

KILLING THIRST ONE BEBIDA AT A TIME

EL JEFE

BAR CATERING

\$1000 minimum

(mix & match from the beer, wine, & cocktail selections below)

BAR OPTIONS

Open Bar- Host pays for all beverages consumed for the entire event

Social Hour & Transition- Host pays for a select amount of beverages and transitions to a cash bar

Hosted Bar & Transition- Host pays for a select \$ amount and when met moves to a cash bar

Cash Bar- Guests at the event will purchase their own beverages at the bar

WINE

PICK THREE

Your choice of up to three different wines
\$10 per serving

RED WINES

Tempranillo, Malbec and Cabernet

SPARKLING WINES

Prosecco and Prosecco Rose

PICK FIVE

Your choice of up to five different wines
\$12 per serving

WHITE WINES

Chardonnay, Vinho Verde, Sauvignon Blanc, and Pinot Gris

BEER

HOUSE BEERS

All beers available, no need to choose!
\$5 per serving

Corona Pacifico Victoria Modelo Especial Negra Modelo

CRAFT COCKTAILS

PICK THREE

Your choice of up to three cocktails

EL JEFE MARGARITA

Standard margarita: silver tequila, orange liqueur, and house sour
\$10 per serving

SEASONAL MARGARITA

Silver tequila, orange liqueur, and choice of house-made flavored mix
\$10 per serving

SOME LIKE IT HOT

Premium spicy margarita: serrano-infused silver tequila, Cointreau, and house sour
\$10 per serving

SANGRIA

Red (cabernet & brandy) or White (pinot grigio & vodka)
\$8 per serving (minimum of 30)

OLD FASHIONED

Buffalo Trace whiskey with cinnamon-cayenne syrup
\$11 per serving

CUSTOM PACKAGE

HAVE A DIFFERENT WINE, BEER, OR COCKTAIL IN MIND?

Let us know what you would like to serve for your event and we are more than happy to accommodate!
Please note, you will have to guarantee purchase of order regardless of consumption.

NA BEVS

COCA-COLA PRODUCTS

Coke, Diet Coke, Sprite
\$2/each

JARRITOS

Tamarind, Mandarin, Grapefruit, and Fresa
\$3/each

WATER

Still or Sparkling
\$1/each - \$2/each

AGUA FRESCA

Seasonal Flavors
\$5/serving
***50 serving minimum

BEVERAGES

EL JEFE

BAR OPTIONS

CLIENT HOSTED PACKAGES

Open Bar- Host pays for all beverages consumed for the entire event

Social Hour & Transition- Host pays for a select amount of beverages and transitions to a cash bar

Hosted Bar & Transition- Host pays for a select \$ amount and when met moves to a cash bar

CASH BAR

Guests at the event will purchase their own beverages at the bar

BAR CONTRACT

A non-refundable deposit of \$100 is required at the time of booking. The deposit will be applied to the bar setup fee. Deposit is waived if El Jefe food truck is also booked.

A \$300 bar minimum is applied to all hosted and cash bar services.

A bar setup fee of \$100 is applicable on all events and includes disposable cups, beverage tubs, cocktail napkins, drink garnishes, mixers and ice.

15% gratuity is automatically included on all Hosted Packages to cover El Jefe Catering staff services.

Additional fees may apply for special requests, such as bar or equipment rental.

Tip jars are standard on bars with cash sales.

In the case of a cancellation, El Jefe must be notified ONE week prior to the event or the Organizer is responsible for

All guests who consume alcohol must be of legal drinking age and have a valid ID. El Jefe Catering staff will check guests' IDs at their discretion and bartenders will not serve underage or intoxicated guests.

Bar will close when food truck is done serving. Additional bar-time can be purchased.