



Bar Service

If you are planning to serve alcohol at your event, you must utilize Eastern Washington University Dining & Catering Services for the alcohol service on campus. Please review the EWU alcohol policy and submit an [Alcohol Request Form](#) for approval to serve alcohol at your event 14 days in advance of the event.

The client may choose to secure all alcohol themselves or ask the Event Planning representative for suggested pairings. EWU Dining & Catering is able to purchase alcohol at the request of the client.

Bar Service is \$145, plus \$1.50 per person. This includes one bartender for two hours of service, handling fee, banquet permit, bar linens, equipment, ice, condiments, cups, beverage napkins, set-up, and cleanup. For any time after two hours, there will be an additional charge of \$25 per hour. One bartender is required per 100 guests. If you would like to add an additional bartender for your event, we are able to accommodate your request. Our bartenders are \$25 per hour.

**If you would like glassware we charge an additional \$3.00 per guest.

Client Provided Alcohol. If alcohol is purchased independently, all beer and wine must be delivered to the catering office the day before your event so we can successfully set up your bar. Unused alcohol will be available for pick-up the next business day after the event. Any alcohol left for over 7 days will be disposed of.

Alcohol service must ALWAYS be accompanied by appropriate food service

[Catering Menu Beverage Selection](#)

University Police and Catering Services reserve the right to terminate liquor service at any function. The Washington State Liquor Control Board requires liquor to be served only to person's 21 years of age or older.

For additional facts about banquet permits: <https://lcb.wa.gov/licensing/banquet-permits>



In accordance with the Washington State Liquor Board, EWU Dining and Catering Services cannot sell alcohol. You may provide your own alcohol to be served at the event or dining can provide at the request and the cost to the client. Here are a few suggestions:

Beer Options

Here is a variety of popular preferences:

(Available in quantities of 6)

- Coors Light
- Corona
- Pyramid Hefeweizen
- NoLi Amber Ale
- Fremont Lush IPA



White Wines

14 Hands-Chardonnay.....Market Price

This lighter style Chardonnay begins with bright aromas of sweet lime and pears with a touch of baking spice. Refined fruit flavors are accentuated by ample acidity that give way to subtle hints of butter, caramel and vanilla. Pairs well with fish, pasta, chicken and lighter salads.

14 Hands-Riesling.....Market Price

This crisp Riesling shows bright flavors of apple, pear and apricot with an ideal balance of minerality and acidity, ending with an intriguing sweet, yet tart finish. Pairs well with zesty meals and lighter entree options.

Chateau Ste Michelle-Sauvignon Blanc.....Market Price

This wine offers fresh aromas of herbs and lavender with a beautiful floral note. A touch of Semillon is added for richness. Fresh and lively, this is bright with apple, peach, lime and floral flavors, lingering nicely on the gentle finish. Pairs best with Goat Cheese, Oysters, Fish and Mild Vinaigrettes.

Chateau Ste Michelle-Chardonnay.....Market Price

This well-crafted Chardonnay opens sharp and spicy, with light juicy fruit. Flavors of clean apple and pear run into hints of peach, then resolve with a creamy finish. Paired best with simple salmon selections and creamy dishes.



Red Wines

14 Hands-Merlot.....Market Price

Aromas of blackberries, plum and black cherries. Expressive flavors of cherries and berries are joined by subtle nuances of mocha and spice. Blackberries are repeated on the palate with notes of cherries and spice. Paired well with Flank Steak, Roasted Chicken, and Meatloaf.

14 Hands-Red Blend (Hot to Trot).....Market Price

This polished red wine offers aromas of cherry, red currant and tea. Flavors of cherries, ripe berries and plums, supported by a frame of refined tannins, give way to subtle notes of baking spice on a persistent finish. Paired well with Brisket, Short Ribs and Grilled Steak.

Chateau Ste Michelle-Cabernet Sauvignon.....Market Price

An inviting Cab with plenty of complexity and structure with silky tannins. It is also versatile with food; pair with pork, beef or pasta.

Chateau Ste Michelle-Syrah.....Market Price

The ultimate combination of power and softness. A rich mouth feel of dark brambleberry fruit with hints of chocolate and earth among layers of complexity and depth. Pairs well with a rack of Lamb.