



JOHNNY BURKE
catering & events

2026 BAR MENU



Johnny Burke Catering & Events

We are thrilled for the opportunity to work with you!

Our bar team has thoughtfully designed a collection of beverage offerings that complement a wide range of events, styles, and seasons, adding an elevated and intentional touch to your overall guest experience. From curated beer and wine selections to tiered full bar packages, each option is built with the same commitment to quality, presentation, and attention to detail that defines our approach to our food & service.

As a full-service event bar provider, we believe beverage service is more than just what's being poured, it's about enhancing the flow of your event and creating moments your guests will remember. This packet also highlights optional enhancements, including signature cocktails, elevated bar furniture and more, allowing you to build a complete and cohesive beverage experience.

We look forward to working with you to thoughtfully tailor each element and bring your event to life.



BEER & WINE BAR

| BEER |

(3) Beer and/or Seltzers

| WINE |

(1) White Wine
(1) Red Wine

Beer & Wine Package Includes:

- *Soft Drinks* Coke, Diet Coke, Ginger Ale, Flavored Seltzers, Still Water
- *Garnishes* Lemons, Limes
- *Supplies* Barware, Ice, Disposable Drinkwarez

STANDARD FULL BAR

| BEER |

(3) Beer and/or Seltzers

| WINE |

(1) White Wine
(1) Red Wine

| SPIRITS |

Titos Handmade Vodka
Tanqueray Gin
Makers Mark Bourbon



Standard Full Bar Package Includes:

- **Soft Drinks** Coke, Diet Coke, Ginger Ale, Flavored Seltzers, Still Water
- **Mixers** Cranberry Juice, Tonic Water, Club Soda
- **Garnishes** Lemons, Limes
- **Supplies** Barware, Ice, Disposable Drinkware

package cocktails

GIN & TONIC
GIN RICKEY
VODKA SODA
CAPE CODDER
BOURBON & GINGER ALE



package cocktails

OLD FASHIONED
LEMON DROP
GIN GIMLET
APEROL SPRITZ
MARTINI
MOJITO
COSMOPOLITAN

MID RANGE FULL BAR

| BEER |

(3) Beer and/or Seltzers

| SPIRITS |

Titos Handmade Vodka
Tanqueray Gin
Bacardi Silver Rum
Makers Mark Bourbon

| WINE |

(1) White Wine
(1) Red Wine
(1) Sparkling Wine

Mid Range Bar Package Includes:

- **Soft Drinks** Coke, Diet Coke, Ginger Ale, Flavored Seltzers, Still Water
- **Mixers** Club Soda, Tonic Water, Cranberry Juice, Lime Juice, Simple Syrup, Triple Sec, Bitters, Aperol, Sweet & Dry Vermouth
- **Garnishes** Lemons, Limes, Oranges, Cherries, Mint
- **Supplies** Barware, Ice, Disposable Drinkwarez

PREMIUM FULL BAR

| BEER |

(4) Beer and/or Seltzers

| SPIRITS |

Grey Goose Vodka
Hendrick's Gin
Mount Gay Rum
Knob Creek Bourbon
Johnnie Walker Black Scotch
Patron Silver Tequila

| WINE |

(2) White Wines
(2) Red Wines
(1) Sparkling Wine

Premium Bar Package Includes:

- **Soft Drinks** Coke, Diet Coke, Ginger Ale, Flavored Seltzers, Still Water
- **Mixers** Club Soda, Tonic Water, Cranberry Juice, Lime Juice, Lemon Juice, Cointreau, Simple Syrup, Triple Sec, Bitters, Aperol, Sweet & Dry Vermouth, Ginger Beer
- **Garnishes** Lemons, Limes, Oranges, Luxardo Cherries, Mint, Blue Cheese Stuffed Olives
- **Supplies** Barware, Ice, Disposable Drinkwarez



package cocktails

OLD FASHIONED
LEMON DROP
GIN GIMLET
APEROL SPRITZ
MARTINI
MOJITO
COSMOPOLITAN

Wine LIST

| WHITE WINE |

Hayes Ranch Chardonnay | Napa, CA
Pascal Jolivet Sauvignon Blanc | Loire, France
Pine Ridge Chenin Blanc / Viognier | California
Seaglass Pinot Grigio | Santa Barbara, CA

| ROSE |

Le Poussin Rose | France

| RED WINE |

Erath Pinot Noir | Willamette Valley, OR
Alamos Malbec | Argentina
Josh Cellars Cabernet Sauvignon | California
Santa Cristina | Toscana, Italy

| BUBBLES |

La Marca Prosecco | Veneto, Italy
Bailly Lapierre Brut | Burgundy, France

Other options may be available. Inquire with your event manager.



| DOMESTIC |

Bud Light
Michelob Ultra
Samuel Adams Boston Lager
Harpoon IPA

| LOCAL CRAFT FAVORITES |

Jack's Abby House Lager | Framingham, MA
Lamplighter Birds of a Feather IPA | Cambridge, MA
Night Shift Fluffy Hazy IPA | Everett, MA
Allagash White | Portland, ME

| IMPORTED |

Guinness
Corona
Heineken
Stella Artois

| CANNED CIDERS, SELZTERS & SPIRITS |

Downeast Cider PRESS Seltzer High Noon SunCruiser

| N/A |

Athletic Run Wild IPA (NA)
Heineken 0.0 (NA)
Guinness 0.0 (NA)

Other options may be available. Inquire with your event manager.

signature COCKTAILS

spring & summer

Bumbleberry Lemonade

Citrus vodka, housemade lemonade infused with mixed local berries & mint, strawberry garnish

Spicy Passion Fruit Margarita

Blanco tequila, orange liqueur, passion fruit, jalapeno, lime, agave, rimmed with tajin

Blueberry Lavender Vodka Spritzer

Vodka, blueberry-lavender simple syrup, lime, club soda, garnished with blueberries & lavender

Cucumber Collins

Gin, cucumber, lemon & club soda

Strawberry-Basil Moscow Mule

Vodka, lime, housemade strawberry puree, basil, ginger beer, garnished with basil & strawberry

Bourbon Paloma

Bourbon, bitters, lime, grapefruit juice, club soda, garnished with grapefruit & mint

Elderflower French 75

Gin, elderflower liqueur, lemon juice & prosecco, garnished with an edible flower

Watermelon Mint Mojito

White rum, fresh watermelon juice, lime, mint, simple syrup, club soda

Many other options available!

signature COCKTAILS

fall & winter

Apple Cider Mule

Spiced rum, apple cider, ginger beer & lime juice, cinnamon & apple garnish

Maple Bourbon Smash

Bourbon, lemon juice, maple syrup, mint, club soda, mint & lemon garnish

Pomegranate-Cran Margarita

Blanco tequila, lime, pomegranate/cranberry juices, agave, lime & cranberry garnish

Winter Aperol Spritz

Cranberry simple syrup, aperol, prosecco, cranberry & rosemary sprig garnish

The Perfect Pear

Gin, elderflower liqueur, pear puree, lemon, simple syrup, prosecco, pear garnish

Blood Orange Bourbon Fizz

Bourbon, vanilla simple syrup, blood orange juice, club soda, blood orange & mint garnish

Fireside

Vodka, maple syrup, rosemary, grapefruit juice, pinch of salt, rosemary garnish

Blackberry Sage Whiskey Sour

Bourbon, lemon juice, blackberry-sage syrup, sage leaf & blackberry garnish

Many other options available!

Beverage ENHANCEMENTS

Tableside Wine Service

Serving both red & white wine tableside to your guests during dinner.

Coffee & Tea

Tableside service or a station.
Includes beverages & all the fixings.

Champagne Toast

Includes standard champagne flute and a 4oz prosecco pour.

Spiked Bar Trio

Add Vanilla Vodka, Peppermint Schnapps & Baileys to spike your hot beverages!

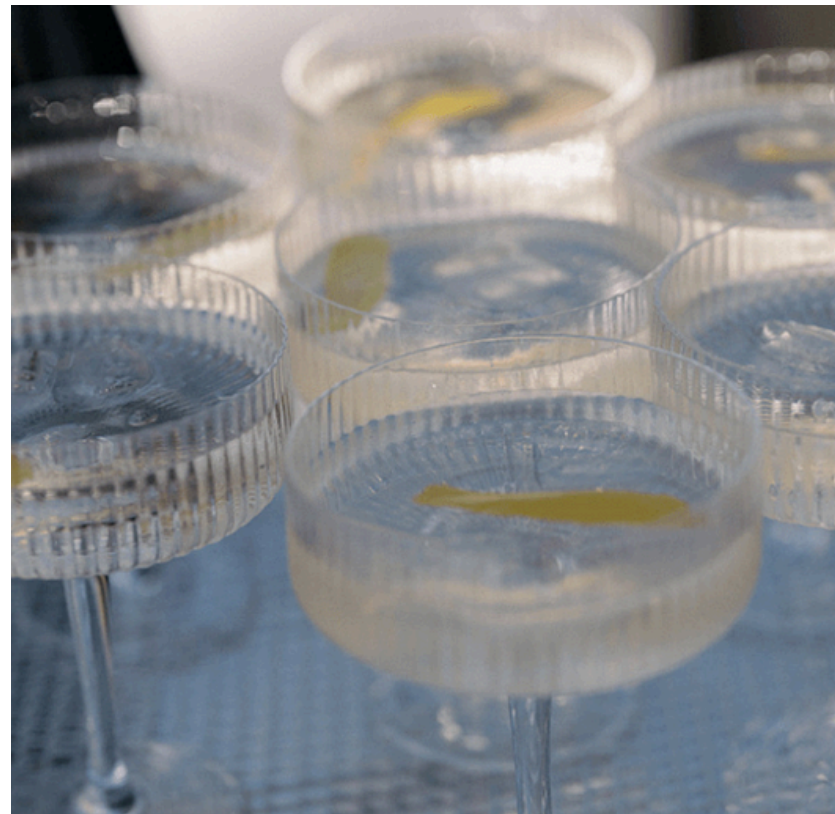
Welcome Beverage Duo Station

Choice of two served in glass spouted pitchers.

Infused Water | Housemade Lemonade

Sweetened Iced Tea | Strawberry Basil Lemonade | Lavender Mint Lemonade





curated RENTALS

CUSTOM BARS & BACK BARS

Elevate your bar experience with customizable bar and back bar options designed to complement your event aesthetic. From tailored linens or monogram inserts to gold or colored back bar accents, these enhancements add a personalized, design-driven touch.

CUSTOM GLASSWARE

Bring your event vision full circle with intentional glassware selections. Whether featuring a colored rocks glass for a signature cocktail or an elegant beveled flute for a celebratory toast, glassware offers a subtle yet impactful way to tie the design together.

ALTERNATIVE BAR OPTIONS



CASH BAR

A cash bar is a great option for hosts who would like to offer bar service while allowing guests to purchase their own beverages. Pricing will be structured on a per drink basis. A cash bar maintains the same high level of service and presentation as our hosted packages, while providing a cost-conscious alternative that still allows guests access to a wide selection of beer, wine, and simple cocktails.



DRINK TICKETS

A ticketed bar offers a balance between hosting and cost control. With this option, the host provides a predetermined number of drink tickets to guests. Once a guest has used their allotted tickets, they may either purchase additional drinks via a cash bar or service may conclude, depending on the structure chosen. Ticketed bars are especially popular for fundraisers, and celebrations where hosts want to treat guests while maintaining a clear beverage budget.

Important Notes for Both Options;

- The client is responsible for covering bartender labor and any required bar furniture or equipment.
- All guest transactions are processed cashless via Square; cash payments are not accepted.
- Our point-of-sale system requires access to both power and a stable Wi-Fi connection.
- Bar minimums apply.

BAR SERVICES & POLICIES

TIPS Certified

All bartenders are TIPS certified, ensuring responsible alcohol service, guest safety, and compliance with all state regulations throughout your event.

12C Liquor License

We hold a valid Massachusetts 12C Liquor License, allowing us to legally sell and serve alcohol at private events and venues across the state.

Liquor Liability Insurance

Our bar services are fully insured with liquor liability coverage, providing protection for both our clients and venues and offering added peace of mind on event day. We will provide your venue with a COI for their records.

Serving Timeframe

Massachusetts law limits alcohol service to a maximum of five (5) hours. We will work closely with you to build an event timeline that complies with this regulation. Bar service is provided for a contracted timeframe agreed upon in advance, allowing for proper staffing, smooth service flow, and adherence to all venue and state requirements.

Bar Minimums

Certain bar styles, including cash bars, are subject to a minimum sales requirement to ensure appropriate staffing and service standards. In addition, bar receptions require a minimum of two (2) hours of service. If the sales minimum is not met, the client is responsible for the difference.

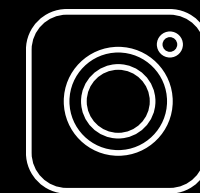


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PARTYSLATE