

Updated September 27th, 2024

2024 BEVERAGE PACKAGES



PEAK BEVERAGE

Raise Your Bar.

PeakBev.com | 720.722.1140 | 4375 Brighton Blvd, Denver

BRINGING TOGETHER EVERYTHING YOU WANT IN A BAR SERVICE

You might be wondering, “What is beverage catering? I thought catering was food?” No worries, we get that a lot. The truth is, we’re the first company in Colorado to offer hand-selected spirits and wines, fresh lemon and lime juice, mixers, glassware, and trained bartenders all under one “roof” (wherever your roof might be.) It’s your dream bar, with dream bar service.

One trusted partner. No hassles.
This is premium beverage catering at a budget-friendly price.



WHEN WE SAY RAISE YOUR BAR, WE MEAN IT.

Since 2012, we’ve been providing a one-stop beverage solution for thousands of events across Colorado. With us, you don’t have to wait for alcohol delivery, rent glassware, or interrupt your party to make sure your bar is stocked. With our own liquor store, our own bartender training program, and unsurpassed experience, you get real value. So if the wedding party starts downing drinks, you don’t have to worry — we’ve got this.

PACKAGES FOR ANY EVENT AND BUDGET:

- Beer, wine, & liquor selections
- Fresh lemon & lime juice
- Sodas, juices, & water
- Ice, glassware, & bar equipment
- Liquor liability insurance
- Complimentary champagne toast
- Certified captain and staff
- Dedicated Client Sales Representative
- Customizable options for your perfect event

+Anything else your bar may need!

2024 BEVERAGE PACKAGES + PRICING

HOUSE BEER + WINE

Includes 4 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
No Spirits

3 hrs \$20.50 per person

4 hrs \$23.50 per person

5 hrs \$24.50 per person

Table Side Dinner Wine Service:
Add \$3.50 per person

HOUSE FULL BAR

4 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
House Spirits

3 hrs \$23.50 per person

4 hrs \$25.75 per person

5 hrs \$27.75 per person

Table Side Dinner Wine Service:
Add \$3.50 per person

PEAK STANDARD

2 Standard + 2 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
Standard Spirits

3 hrs \$28.00 per person

4 hrs \$29.50 per person

5 hrs \$31.25 per person

Table Side Dinner Wine Service:
Add \$4.50 per person

TASTE OF THE ROCKIES

2 Standard + 2 House Wines
Champagne Toast
2 Domestic + 4 Craft Beers
Colorado Spirits

3 hrs \$32.00 per person

4 hrs \$33.50 per person

5 hrs \$35.25 per person

Table Side Dinner Wine Service:
Add \$4.50 per person

DELUXE

2 Deluxe + 2 Standard Wines
Champagne Toast
2 Domestic + 4 Craft Beers
Deluxe Spirits

3 hrs \$32.75 per person

4 hrs \$35.50 per person

5 hrs \$36.50 per person

Table Side Dinner Wine Service:
Add \$6.50 per person

TOP SHELF

2 Top Shelf + 2 Deluxe Wines
Top Shelf Champagne Toast
2 Domestic + 4 Craft Beers
Top Shelf Spirits

3 hrs \$39.00 per person

4 hrs \$41.75 per person

5 hrs \$44.75 per person

Table Side Dinner Wine Service:
Add \$10.50 per person

UNLIMITED QUANTITIES REGARDLESS
OF PRODUCT POPULARITY OR
CONSUMPTION AMOUNTS!



COMPLIMENTARY
CHAMPAGNE TOAST
WITH EVERY FULL-
SERVICE PACKAGE!



Taxes included in above per person pricing. Administration and travel fee will be applied based on the venue location.

Gratuity for staff is appreciated and at the discretion of the client.

There is a \$0.75pp discount for using plastic ware. Prices are reflective of 21+ alcohol-drinking guests. \$7.99pp for non-drinkers (under 21 years of age or adult non-drinkers).

Bar minimums apply to each package. \$2.50pp or more will be added for each additional hour beyond 5. All products subject to pricing and availability changes.

BAR PACKAGES

These packages have been curated by our Beverage Director and blind-tested by our entire team to provide optimum value and selection. We are always looking for the best products, so they may change up to 60 days before your event. If you have particular products in mind, we may be able to accommodate. Just talk to your Peak representative for details.

Tier Key

- House Selections
- Standard Selections
- ◆ Deluxe Selections
- ✦ Top Shelf Selections

HOUSE BEER & WINE

Enjoy a carefully chosen value-priced selection of favorite beers and wines, ideal for any event.

Wine

- **Includes all 4 House wines**
Complimentary champagne toast

Beer

- Select 2 Domestic beers**
- Select 3 Craft or Imported beers**
- See page 9 for options

HOUSE FULL BAR

The most economical full bar option without compromising on quality.

Wine

- **Includes all 4 House wines**
Complimentary champagne toast

Beer

- Select 2 Domestic beers**
- Select 3 Craft or Imported beers**
- See page 9 for options

Spirits

Includes all of the following:

- Outfitters Vodka**
- Burnett's Rum**
- Gordon's Gin**
- Conciere Silver Tequila**
- Mile High Spirits Fireside Whiskey**



PEAK STANDARD

Enjoy a variety of handpicked beers, wines, and spirits to suit every guest's taste.

Wine

● **Select 2 House wines.**

■ **Select 2 Standard wines.**

Complimentary champagne toast

Beer

Select 2 Domestic beers

Select 3 Craft or Imported beers

See page 9 for options

Spirits

Includes all of the following:

Icelyn Vodka

Eagle Ray Rum

June Gin

Real Del Valle Blanco Tequila

Henry McKenna Sour Mash Bourbon

Loch Lomond Original Scotch

TASTE OF THE ROCKIES

A curated selection of Colorado's finest local beers, wines, and spirits, capturing the essence of the Rockies.

Wine

● **Select 2 House wines**

■ **Select 2 Standard wines**

Complimentary champagne toast

Beer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options

Spirits

Includes all of the following:

Colorado Vodka Co

Bear Creek Silver Rum

Breckenridge Gin

Exotico Blanco Tequila*

Cask House Triple Oak Bourbon

DELUXE

Elevate your event with an exclusive variety of deluxe spirits, fine wines, and craft beers for a truly sophisticated experience.

Wine

■ **Select 2 Standard wines**

◆ **Select 2 Deluxe wines**

Complimentary champagne toast

Beer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options

Spirits

Includes all of the following:

Woody Creek Vodka

Havana Club Light Rum Anejo Blanco

Beefeater Gin

Arette Blanco Tequila

Old Forester Signature Bourbon

Famous Grouse Blended Scotch

TOP SHELF BAR

Experience luxury with our finest selection of top-shelf spirits, distinguished wines, and artisanal craft beers.

Wine

◆ **Select 2 Deluxe wines**

✦ **Select 2 Top Shelf wines**

Complimentary Top Shelf champagne toast

Beer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options

Spirits

Ketel One Vodka

El Dorado 12-yr Rum

Bareksten Botanical Gin

Socorro Tequila

Woodford Reserve Bourbon

Choice of one of below:

The Glenlivet Founder's Reserve Single Malt

or

Madre Espadin Mezcal

*All tequilas are made in Mexico, so we've selected a premium tequila for this package through meticulous product testing.

WINE SELECTIONS

The wines below are organized by type, then flavor profile. Use the key to the right to determine which wines fall within the package you have selected. All packages above House include two tiers of wines.

Tier Key

- House Selections
- Standard Selections
- ◆ Deluxe Selections
- ✦ Top Shelf Selections

Red Wines

LIGHT & LIVELY

- **Castle Rock Cuvée Pinot Noir, California**
cherry | tea | herbal spice
- ◆ **Tembo Pinot Noir, California**
red fruit | violet candy | toasted bread
- ◆ **Mont Gravet Carignan, France**
raspberry | cherry | cinnamon
- ✦ **Lunaria Pettirose Cerasuolo d' Abruzzo, Italy**
red fruit | almond | cherries

BIG & BOLD

- **House Cabernet Sauvignon**
cherry | eucalyptus | vanilla
- **Dante Cabernet Sauvignon, California**
cranberry | cassis | cocoa
- ◆ **Herdade do Esporão Colheita Tinto, Portugal**
ripe red fruit | blackberry jam | spices and herbs
- ◆ **Substance Cabernet Sauvignon, Washington**
currants | violets | black cherry
- ✦ **Clay Shannon Cabernet Sauvignon, California**
blackberries | figs | vanilla
- ✦ **Rebellious Red Blend, California**
cranberry | dark cherry | plum
- ✦ **Planeta La Segreta Nero D' Avola, Italy**
ripe plum | cocoa | wild fruit

FRUITY & MEDIUM-BODIED

- **House Pinot Noir**
red cherries | forest floor | currants
- **Tilia Malbec, Argentina**
plum | black cherry | violet
- **Los Dos Garnacha, Spain**
black cherry | black raspberry | cranberry
- ◆ **Norton 1895 Malbec, Argentina**
black cherry | chocolate | black pepper
- ◆ **One Hope Red Blend, California**
orange spice | clove | graham cracker
- ◆ **Mira Salinas Monastrell, Spain**
black raspberry | cherry | pepper
- ◆ **Raymond R Collection Merlot, California**
smooth cherry | spice | toasty vanilla
- ✦ **Bodegas Muriel Reserva Rioja, Spain**
strawberries | vanilla | oak
- ✦ **Loscano Grand Reserve Malbec, Argentina**
spicy plum | tea leaves | cassis
- ✦ **Fossil Point Pinot Noir, California**
plum | marjoram | black tea
- ✦ **Le Monde Cabernet Franc, Italy**
black raspberry | cherry | pepper

White Wines

LIGHT & LIVELY

- **House Sauvignon Blanc**
tropical fruit | gooseberry | green apple
- **La Mura Pinot Grigio, Italy**
green apple | pear | peach
- **Southern Lines Sauvignon Blanc, New Zealand**
gooseberry | passion fruit | fresh citrus
- **Zenato Pinot Grigio, Italy**
key lime | white peach | green apple
- ◆ **Poggio Anima Grillo Uriel, Italy**
white peaches | white plums | wildflowers
- ◆ **Essay Chenin Blanc, South Africa**
white peach | pear | yellow apple
- ◆ **Villa Maria Sauvignon Blanc, New Zealand**
lemongrass | jalapeño peppers | fresh herbs
- ◆ **Moulin de Gassac Guilhem Blanc, France**
peach | apricot | lemon
- ✿ **Fidora Pinot Grigio, Italy**
white flowers | apricot | pears
- ✿ **McBride Sisters Sauvignon Blanc, New Zealand**
white flowers | fuji apples | passion fruit
- ✿ **Lunaria Civitas Pecorino, Italy**
citrus | peach | orange blossom

FRUITY & MEDIUM-BODIED

- ◆ **No Curfew Chardonnay, California**
apple | pear | lemon
- ✿ **La Cana Albarino, Spain**
green apple | citrus | tropical fruit
- ✿ **Les Hauts de Lagarde Bordeaux Blanc, France**
white peach | star fruit | pear

BIG & BOLD

- **House Chardonnay**
peach | lemon zest | vanilla
- **Angeline Chardonnay, California**
apple | citrus | vanilla
- ◆ **Ant Moore Pinot Gris, New Zealand**
apricot | green apple | pear
- ✿ **Alvi's Drift 221 Range Chenin Blanc, South Africa**
white peach | stewed apple | honey
- ✿ **Kendall-Jackson Grand Reserve Chardonnay, California**
melon | honeysuckle | tropical fruit

SWEET & AROMATIC

- **Caposaldo Moscato, Italy**
exotic fruit | spice aromas | white flowers
- ◆ **Clean Slate Riesling, Germany**
peach | lime | minerals
- ✿ **Heinz Eifel Shine Riesling, Germany**
green apple | peach | citrus



Rosé Wines

LIGHT & LIVELY

- **Bodini Rose, Argentina**
strawberry | raspberry | cherry
- ◆ **Underwood Rosé, Oregon**
peach, honeysuckle, white strawberry
- ✿ **Angels and Cowboys Rosé, California**
grapefruit | white peach | spicy flowers

Sparkling Upgrades

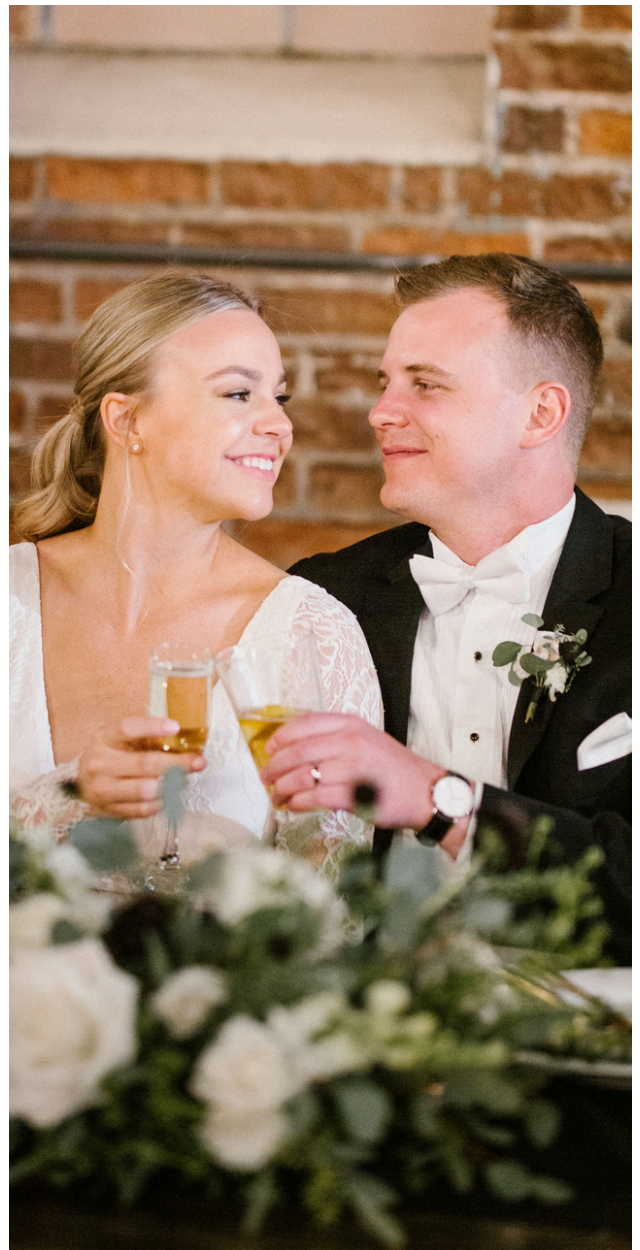
Upgrades incur an additional cost. Talk to your Peak representative to see about adding sparkling behind the bar or upgrading your champagne toast!

WHITE SPARKLING

- **Paul Chevalier Brut, France**
white fruit | flowers | citrus
- **Poggio Costa Prosecco, Italy**
melon | white flowers | hazelnut
- ◆ **Mira Me Cava Brut, Spain**
citrus zest | white flower | pepper
- ✿ **Gruet Blanc de Noir, New Mexico**
berry | pear | brioche

ROSÉ SPARKLING

- **La Bella Prosecco Rose, Italy**
citrus zest | pear | green apple
- ◆ **Cleto Chiarli Brut de Noir Rose, Italy**
white cherry | grapefruit | ginger
- ✿ **La Gioiosa Prosecco Rosé, Italy**
pomegranate | strawberry | cream



BEER SELECTIONS

Choose the beers to accompany your package! Craft beers are listed below. Beer requests outside of this list may be possible, as well as additional selections to your package for a fee, talk with your Peak representative for details.

DOMESTIC BEER

(PICK 2)

Coors Banquet | Coors Light |
Budweiser | Bud Light
Michelob Ultra | Outlaw Lager

NON-ALCOHOLIC

Coors Edge | Heineken 0.0

CRAFT BEER / IMPORTS

Amber Ales

Red Ale

Lone Tree Brewing | Lone Tree, CO

Blondes & Wheat

Blue Moon Belgian White

Blue Moon Brewing | Denver, CO

King of Carrot Flowers Saison

Ratio Brewing | Denver CO

Mile Hi Hefeweizen

Tivoli | Denver, CO

Fat Tire

New Belgium | Fort Collins, CO

Ciders & Seltzers

Substitute your Craft/Import beer for an additional \$0.50 per person, per selection.

London Dry

Schilling Hard Cider | Seattle, WA

Scarlet Letter Seltzer | Arkansas

Please choose one flavor per selection.

Pear Bergamot

Passionfruit Elderflower

Cucumber Hibiscus

Imports

Corona

Grupo Modelo | Mexico

Modelo Especial

Grupo Modelo | Mexico

Heineken

Dutch Brewing Company | Netherlands

IPAs

Sparks Fly IPA

Ratio Beerworks | Denver, CO

Hazy Little Thing

Sierra Nevada Brewing | Chico, CA

StARBURST IPA

Ecliptic Brewing | Portland, OR

Epic IPA

Epic Brewing, Denver CO

Mountain Squeeze Juicy IPA

Tivoli | Denver, CO

Voodoo Ranger IPA

New Belgium | Fort Collins, CO

Lagers & Pilsners

Golden Pils

Fremont Brewing | Seattle, WA

Helles Lager

Tivoli | Denver, CO

Mexican Lager

Lone Tree Brewing | Lone Tree, CO

Tiny Bomb

Wiseacre Brewing | Memphis, TN

Pale Ales

Dale's Pale Ale

Oskar Blues | Longmont, CO

Sky Kraken Hazy Pale Ale

Fremont Brewing | Seattle, WA

Colorado's Peach Pale Ale

Lone Tree Brewing | Lone Tree, CO

Stouts

Guinness Stout

James's Gate Brewery | Dublin

Sours & Fruited

Los Locos Fruited Lager

Epic Brewing | Denver, CO

COCKTAIL MENU

The next few pages showcase Peak's extensive and exciting cocktail menu. Add a signature cocktail, or a few, to your package to wow your guests and add an extra touch to your special day!

The more you add to your package, the more you save! Add 3 cocktails to your package and save **20%** off all cocktails. Add 5 cocktails to your package and save **30%** off all cocktails.

\$2 extra per cocktail for beer & wine bar packages

All prices below are per-person.



Roses Are Red



New York Sour



Moscow Mule



Wildflower Spritz

CLASSIC COCKTAILS

The classic cocktail list is our twist on complex and well-known cocktails.



LIGHT & REFRESHING



Moscow Mule \$3.00
vodka | lime | bitters | ginger beer



French 75 \$3.00
gin | lemon | sugar | champagne



Ranch Water \$4.00
tequila | lime | sparkling water



Mojito \$3.00
rum | lime | mint | sugar | sparkling water

SOURS & DAISIES



Gimlet \$4.00
gin | lime | sugar



Daiquiri \$3.00
rum | lime | sugar



Pegu Club \$6.00
gin | orange liqueur | bitters



Cosmopolitan \$5.00
vodka | lime | orange liqueur | cranberry



Whiskey Sour \$3.00
whiskey | lemon | sugar | bitters



New York Sour \$3.00
whiskey | lemon | sugar | red wine



Margarita \$3.00
tequila | lime | orange liqueur | sugar

FRUITY & FUNKY



Corpse Reviver #2 \$5.00
gin | lemon | Lillet Blanc | orange liqueur



Paper Plane \$6.00
bourbon | Amaro Nonino | Aperol | lemon



Aviation \$5.00
gin | lemon | maraschino liqueur | crème de violette



Last Word \$8.00
gin | lime | maraschino liqueur | Green Chartreuse



Paloma \$3.00
tequila | lime | grapefruit | salt | grapefruit soda



Tequila Sunrise \$3.00
tequila | orange juice | grenadine



Whiskey Smash \$3.00
whiskey | sugar | lemon | mint

BIG & BOOZY



Old Fashioned \$3.00
whiskey | sugar | bitters



Manhattan \$5.00
whiskey | vermouth | bitters



Black Manhattan \$5.00
bourbon | Avera | bitters



Rob Roy \$7.00
scotch | vermouth | bitters



Sazerac \$5.00
whiskey | sugar | bitters | absinthe



Negroni \$7.00
gin | Campari | vermouth



Boulevardier \$8.00
rye | Campari | vermouth



Vieux Carre \$6.00
rye | cognac | vermouth | Benedictine | bitters

SPECIALTY COCKTAILS

The specialty cocktails list is full of one-of-a-kind cocktails designed in-house by our beverage team.

LIGHT & REFRESHING



Cucumber Cooler \$3.00
gin | lime | cucumber syrup | soda water



Wildflower Spritz \$3.00
vodka | wildflower syrup | lemon | sparkling wine



Pimms and Palmer \$4.00
gin | Pimms | earl grey tea | lemon | ginger ale



Elderflower Delight \$4.00
vodka | orange | elderflower syrup | Lillet Blanc



Garden Gin & Tonic \$5.00
gin | aquavit | elderflower tonic



FRUITY & FUNKY



Palisade Smash \$3.00
bourbon | peach puree | lemon | mint



Strawberry Fields Forever \$4.00
vodka | strawberry-rhubarb syrup | lemon | Aperol



The Melon Baller \$4.00
tequila | Starlino Aperitivo | lemon | melon aperitif



FIZZY & FOAMY

*All egg white cocktails can be made vegan



Witch in the Woods \$6.00
rye | black currants | lemon | tawny port | egg white



Roses Are Red \$4.00
tequila | Cointreau | lime | hibiscus rose syrup | egg white



Ube Gin Fizz \$6.00
gin | lemon | lime | ube syrup | heavy cream | egg white | soda water

SWEET & BALANCED SIPS



Northern Exposure \$7.00
rye | fernet | maple syrup | bitters



Wake Me Up Before You Cocoa \$5.00
vodka | chocolate liqueur | cold brew | heavy cream



El Guapo \$6.00
anejo tequila | crème de cacao | cinnamon syrup | bitters



Wake Me Up Before You Cocoa

SPECIALTY COCKTAILS CONTINUED



SPICY & BOLD



Inferno Negroni \$7.00
mezcal | Campari | Ancho Reyes | vermouth



Picante Hotel National \$4.00
rum | apricot liqueur | pineapple | lime | chili syrup



Mango Habanero Marg \$3.00
tequila | mezcal | mango | lime | habanero syrup



Spicy Bloody Mary \$4.00
mezcal | tequila | Ancho Reyes | bloody mary mix

TIKI TIME OUT



Pain Killer \$4.00
rum | pineapple | orange | cream of coconut



Mai Tai \$4.00
rum | curacao | orgeat | lime



Jungle Bird \$5.00
rum | Blackstrap Rum | Campari | lime | sugar | pineapple



Singapore Sling \$5.00
gin | Cherry Heering | Cointreau | Benedictine | pineapple | lime | sparkling water



Fog Cutter \$4.00
rum | cognac | lemon | orange | orgeat | sherry



HOT COCKTAILS

Irish Coffee \$3.00
Irish whiskey | sugar | coffee | whipped cream

Tom & Jerry \$3.00
spiced rum | brandy | Tom and Jerry batter | milk

Hot Buttered Rum \$4.00
spiced rum | hot buttered rum batter | water

Peppermint Hot Chocolate \$3.00
hot chocolate | peppermint schnapps | Irish cream

Plum Mulled Wine \$5.00
plum wine | mulled wine | cranberry | sugar | mulling spices



Strawberry Fields Forever

INTERACTIVE EXPERIENCES

SPRITZ BAR \$10 PER PERSON

Are you interested in creating an interactive and unique experience for your bar? Add a "spritz bar" to your bar package to wow your guests! This includes everything needed to build your own spritz. Prices below are for individual cocktails only.



Aperol Spritz \$4.00
Aperol | champagne | sparkling water



Starlino Rose Spritz \$4.00
sparkling wine | Starlino Rosé | sparkling water



Cocchi Vermouth Spritz \$4.00
sparkling wine | Cocchi Aperitivo | sparkling water



MOCKTAILS

Are you looking for an amazing bar experience at your event that doesn't require alcohol? For all non-drinkers, ask about our mocktail options.



Watermelon Mint Sour \$2.00
watermelon | lemon | mint



Hibiscus Lemon Spritz \$2.00
hibiscus | lemon | sparkling water



Mango Mule \$2.00
lime | mango | ginger beer



Cucumber Gimlet \$2.00
juniper white tea | lime | cucumber



Elderflower Grapefruit Spritz \$2.00
pink grapefruit | lime | elderflower syrup | sparkling water



Spiced Punch \$2.00
don's mix | pineapple | grapefruit | lime | mint | sparkling water

UNIQUE UPGRADE OPTIONS

At Peak Beverage, we value having a full-service bar that stands out from the crowd. We have various à la carte offerings that can be added to any of our packages! Reach out to our team for more details on our add-on services.



Table-Side Dinner Wine Service

This upgrade features two dinner wines offered to guests while seated during dinner service. Perfect for a high-end experience and to decrease foot traffic during dinner!



Head Table Options

Ask us about upgrading your wine and champagne for either the entire party, or for select VIP tables or areas. A great way to do something extra for the bridal party, or as thanks to an honored guest!



Private Tastings

We can customize private experiences for individualized tastings. **See page 16 for more info.**



Beverage Experts

Add a Beverage Expert to create a unique experience with a Peak-certified expert for on-site tastings. We have experts for each type of alcohol.



Elevated Cocktail Experience

We offer a range of extraordinary tools and gadgets (including smoking boxes and bubble guns) to enhance the cocktail experience for you and your guests.



Interactive Bars

We offer exciting Spritz Bar and Non-Alcoholic Cocktail Bar Options. **See page 14 for more details.**



THE CRAFTROOM @ PEAK BEV

One-of-a-kind
private tastings

Private Tastings

ALL PRIVATE TASTINGS INCLUDE

- Welcome bubbles to kick off the session
- Snacks and small bites (dietary restrictions will be taken into account)
- A tour of our impressive facilities
- Wine tasting only: you'll go home with all opened and unfinished wine bottles

Let Us Help You

We've created a special experience for you to choose your wine and cocktails with our private tastings. Add a private tasting to your package and we'll make alcohol selection the most fun part of planning your wedding!



Wine Tasting

Sample 8 wines to select from your package



Cocktail Tasting

Sample 6 specialty cocktails created just for your event



Wine & Cocktail Tasting

Sample 6 wines to select from your package and try 2 personalized cocktails created just for your event

\$500 for up to 4 guests | \$100 per additional guest | Mondays, Wednesdays, Fridays
An additional service fee of \$200 will be applied for weekend tastings.