

 **DREW'S**
CATERING & EVENTS

BAR SERVICE



BAR SERVICE

Drew's Catering & Events is fully licensed to provide alcohol service for your next party. Our team of bartenders can set up a complete mobile bar and execute signature cocktails, beer and wine service to suit your event. We have crafted our beer, wine and cocktail menu carefully to highlight BC producers whenever possible. If there is something you don't see here, get in touch with one of our event experts today.

BEER

Bottled

- Parallel 49 Gypsy Tears Ruby Ale - [Vancouver, BC](#)
- Howe Sound Lager - [Vancouver, BC](#)
- Parallel 49 West Coast Lager - [Vancouver, BC](#)
- Tree Brewing Thirsty Beaver Amber Ale - [Kelowna, BC](#)
- Central City Red Racer IPA - [Surrey, BC](#)
- Bowen Island Artisan IPA - [Vancouver Island, BC](#)
- Phillips Brewing Bottle Rocket ISA - [Victoria, BC](#)
- Nelson Brewing Wild Honey Organic Ale - [Nelson, BC](#)
- R&B Brewing Sungod Wheat Ale - [Vancouver, BC](#)
- Steamworks Pilsner - [Vancouver, BC](#)
- Phillips Brewing Analogue 78 Kölsch - [Victoria, BC](#)
- Pyramid Apricot Ale - [Seattle, WA](#)
- Lighthouse Brewing Keeper's Stout - [Victoria, BC](#)

Beer menu designed by Alex Berner, Beverage Manager at Craft Beer Market Vancouver (largest selection of draught beer in Canada)

WINE

White

- Inniskillin Pinot Grigio - [Okanagan, BC](#)
- Township 7 Sauvignon Blanc - [Okanagan, BC](#)
- Joie Farm Noble Blend - [Okanagan, BC](#)
- Quail's Gate Pinot Blanc - [Okanagan, BC](#)
- Lake Breeze 'The Spice Jar' Blend - [Naramata, BC](#)
- See ya Later Ranch Chardonnay - [Okanagan, BC](#)
- Moillard Hughues Le Juste Viognier - [Chile](#)
- Mure Signature Riesling - [France](#)
- Zind Humbrecht Gewurztraminer - [France](#)

Rose

- Quail's Gate Rose - [Okanagan, BC](#)
- La Ville Ferme Ventoux Rose - [France](#)

Red

- Sumac Ridge Cabernet Merlot - [Okanagan, BC](#)
- Mission Hill 5 Vineyards Pinot Noir - [Okanagan, BC](#)
- Chapoutier Belleruche Cotes Du Rhone - [France](#)
- Carmenere Grenache Merlot - [Chile](#)
- 1884 Reserva Malbec - [Argentina](#)
- Painted Rock Syrah 2012 - [Okanagan, BC](#)
- Black Sage Cabernet Franc - [Okanagan, BC](#)
- Pays D'oc Arrogant Frog Cabernet Sauvignon - [France](#)
- Antinori Santa Cristina Chianti - [Italy](#)

GST not included. Our corporate drop off menus have a minimum order of \$125 before tax and delivery charges, and our packages have a minimum order of 10 servings. Orders require a minimum of 24 hours notice. For groups larger than 50 guests, minimum 72 hours notice required. Our delivery rates are as follows: Vancouver/Richmond: \$15 - Burnaby/New Westminster/Delta: \$20 - North Vancouver/West Vancouver: \$35 - Coquitlam/Surrey: \$40 - Port Coquitlam/Port Moody: \$45 - Langley: \$45

BAR SERVICE

WINE

Sparkling

- Sumac Ridge Stellar's Jay Sparkling Brut - Okanagan, BC
- Cordoniu Sparkling Cava - Spain
- Wolf Blass Yellow Label Sparkling Brut - Australia

COCKTAILS

The Charcutier

House Caesar mix with fresh horseradish, smoked Worcestershire, thyme, furikake seasoning and garnished with a skewer of our house made charcuterie and pickles

Oolong Night

Chilled oolong tea steeped with citrus and ginger, prosecco, gin, plum bitters, burnt orange

Maple Fashioned

Bourbon, orange and juniper bitters, Noble bourbon barrel aged maple syrup, orange peel

Lavanda

Sake, lavender and citrus syrup, aperol, lime leaf, sparkling wine

Midnight March

Canadian Whiskey, black currant bitters, crème de cassis, ginger beer, smoked cinnamon

Spirits, Apéritifs and Digestifs also available. Please contact us for a full list.

Something you had in mind that's not shown here? Inquire and we will do our best to source it for you.

