

C'est Si Bon

Beverage Guide

A thoughtfully selected beverage menu brings people together just as much as great food. Rather than requiring beverage packages, we charge only for the drinks your guests order. This gives you the flexibility to create the experience you envision while staying within your preferred budget.

Wondering what a hosted bar might cost? We've included a few example budgets at the end of this guide to help you estimate your beverage cost based on guest count and event length. Every event is unique, but these examples provide a helpful starting point.

BEVERAGE SERVICE OPTIONS

Hosted Bar

Cover all beverages for your guests throughout the event. We'll track each drink served and include the total on your final invoice. If you'd like, we can also notify you, or your designated event liaison, when your hosted bar reaches a certain spending milestone during the event, allowing you to make any decisions you'd like regarding your hosted bar as the event continues.

Hosted Bar with a Spending Limit

Choose the maximum amount you'd like to host. Once that limit is reached, guests may continue purchasing beverages on their own.

Hosted Bar for a Portion of the Event

Many couples choose to host drinks during cocktail hour and/or dinner, then transition to a no-host (cash) bar later in the evening.

Hosted Non-Alcoholic Beverages

Host coffee, hot tea, lemonade, iced tea, juices, sodas, and other non-alcoholic beverages while guests purchase alcoholic beverages separately.

Specialty mocktails are individually priced and are not included in the hosted non-alcoholic beverage option.

No-Host (Cash) Bar

Guests purchase their own beverages throughout the event.

C'est Si Bon

Beverage Guide

BEVERAGE & BAR PRICING

Our beverage selection is customized for every event, and the prices below reflect our current offerings. Beverage pricing listed as "Starting at" means that while most selections are available at the listed price, premium and specialty options may be priced higher. Our Coffee & Tea Service is also available as a hosted beverage package, see the next section for details.

- Sodas: \$4 - \$5
- Coffee: \$4
- Loose-Leaf Hot Tea: \$4
- Beer: Starting at \$8
- Cider: Starting at \$8
- Hard Seltzers & Spritzes: Starting at \$8
- Wine by the Glass: Starting at \$10
- Cocktails: Starting at \$12
- Mocktails: Starting at \$10
- Prosecco: starting at \$10 per glass (*Also available Alcohol-Free*)
- Glam Cham: starting at \$12 per glass - Our signature Prosecco glass with elderflower and shimmering edible glitter. (*Also available Alcohol-Free*)
- Mimosas & Mockmosas: starting at \$12 per glass



Pricing is subject to change based on market conditions and product availability.

SALES TAX & GRATUITY

An 18% gratuity will be added to all hosted food and beverage services. The gratuity is shared among the team members who help make your event a success. Applicable sales tax of 8.6% will be added to your final invoice.

You may be wondering if 18% gratuity is enough. We think it is. If our team exceeds your expectations and you'd like to leave an additional gratuity, you're certainly welcome to, but we'll never expect it or request it.

C'est Si Bon

Beverage Guide

PLANNING YOUR BEVERAGE MENU

For larger celebrations, particularly events with 50 or more guests, we'll work with you to customize your beverage selection. We'll ask about you and your guests' preferences so we can stock the bar appropriately. Some things we'll discuss include:

- Favorite beer styles or local breweries
- Preferred red, white, rosé, or sparkling wines
- Liquor preferences (vodka, bourbon, tequila, rum, gin, whiskey, etc.)
- Ciders, hard seltzers, spritzes, and other popular ready-to-drink beverages
- Mocktail and other non-alcoholic favorites
- Any preferred brands you'd like us to carry

Our goal is to offer a thoughtfully curated selection that reflects your guests while minimizing waste and unnecessary expense.

CORKAGE

You're welcome to bring your own wine or champagne bottles.

Corkage Fee: \$20 per bottle

COFFEE & TEA SERVICE

Our Coffee & Tea Service is available for all private events. The beverage station remains available throughout your event so guests may enjoy refills at their leisure. Our selection of loose-leaf teas comes from Sequim Spice & Tea and Dandelion Botanical Company.

Pricing:

- Up to 25 guests: \$50
- 26–50 guests: \$100
- 51–75 guests: \$150
- 76–100 guests: \$200

Includes:

- Freshly brewed gourmet coffee
- Local loose-leaf hot tea selection
- Variety of creamers, sugar, sweeteners, honey, and accompaniments



C'est Si Bon

Beverage Guide

FRESH-MADE BEVERAGES

Our house-made lemonade and fresh-brewed iced tea are refreshing, crowd-pleasing favorites that pair beautifully with everything from afternoon celebrations to elegant evening receptions. Prepared fresh for your event, they're a delicious alternative to bottled beverages.

Fresh-Brewed Iced Tea - \$50 per dispenser (approximately 20 servings)

House-Made Lemonade - \$50 per dispenser (approximately 20 servings)

Because our fresh lemonade and fresh-brewed iced tea are made in batches, they're best suited for larger gatherings and are typically served in catering dispensers. For smaller events, we'd be happy to discuss preparing a pitcher instead and can provide custom pricing based on your group's size.

For most events, a single dispenser of either lemonade or iced tea is more than enough. Most clients choose one or the other based on their guests' preferences, though you're always welcome to offer both if you'd like a little more variety.

WATER SERVICE

Ice water is available at every event and may be placed at guest tables or offered through a self-service station.

C'est Si Bon

Beverage Guide

HOSTED BAR PLANNING GUIDE

Hosted bar totals vary based on guest count, event length, day of the week, drink selections, and guest preferences. A shorter afternoon gathering with beer, wine, and non-alcoholic beverages will usually cost much less than a longer wedding reception with cocktails, mocktails, wine, and beer.

The examples below are intended to help with early planning only. Your final hosted bar total will be based on the beverages actually served.

A helpful tip: Most hosted bars average \$8–\$12 per guest, per hour. Events featuring premium spirits, cocktails, wines, or guests who enjoy multiple cocktails may average \$12–\$15+ per guest, per hour.

Examples of Event Type	Guest Count	Event Length	Estimated Beverage Cost per Guest per Hour	Estimated Beverage Subtotal	Estimated Beverage Total (incl. gratuity & sales tax)
Small gathering or private dinner	20	2–3 hours	\$8–\$12	\$300–\$700	\$380–\$890
Afternoon tea, shower, birthday	30	2–3 hours	\$7–\$10	\$400–\$900	\$510–\$1,140
Birthday or holiday party	50	2–3 hours	\$8–\$12	\$800–\$1,800	\$1,020–\$2,280
Dinner party or rehearsal dinner	50	3–4 hours	\$8–\$13	\$1,200–\$2,500	\$1,520–\$3,170
Wedding reception	75	4–5 hours	\$8–\$12	\$2,500–\$4,500	\$3,170–\$5,700
Wedding reception	100	4–5 hours	\$9–\$13	\$3,500–\$6,500+	\$4,430–\$8,230+
Large wedding or gala	150	4–5 hours	\$8–\$12	\$5,000–\$9,000+	\$6,330–\$11,400+