



## Beverage Packages

The bar program at Farmers & Fishers is a combination of Tiki-inspired classics and cocktail-lounge favorites with fundamental mixology techniques that create a true culinary-cocktail experience. The focus is on fresh, hand-squeezed juices and hand-mixed elixirs of the finest ingredients and spirits available.

### Cash Bar

Guests pay for beverages when they order; prices average \$7 for beer, \$12 for wine and \$13 for cocktails.

### Host Bar

Beverages are charged based on consumption and the total is added to the host's final bill. See your proposal for specific costs associated with this option. Liquor options may be adjusted at the host's request.

### Open Bar

Open-bar packages are charged by the hour per guest. Groups over 70 guests are encouraged to pick this option. Prices are quoted below for Open Bars. Non-alcoholic beverages & mocktails are also available.

## Bar Packages

### Farmers Basic Beverage Package

\$13 per person for the first hour  
\$11 per subsequent hour.

#### Beer

Budweiser, Stella, Heineken Light, & Sol

#### House White Wine

#### House Red Wine

#### Juices & Sodas

### Harvest Premium Beverage Package

\$18 per person for the first hour  
\$16 per subsequent hour

#### *Farmers Basic Beverage Package Plus Liquors*

#### Spirits

Vodka ..... Absolut  
Gin ..... Bombay  
Rum ..... Mt. Gay Silver  
Tequila ..... Siembra Azul Blanco  
Scotch ..... Famous Grouse  
Bourbon ..... Jim Beam Black  
Super-premium spirits and wines can be substituted on the Harvest package for an additional \$3 per person. Additional wines are available and will be charged above the price quoted above.

### Alembic Beverage Package

\$35 per person per hour for the first hour; \$30 per subsequent hour, with a \$700 minimum

*Select Two White & One Red Wine to Offer*

*Chief Mixologist, Jon Arroyo, designs a personalized cocktail for your event, plus the spirits, wine & beer below.*

#### Spirits

Vodka ..... Snow Queen  
Gin ..... Aviation  
Rum ..... Mt. Gay Silver  
Tequila ..... Siembra Azul Reposado  
Scotch ..... Johnnie Walker Black  
Bourbon ..... Maker's Mark

#### Beer

Budweiser, Stella, Heineken Light, Sol, American Micro Brew, & House Choice of Beer

#### White Wines

Wolffer Estate ..... Long Island, NY 2008  
Whitehaven ..... Marlborough, New Zealand 2008  
Chateau Coustaut, Sauv Blanc-Semillion ... Bordeaux, France 2008

#### Red Wines

Acrobat ..... Eugene, OR 2008  
Alexander Valley Vineyards ..... Alexander Valley, CA 2007  
Marietta, Old Vine Red, Zinfandel Blend ..... Geyserville, CA Lot #5

There is a bar setup fee, which includes one private bartender for \$180.00 each additional bartender is \$50 per hour and a minimum of one bartender for every 30 guests is suggested.

All menus, selections and prices are subject to change due to availability.



FARMERS  
& FISHERS  
At the Georgetown Waterfront

## Hors d'Oeuvres

Each item below features ingredients from our dining menu. If you taste anything on any of our menus that you would like served as a passed hors d'oeuvre or a displayed platter, please let us know.

### Passed Hors d'Oeuvres

*per piece*

Grilled Shrimp with Housemade Cocktail Sauce

\$3

Mini Maryland Crabcakes with Tartar Sauce

\$3

Maryland Crab Dip with Toasted House Ciabatta

\$3

Ahi Tuna Rolls

\$3

American Crafted Cured Meats, Artisan Cheeses and Preserved Condiments Platter

\$4.50

Baby Cheeseburgers

\$3

Pork BBQ Sliders

\$3

Grilled Chicken Skewers with Salsa Verde

\$2

Chocolate-Dipped Bacon Lollipops

\$2.50

Caprese Bruschetta

\$3

Summer Hummus on Ciabatta with Roasted Tomato

\$3

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## Reception Platters

*per person*

Maryland Crab Dip with Toasted House Ciabatta

\$3

Ahi Tuna Rolls

\$3

American Crafted Cured Meats, Artisan Cheeses and Preserved Condiments Platter

\$4.50

Baby Cheeseburgers

\$3

Chocolate-Dipped Bacon Lollipops

\$2.50

Pork BBQ Sliders

\$3

Fresh Guacamole, Chips and Salsa

\$3

Mozzarella, Tomato and Basil Skewer

\$3

## Chef-Attended Stations

*priced per person; chef-attended stations are an additional \$75/hour*

Fried Cheese Ravioli

\$4

La Quercia Pancetta and Fresh Asparagus with Linguine

\$4

Fresh Guacamole, Chips and Salsa

\$3

Goat Cheese Ravioli or Various Vegetarian Pastas

\$4

## Cakes

*our freshly-baked cakes serve up to 40 guests each*

\$65—half sheet cake (18–20 guests) \$120—full sheet cake (38–40 guests)

Chocolate

with a vanilla whipped cream layer and chocolate icing

Carrot

cream cheese icing

## Mini Pies

*our miniature graham-cracker crusts with a creamy filling are ideal for mixing and matching*

\$3 each

Coconut Cream Pie

Key Lime Pie

Chocolate Mud Pie

Banana Cream Pie

Chocolate Peanut Butter Pie

Rum & Chocolate Glazed Doughnuts

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