

THE MOBILE BAR

COCKTAIL PARTY PACKAGES

CALL 518-326-4041 · CATERING@THEBABBLINGBROOKNY.COM



— | ◀ SIP · CHEERS · REPEAT ▶ | —

\$42

PER PERSON
with food

\$32

PER PERSON
without food

50

MINIMUM
people

Perfect for employee & customer appreciation, corporate events or any backyard party

Upon signing of the contract, a \$500 non-refundable deposit[^] is due. [^] Pricing above reflects a 4.0% cash payment discount. Personal checks are acceptable for all payments made 2 weeks prior to your event date. Cash or a certified check is required for your final payment which is due, in full, 14 days prior to your event date. Credit card payments are accepted but will revert back to our non-cash rate.

◇ WHAT'S INCLUDED ◇



STAFF

1 bartender & 1 server. Larger events need extra staff at an extra charge.



BAR TIMES

Includes 2 hours of service. Additional hours \$15 per person, flat rate. Max 5 hours total per event.



FOOD TIMES

Charcuterie board stays out for 2 hours & is replenished for the first hour. Appetizers are passed for 1 hour.



MOBILE TRAILER BAR

Our mobile bar trailer with a mini appetizer kitchen on board.



TENT & TABLES

A 10 ft x 20 ft tent, plus up to 10 cocktail tables with tablecloths.



MUSIC

Bose sound system. Pick a genre or artist channel, or bring your own pre-programmed playlist.



MISC.

All appropriate plasticware, plateware & condiments as needed.



HYDRATION STATION

Ice-water dispenser on the side of the trailer.

FOOD & DRINK

ON THE MENU



◇ FOOD ◇

CHARCUTERIE BOARD DISPLAY

Assorted meats, cheeses, fruits, vegetables & dips

PASSED APPETIZERS *choice of 3*

SHRIMP COCKTAIL

Chilled shrimp with zesty cocktail sauce

BRUSCHETTA

Marinated tomatoes, basil & garlic on crostini

ANTIPASTO SKEWER

Italian meats, cheese, olives & marinated veggies

BEEF TARTARE BITES*

Seasoned beef tartare, served bite-size

CHICKEN SALAD CUPS

Traditional chicken salad with apples, raisins, grapes, and a hint of curry

SMOKED SALMON CUCUMBERS

Smoked salmon on crisp cucumber rounds

MINI LOBSTER ROLL

New England style lobster with lemon herb aioli on a mini bun

CAPRESE SLIDER

Fresh mozzarella, tomato & basil on a mini roll

GORGONZOLA CROSTINI

Caramelized onion & gorgonzola on toasted crostini

MELON PROSCIUTTO SKEWERS

Sweet melon wrapped in salty prosciutto

BOURSIN BEEF BITES

Shaved eye of round with garlic-herb Boursin cheese

◇ DRINK ◇



CANNED BEER

choice of 3

Miller Lite · Coors Light · Heineken · Heineken Light ·
Sam Adams Lager · Corona · Corona Light · Labatt ·
Labatt Light · Budweiser · Bud Light · Michelob Ultra ·
Fiddlehead IPA



LIQUOR

Tito's Vodka · Captain Morgan · Bacardi · Tanqueray ·
Jack Daniel's · Johnnie Walker Red ·
Jose Cuervo Gold · Jameson · Knob Creek



HOUSE WINE

choice of 2

Cabernet · Pinot Noir · Merlot · Pinot Grigio ·
Chardonnay



NON-ALCOHOLIC

Cola · Lemon-Lime Soda · Ginger Ale · Club Soda ·
Tonic · Lemonade
All juices, sour mixes & mixers included

CATERING FEE \$200 (UP TO 20 MILES). ABOVE 20 MILES \$2/MILE. ◇ 8% TAX ADDED ◇ 20% SERVICE CHARGE ◇
PRICES ARE SUBJECT TO CHANGE

21+ WITH VALID ID ◇ WE RESERVE THE RIGHT TO REFUSE SERVICE ◇ LAST CALL BEFORE CLOSE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.