Honey - Jasmine tea, honey club soda, lemon juice, garnished with lemon verbena, served in a chimney

Gin & Pimm - Cointreau, lime, cranberry, garnished with a lime twist

TEQUILA & MEZCAL

Mezcal - Bitters, grapefruit, agave nectar

Mojito - Herradura tequila, muddled mint, lime, soda water

SPECIALTY LIQUOR

Campari - Vermouth, seltzer, sliced pear

Americano - Campari, sweet vermouth, Rooibos tea, peach simple syrup

Pimm's Cup - No. 1 with ginger simple syrup, seltzer & sliced strawberries

Pisco - Bourbon, rum, Herbsaint, lime, simple, garnished with a lemon twist

COCKTAIL PARTY PACKAGES

**Packages include alcohol service, staffing
& gratuity.**

Email us to learn more about all we can do
to help you create a spectacular event at

bcostello@redtablecatering.com
david@redtablecatering.com

Or call us for a consultation, & we can begin
planning a truly one-of-a-kind experience!

(718) 714-8627

BUSINESS AND PLEASURE

Includes 5 savory & 1 sweet passed hors
d'oeuvres, all staff, 2hr beer, wine & soft
drink bar.

NIGHT TO REMEMBER

Includes 6 savory & 2 sweet passed hors
d'oeuvres, 1 Seasonal Market Table,
2hr beer, wine, 1 specialty cocktail & soft
drink bar.

GOING TO NEED A BIGGER BOAT

Includes 6 savory & 2 sweet passed hors
d'oeuvres, 1 Seasonal or Special Market
Table, 1 Grand Market Table, 1 dessert table,
2 hour top shelf full bar, beer, wine,
2 specialty cocktails & soft drink bar.

ALL-INCLUSIVE PACKAGES

Choose from 3 comprehensive menu options, designed to suit events of all styles & customized to you.

Packages include food, all service, and full open 5hr bar.



PLATED

Consider this Red Table's signature service. You and your guests will begin your evening with a custom-designed cocktail hour, complete with a signature drink menu and passed hors d'oeuvres.

After cocktails, all guests will be seated for plated dinner with multiple courses and fine dining service.

FAMILY STYLE

Our increasingly popular family-style service includes our passed hors d'oeuvres, and two to three courses of shared plates.

We love this style of service outside in the open air or tented on a grassy hill top with wild flowers on farm tables.

BUFFET

For those who would prefer to bypass seating charts and spend more time mingling, consider our elevated buffet option.

Our buffets offer the same menus offered in family style or plated service. This encourages a high quality yet casual dining experience.

The night begins with a customized cocktail hour and stationed hors d'oeuvres, then, as the party continues, we gracefully provide new stations for guests to find more substantial selections to enjoy.

A woman in a dark blue dress is signing a document on a black tray. The tray also holds a bottle of water and a bouquet of flowers. In the background, other guests are visible in a dimly lit room with a brick wall and an arched doorway. The text "FORMS & GUIDELINES" is overlaid in large white letters.

FORMS & GUIDELINES

How do I arrange liquor service at my catered party or special event?

As we plunge into the party and special event season in New York, clients come to us with all sorts of questions. And given that celebrations often involve some sort of alcohol service, one of the most pressing is: How do I legally serve alcohol at my catered New York party or holiday celebration?

Many of us find dealing with alcohol service intimidating, largely because it requires interfacing with the New York State Liquor Authority (NYSLA). And as we all learned in grade school, when you deal with authority figures, there's the possibility you're going to get punished for something.

I understand this fear. But believe me: While serving liquor at a party does demand attention to the legal details, it's not rocket science. And most importantly: Unless you're trying to break the law, you're not going to get punished.

So let's dive into the thrilling (not thrilling) world of liquor service permitting. By the time we're done, you're going to feel like an expert.

New York State Liquor Service Requirements

Let's start with a little bit of terminology so you understand the parameters. Most—if not all—of us have interfaced with an establishment possessing a "Liquor License," such as a restaurant or bar.

However, when you're planning a special event—whether it be a general holiday, Christmas or hanukkah celebration or party, or any other kind of special event—and you want to serve alcohol, you'll be requesting a "Temporary Permit." This is a legal document that allows you to serve alcohol at a commercial property that does not possess its own liquor license.

As a "civilian," you have two options open to you if you want to serve alcohol. You can apply for a "Temporary Beer, Wine, & Cider Permit," which allows you to serve these beverages at your event. The permit is good for 24 hours, and the fee (as of November 2018) is \$36 per bar at the event.

However, the NYSLA only issues a maximum of four Beer, Wine & Cider Permits per address per year. And it also places strict restrictions as to where the beer and wine can be purchased from.

The second—and from our perspective, far easier—option is to work through a caterer such as ourselves. Here's how it works.

Make it Easy: Caterers Can Arrange New York Liquor Permits

When caterers acquire a liquor license, they're permitted—and in fact required—to handle the permitting process for all of their events that take place on commercial properties. This places the responsibility on them to handle such details as:

- Filing applications with the NYSLA at least 15 days prior to the event date.
- Getting written acknowledgement from the event space landlord or property manager that alcohol will be coming on to their property.
- Filing detailed floor diagrams with the NYSLA listing entrances and exits, restrooms and bar locations.
- Informing the local NYPD Precinct that the event space will have alcohol on the property during the specified date and time.
- Filing a copy of the full menu for the event, and averring that they as the caterer are providing the food so as to meet the minimum requirements under §64-a of the Alcoholic Beverage Control Law. (Trust me: You don't want to read all, or any of §64-a of the Alcoholic Beverage Control Law.)
- Acknowledging that our employees or subcontractors will serve as bartenders; this includes adhering to all applicable laws: No serving minors, no serving intoxicated persons, etc.
- Acknowledging that we as caterers are providing all alcohol to be served. If you've received alcohol as a charitable donation from a distributor or manufacturer and wish to sell it there's—you guessed it—another permit required. We can help with that too.

We're Here to Help: Taking Responsibility for Liability at Special Events

Of course, these services don't come for free. Though some caterers run it differently, we fold the cost of permits and licenses into the overall beverage fee for any given contract.

That said, over and above attending to the many details required to obtain a temporary alcohol permit for your event, there's a single overarching reason we advise clients to work through us and our license: Liability.

Because we—not you—are the license holders, the responsibility for providing a safe and legal event and for being held responsible for any legal liabilities falls on us.

Because we do everything we can to make your event smooth, hassle-free and fun, we feel it's worth it to transfer this responsibility onto us rather than having it be a worry in the back of your mind on your big day.

We've dealt with hundreds of events per year since 2005, and we consider ourselves to be well versed. If you have any questions whatsoever about alcohol service or the permitting process, we're here to help.



NY SLA CATERERS PERMIT QUESTIONNAIRE

Date of event:

Start time of event:

End time of event:

Rain date? Y or N:

(If yes, please provide date and time)

Full name and address of venue:

(include city and zip code)

Venue contact name and phone number:

Client name, full address and phone number:

(the person hiring you, if not the venue directly)

Is event open to the public? Y or N

Total number of guests:

Total number of bars:

(must match number of bars on floor plan)

Is event being held indoors, outdoors or covered?

Type of event - describe in 2 sentences:

(i.e. wedding, birthday dinner, etc.)

Is it a fundraiser? Y or N :

(if YES, describe how so, and the name of the beneficiary)

QUESTIONNAIRE CONT.

Has the event been advertised? Y or N:

(If YES, please describe how/where: print, web, radio, etc.-

Please include specific publication, website or radio station, etc.)

Total number of entrances/exits:

(must match number of entrances/exits on floor plan):

Total number of bathrooms:

(must match number of bathrooms on floor plan)

Will the event be held on licensed premises? Y, N or UNKNOWN:

(Does the venue have a liquor license?)

Has the venue ever had a license? Y, N, UNKNOWN:

(If YES, please provide the current liquor license #)

Full name of Landlord or Owner of property where event will take place:

Description of security that will be on-site:

(people checking ID's, security at door, etc.)

PLEASE SEND EACH OF THE FOLLOWING IN PDF OR WORD FORMAT.

DO NOT COMBINE INTO ONE SINGLE FILE.

FLOORPLAN

Must show ALL bars, bathrooms and exits. The quantity of each must match the quantities listed previously.

FULL MENU

Must include both food and beverage.

LANDLORD AUTHORIZATION FORM

Have the landlord fill out the landlord authorization form *(see form on the following page)*

Please e-mail

bcostello@redtablecatering.com

with any questions that you might have.

SPECIAL EVENT PERMIT APPLICATION NEW YORK STATE LIQUOR AUTHORITY LANDLORD AUTHORIZATION FORM

Date(s) of event: _____

Name of Applicant: _____

Venue Name: _____

Venue Street Address: _____

Venue City and zip code: _____

By my signature, I acknowledge that I am the landlord/owner of the applied for premises, or that I am a duly authorized representative of the landlord/owner, to sign this landlord authorization form. I hereby grant permission for the sale or services of alcoholic beverages by the applicant for consumption on said property.

Print Name of Landlord/Owner

Print Your Name and Title

Signature & Date

ADDITIONAL SERVICES

TASTINGS

We offer private tastings at our Williamsburg, Brooklyn storefront allowing us to plan the perfect menu for your event.

EVENT PLANNING

Red Table has a team of stylists and event planners who will help you do it all with kindness, patience, polish and love.

PARTNERSHIPS

Red Table is happy to partner and work with party planners, florists, and DJs.

CULINARY & KITCHEN SERVICES

Red Table offers food production premises and a support network of chefs in our commercial kitchen for anyone involved in producing great food and drink. The facilities and equipment can be rented for as little as one day, or as often as needed.



TESTIMONIALS

Brooke and team are total pros. We loved working with these guys. They helped us throw an amazing cocktail/dinner party. The food was excellent, our guests loved it. That ceviche! So good. The team was super professional, caring and on it. Really impressed. I highly recommend them.

-Alex M.

Phenomenal caterer who matches excellent quality with attentive, professional service. I hired Red Table for my wife's birthday party for about 45 people. Brooke and David were very responsive during the planning phase. Adrian is an amazing chef and clearly cares about the work product. Jerry, Rick and Eric worked the room with grace. Great value for the level of quality. Will use them again.

-Robert S.

Brooke and team were top notch in catering our housewarming/post-wedding celebration. The whole process was very easy and on the day of, they handled everything very professionally and responded flexibly throughout the day. The food was amazing! We were looking for a company specializing in small plates as it was more of a cocktail party, and they really delivered.

-Carlene M.

We were extremely fortunate to work with Red Table on a charity fundraiser for our non-profit, Bed-Stuy Campaign Against Hunger. From start to finish, Brooke and his team were amazing.

-Leslie J.

CONTACT

To discuss your catering needs, call us at
(718) 714-8627

We are open 9am to 5pm,
Monday through Friday.

We are also available by email at
bcostello@redtablecatering.com
david@redtablecatering.com

 **[instagram.com/redtablecatering](https://www.instagram.com/redtablecatering)**

THANK YOU.

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