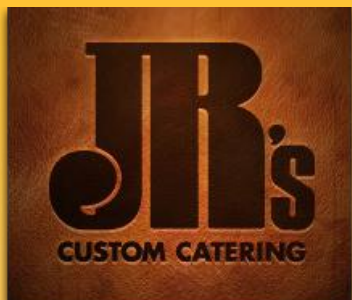




*"JR's Makes
Your
Planning
Fun and
Easy!"*



CATERING

PICNIC PLANNING PACKET



*Enclosed are
lots of helpful
hints and
ideas to make
your event a
success!*



For more information
contact us at
(703) 707-8559
marketing@jrsbeef.com

A backyard BBQ or a corporate outing, from small to extra large, J.R.'s provides sumptuous picnic feasts, grilled to perfection. Let us handle all the details from rentals, to décor, to entertainment.

WWW.JRSCUSTOMCATERING.COM



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*“From Simple
to
Sensational...”*





PICNIC POLICIES

BOOKING - To reserve the date/time, a deposit payment must be received within 2 weeks of booking. This includes the catering deposit of \$20.00/per person. A confirmation letter will be sent to you requesting the exact amount to be paid to J.R.'s. Custom Catering. The date/time will be placed on a tentative hold from the time of initial contact until we receive a signed copy of the confirmation letter with the deposit payment.

- ◆ **DEPOSIT IS APPLIED IN FULL TOWARDS THE TOTAL EVENT COST**
- ◆ **A NON-REFUNDABLE DEPOSIT OF 50% OF ESTIMATED EVENT COST IS REQUIRED FOR ALL EVENTS BOOKED WITHIN 30 DAYS OF DATE**
- ◆ All Full-Service Events include a base minimum of \$3,000 to be spent on Food & Beverage (before equipment, service charge, taxes, and any other fees).
- ◆ All Drop-Off or Pick-Up catering Food & Beverage minimums (before taxes and any other fees) may apply.

*** 20% Service Charge and 6% Tax is applied to all events ***

We do not automatically include any type of gratuity, this is left to your own discretion if you choose.

CANCELLATION POLICY -

- ◆ Cancellations must be made 120 days prior to an event to receive a full deposit refund, less \$200 processing fee.
- ◆ Cancellations made between 119 and 90 days of an event will result in the forfeiture of entire deposit.
- ◆ Cancellations made between 89 and 60 days of event will result in the forfeiture of entire deposit, plus an additional \$10.00 per person fee, based on the original estimated number of guests.
- ◆ Cancellations made less than 59 days prior to event will result in the forfeiture of entire deposit, plus an additional 25% of projected final invoice.
- ◆ Cancellations made less than 30 days prior to event will result in the forfeiture of entire deposit, plus an additional 50% of projected final invoice.

Before cancelling we like to make every effort in changing to an alternate date, if applicable, within the same year

CHANGE OF DATE POLICY -

- ◆ Change made between 90 and 31 days prior to event is subject to a \$200 processing fee for the change. If a rental fee is applicable for the site location, then a new rental fee may be applied to cover the new date and rental.
- ◆ Change made 30 days or less prior to event is subject to a \$500 processing fee for the late change. If a rental fee is applicable for the site location, then a new rental fee may be applied to cover the new date and rental.

EXCEPTION - a date change is made within 5 days of original booking confirmation

WEATHER POLICY - Our Events Take Place Rain or Shine

- ◆ Some tenting is included at this venue during certain times of the year. Additional tenting may be rented if you wish to add it on.
- ◆ Weather conditions excluded from our "Rain or Shine" policy are predictable "Severe Weather" conditions, including Named Storms and Severe Thunderstorm Systems. If there is a predetermined severe weather threat, circumstances will be evaluated between both parties at that time; including but not limited to postponement of event to the next available day.
- ◆ When unpredictable "pop up" storms or lightening occur during an event, the event may be temporarily delayed/suspended and everyone is moved to safety until the threat has passed. The safety of our guests and staff is paramount.

PICNIC PLANNING TIMELINE

PLANNING YOUR PICNIC -

Take advantage of all the useful information in this planning packet, as it's full of details to help you plan and promote your event. You may also request to see our Entertainment Packet that contains all kinds of exciting fun additions that will enhance your event.

☐ 4-8 weeks prior to your picnic -

- ◆ Contact your event planner early to start planning all the details. Otherwise, a planner will contact you to discuss optional food and beverage menu items, entertainment, décor, themes, and go over any other important information. You will receive a proposal confirming picnic details; please review, sign and return to us.
 - ⇒ **Choose your Menu**—Several packages to choose from containing a delicious combination of all the picnic favorites or customize it to fit your theme. Don't forget to include some snacks, desserts, and alcoholic beverages to compliment your menu.
 - ⇒ **Equipment Needed**— We provide serving equipment needed for our food & beverage menus with full service catering. Along with our picnic menus we can include disposable plates, cups, utensils and napkins. Need more for your event? We can arrange equipment rentals for your event to include tents, tables, chairs, and linens for an additional charge.
 - ⇒ **Plan your Entertainment**—So many options to choose from Group Activities to all around fun. Your event planner can coordinate vendors for Teambuilding Activities, Craft Stations, DJ's, Face Painting, Caricature Artists, Moonbounces, Rock Climbing Walls, and so much more
 - ⇒ **Please let your event planner know if:**
 - * Your guests will be arriving by bus or any other form of mass transit
 - * You are coordinating your own entertainment/vendor
 - ⇒ **Start Promoting your event.** If you haven't already started, better get a jump on it now.
 - * See the "Publicize Your Event" page for suggests on the best ways to promote your picnic before, during and after the event.
 - * Invitations - use the sample one included in the packet or create one of your own.

☐ 3 weeks prior to your picnic -

- ◆ Details of the picnic must be **finalized** at this time.
 - ⇒ All food and beverages
 - ⇒ All entertainment vendors must be booked
 - ⇒ Any special requests and restriction
 - ⇒ All day of timeline and agendas
- ◆ **Promote your event even more**
 - ⇒ Publicize your event all over the office as much as you can. PROMOTE PROMOTE PROMOTE!!!
 - ⇒ Directions—A map and printed directions are included in this planning packet. Make sure all your guests have a copy to avoid going to the wrong location.

PICNIC PLANNING TIMELINE

PLANNING YOUR PICNIC (continued) -

☐ 10-15 days prior to your picnic –

- ♦ **Final guarantee guest count is due:**
 - ⇒ Number of Adults, Children ages 5 – 11, and children under 5 who will be attending
- ♦ **The Final Documents (Sales Agreement and Invoice) will be emailed to you;** the final invoice based on your final guaranteed count and remaining balance due minus the deposit.
 - ⇒ **NO CHANGES** can be made to the menu after this final invoice is sent.
 - ⇒ If your guest count goes up significantly after you've received the final documents, please contact us immediately and we will make every effort to accommodate. Revisions to the final documents will be made and sent to you promptly.
- ♦ **Submit Final Documents to your Accounting Department (if necessary) in order to secure Final Payment. Payment is due by check on the day of your event.**
 - ⇒ If paying by credit card, it needs to be processed at least 3-5 days prior to your event. Let us know immediately after receiving the final documents if you want to pay via credit card and we can send you an authorization form with the 3.75% processing fee included.
 - ⇒ If paying by any other form, such as ACH, notify us promptly prior to your event and make sure the funds are transferred into our bank account prior to your date.
- ♦ **Entertainment Vendors:** if you have contracted any additional entertainment vendors through JR's, then a Vendor.Client Service Confirmation has already been sent to you. **Each Vendor payment is paid separately, by check, on the day of your event.**
 - ⇒ Use the Vendor.Client Service Confirmation as an invoice in order to pay your vendors.
 - ⇒ If you wish to pay them by credit card, please reach out to them directly, at least 3-5 days prior to event, to make arrangements.

☐ Day of your picnic –

- ♦ **An on-site representative will be there to:**
 - ⇒ Greet you, review the day's agenda, and answer any questions
 - ⇒ Get your signature on a copy of the final documents
 - ⇒ **Collect payment checks for J.R.'s and entertainment vendor(s)**
- ♦ If you should leave prior to the end of your picnic, please designate another contact as the representative of your group.

☐ After your picnic –

- ♦ **You will receive an emailed survey:** please take a moment to fill it out and return to us so we can use your feedback to continue to improve and make your events successful!
- ♦ Connect with us and share your pictures and positive experience on Facebook, Twitter, Instagram, and Yelp

CATERING RENTAL EQUIPMENT

Should you wish to expand the capacity of your space, we will gladly arrange for rentals to accommodate your event. Listed below are a few frequently requested items available for rent. Pricing subject to change.

***All rentals are subject to Delivery, Set-up & Breakdown fees.*

TENTS -

30" x 50" frame tent = \$1795/each

40" x 80" frame tent = \$2650 /each

Cathedral Sidewalls (to enclose all three tents) = \$695/each

Tent heaters— 1 each 170,000 BTUs and 1 each 90 BTUs w/ propane tanks = \$495 for both

CHAIRS -

White basic folding chairs = \$2.95/each

White resin padded chairs = \$4.50/each

Wooden kids high chairs = \$6.50/each

TABLES-

6' Rectangle = \$12.50/each

8' Rectangle = \$14.50/each

5' Round = \$14.50/each

LINENS — (limited supply of color options are available for an additional charge)

White 85"x85" (fits 5' round table) = \$10.00/each

White 52"x114" (fits rectangle table) = \$10.00/each

White Napkins = \$1.00/each

Red & White Gingham 70" (fits 5' round table) = \$10.00/each

Red & White Gingham 52"x114" (fits rectangle table) = \$10.00/each

CHINA, GLASSWARE, SILVERWARE = \$6.50/per guest

*China and glassware require a kitchen attendant for every 100 guests = \$150

DANCE FLOOR -15' x 16' wooden= \$550 (works perfect set up in middle of 30' x 40' tent)

STAGE -

16' x 16' x 2.5' stage (w/ stairs, skirting), & quiet generator = \$1,325



"Create an event with a twist, from casual to upscale"



ENTERTAINMENT & THEMES

Our extra vendor additions:

Teambuilding Activities
 DeeJay Music
 Petting Zoos and Pony Rides
 Inflatable Moonbounces
 Obstacle Courses
 Waterslides
 Face Painting
 Caricature Artists
 Balloon Twisters
 Rock Climbing Walls
 Bungee Jumpers
 Bubble Mania
 Craft Stations
 Photo Booths
 Carnival Booths
 Casino Games
 And many more.....



"Ask to see our Entertainment Packet"



For more information
 contact us at
 (703) 707-8559
marketing@jrsbeef.com

ADDITIONAL DÉCOR THEME PACKAGES

Starting at \$200

Prices determined by amount of labor and décor required

Available Themes

Spring Fling
 Fiesta Time
 Hawaiian Luau
 Casino Royale
 Stars & Stripes

Country Ho Down
 Carnival
 Baseball
 Fall Festival
 And many more.....



PUBLICIZE YOUR EVENT

Promote your company picnic every chance you get in order to receive optimum participation

Promoting before your event:

- ◆ Start early in promoting picnic activities
- ◆ Use newsletters, announcements or e-mail to highlight your affair.
- ◆ create unique invitation or send evites
- ◆ Imprint mugs or cups with your picnic date for distribution
- ◆ Make a poster with schedule of day's events for display at your picnic site
- ◆ Appoint team captains to organize/encourage field games



During your event:

- ◆ #jrsevents #jrspicnics
- ◆ Display poster of day's activities at picnic site
- ◆ Encourage company's "shutter bugs" to capture the excitement on film, or plan a photo contest
- ◆ Provide souvenirs of the day with water bottles, cups, T-shirts, mouse pads, etc.

After your event:

- ◆ Include articles and photos in newsletter
- ◆ Answer a short survey so we will learn how to better serve you
- ◆ Reserve your date for next year's picnic

CATERING PICNIC PACKAGE MENUS

PICNIC FEASTS

Prices include disposable cups, plates, napkins, and utensils

THE ALL AMERICAN GRILL

- ♦ HAMBURGERS *GF - Big, juicy 6 oz. burgers with all the trimmings (lettuce, tomatoes, onions, & cheese), served with buns
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ♦ HOT DOGS - no picnic would be complete without All Beef hot dogs
- ♦ VEGGIE BURGERS - black beans, brown rice, corn, bell peppers, & onions, served with buns *(Please advise number of vegetarian guests)*

COST: Adults \$33.25 Ages 5-11 \$23.00

THE BOUNTIFUL BBQ

- ♦ PULLED BBQ BEEF BRISKET - slow smoked in our wood burning pit with our mouthwatering BBQ Sauce, served with buns
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ♦ HOT DOGS - no picnic would be complete without All Beef hot dogs
- ♦ VEGGIE BURGERS - black beans, brown rice, corn, bell peppers, & onions, served with buns *(Please advise number of vegetarian guests)*

COST: Adults \$34.25 Ages 5-11 \$24.00

THE WORKS

- ♦ PULLED BBQ BEEF BRISKET - slow smoked in our wood burning pit with our mouthwatering BBQ Sauce, served with buns
- ♦ HAMBURGERS *GF - Big, juicy 6 oz. burgers with all the trimmings (lettuce, tomatoes, onions, & cheese), served with buns
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ♦ HOT DOGS - no picnic would be complete without All Beef hot dogs
- ♦ VEGGIE BURGERS - black beans, brown rice, corn, bell peppers, & onions, served with buns *(Please advise number of vegetarian guests)*

COST: Adults \$37.50 Ages 5-11 \$27.50

Above Picnic Feast packages are served with:

Veggie Baked Beans (Please advise number)
Baked Bean Trio
Chef's Choice Seasonal Fresh Fruit
Mayo, Mustard, Ketchup, BBQ Sauce, & Relish



Your choice of three (3) salads:

*Gourmet Redskin Potato Salad *GF*
Vegetarian Pasta Salad
*Homestyle Creamy Coleslaw *GF*
*Tossed Green Salad w/ Ranch & Italian Dressing *GF*
Classic Caesar Salad w/ Caesar Dressing

Upgrade your side salads:

Roasted Potato Vegetable Salad
Lemon Orzo Salad
Cider Coleslaw
Seasonal Spinach Salad
(add \$1.00 for each upgrade choice)

*GF = Gluten Free / *VG = Vegan

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Add beverages,
snacks, & dessert
to any package*

*Gluten Free, Vegetarian, or Special Diet Selections may be available upon request * These menu prices are subject to change.*

CATERING PICNIC PACKAGE MENUS

PICNIC FEASTS

Prices include disposable cups, plates, napkins, and utensils

(FOR DROP-OFF OR PICK-UP ONLY—MINIMUM 25 GUESTS)

THE CLASSIC

- ♦ HAMBURGERS *GF - Big, juicy 6 oz. burgers with all the trimmings (lettuce, tomatoes, onions, & cheese), served with buns
- ♦ HOT DOGS - no picnic would be complete without All Beef hot dogs

COST: \$25.95

THE SMOKED BBQ

- ♦ PULLED BBQ BEEF BRISKET - slow smoked in our wood burning pit with our mouthwatering BBQ Sauce, served with buns
- ♦ SMOKED PULLED CHICKEN - slow smoked, and served with 2 signature BBQ Sauces on side and buns

COST: \$26.95

THE BACKYARD PICNIC

- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor
- ♦ SMOKED PULLED PORK - slow smoked in our wood burning pit with 2 signature BBQ Sauces on side and buns

COST: \$28.95

Above Picnic Feast packages are served with:

Baked Bean Trio
Chef's Choice Seasonal Fresh Fruit
Condiments



Your choice of three (2) salads:

Gourmet Redskin Potato Salad *GF
Vegetarian Pasta Salad
Homestyle Creamy Coleslaw *GF
Tossed Green Salad w/ Ranch & Italian Dressing *GF

GOURMET GRILLS

Prices include disposable cups, plates, napkins, and utensils

LOW & SLOW COMBO

- ♦ BBQ SPARE RIBS - 1/3 rack of meaty, tender pork ribs, slow cooked and basted with J.R.'s BBQ sauce
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor, served with BBQ sauce on side

COST: Adults \$36.50 Ages 5-11 \$25.25

MIXED GRILL

- ♦ MARINATED SKIRT STEAK *GF - grilled to perfection, served with Horseradish Sauce
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor, served with BBQ sauce on side
- ♦ JUMBO SHRIMP SKEWERS - bathed in our house marinade and grilled just right

COST: Adults \$40.75 Ages 5-11 \$31.25

DELUXE GRILL

- ♦ MARINATED BEEF TENDERLOIN *GF - Bursting with flavor and served with Horseradish Sauce
- ♦ MARINATED BONELESS CHICKEN *GF - our own special marinade, tender and bursting with flavor, served with BBQ sauce on side
- ♦ JUMBO SHRIMP SKEWERS - bathed in our house marinade and grilled just right

COST: Adults \$43.75 Ages 5-11 \$34.25

Above Gourmet Grill packages are served with:

Tossed Green Salad with Ranch & Italian, Rolls & Butter
Rosemary Roasted Potatoes or Garlic Mashed Potatoes, Fresh Vegetable Saute

**Add beverages,
snacks, & dessert
to any package**

*GF = Gluten Free / *VG = Vegan

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten Free, Vegetarian, or Special Diet Selections may be available upon request * These menu prices are subject to change.

CATERING PICNIC MENU EXTRAS

YOU MAY ADD—

Marinated Skirt Steak Sliders*

Carved to order w/ Rolls &
Horseradish Sauce or Chimichurri Sauce
\$6.25 (min. of 50)

Fried Chicken Wings

Lightly breaded wings served with
Golden Tangy BBQ Sauce and celery sticks
\$1.75 (min. of 100)

Smoked Chicken Wings

Seasoned with J.R.'s special spices served
with Blue Cheese dipping and celery sticks
\$1.75 (min. of 100)

Napa Valley Chicken Pecan Salad

Pecan Chicken Salad served with butter croissants
\$4.25 (min. 100)

Pulled Smoked Chicken

Slow smoked chicken served
w/ 2 House BBQ Sauces and Buns
\$5.95 (min. of 50)

Pulled Smoked Pork

Slow smoked Pork served
w/ 2 House BBQ Sauces and Buns
\$5.95 (min. of 50)

Pork BBQ Spare Ribs

Meaty, tender pork ribs, slow cooked
and basted with J.R.'s Signature Sauce (2 rib bones ea)
\$5.95

Sausage with Grilled Peppers & Onions

Grilled links served over sliced grilled peppers
& onions, with Buns
\$4.75

Grilled Shrimp Skewers

21/25 Jumbo shrimp in house marinade;
grilled over open flames
\$5.50

Broiled Salmon*

Filet cut broiled and topped
with bourbon citrus glaze
\$5.95



Marinated Portobello Mushroom Sliders

Grilled mushrooms served on
Potato Rolls with chipotle aioli
\$3.75 (min. of 100)

Grilled Veggie Kabobs

Skewered zucchini, squash, peppers, and
onions seasoned w spices and grilled over open flames
\$4.50

Seasonal Vegetable Sauté

seasonal fresh vegetables lightly
sautéed with oil and fresh herbs
\$3.50

Grilled Street Corn

fresh cobs of corn served with
Lime butter, chipotle aioli, crumbled cojita cheese, & fresh
chopped cilantro and lime wedges
\$4.50

Home-Style Mac & Cheese

a creamy blend of cheeses and pasta
baked to golden perfection
\$3.95

Chipotle Smoked Mac & Cheese

a creamy blend of cheeses and pasta
Smoked with a bit of heat in every bite
\$3.95

Mac & Cheese Station

Homestyle mac & cheese served with toppings
(bacon, jalapenos, mushrooms, scallions, & fried onions)
\$5.95

Summer Cucumber & Radish Salad

sliced cucumbers, shaved radishes, and red onions
tossed in light vinaigrette
\$3.50

Black Bean Corn Salad

a zesty blend of black beans, corn,
peppers, and onions
\$2.95

Summer Heirloom Tomato Salad

sliced heirloom tomatoes and peaches topped with burrata
cheese and balsamic reduction
\$3.95

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*Gluten Free, Vegetarian, or Special Diet Selections may be available upon request * These menu prices are subject to change.*

CATERING PICNIC MENU EXTRAS

SNACKS—

Jumbo Soft Pretzels

served with spicy mustard

\$175.00 (qty. of 50)

Popcorn Station

Freshly popped and served from cart

\$175.00 (serves up to 150)

Cheese Board

Cubed Cheddar, swiss, & pepper jack served with fruit garnish and crackers

\$175.00 (serves approx. 50)

Fresh Cubed Fruit Platter

Assorted seasonal fruit

\$150.00 (serves approx. 50)

Vegetable Crudités Platter

Fresh vegetables served with

Ranch Dipping Sauce

\$105.00 (serves approx. 50)

Mediterranean 7 Layer Dip

served with cucumber slices and pita chips

\$105.00 (serves approx. 50)

Cold Spinach Artichoke Dip

served with baguettes slices & crackers

\$95.00 (serves approx. 50)

Warm Artichoke Jalapeno Dip

Cheesy blend of artichokes and jalapenos served hot with baguette slices & tri-color tortilla chips

\$125.00 (serves approx. 50)

- ◆ Snacks are set out and ready for your guests at the beginning of event.
- ◆ Desserts are timed to start towards end of main food service.
- ◆ Some snack and desserts may require use of electricity. Generator can be included if necessary.



DESSERTS—

Jumbo Chocolate Chip Cookies

a giant version of what mom makes filled with lots of chocolate chunks

\$1.75 (min. of 50)

Triple Fudge Brownies

a knockout of chocolaty rich flavor

\$1.75 (min. of 50)

Warm Seasonal Cobbler

a southern style classic

(Peach, Apple, or Berry)

\$3.25 (min. of 50)

Southern Banana Pudding

An ol' school favorite with creamy banana pudding and vanilla wafers

\$2.75 (min. of 100)

Pineapple Coconut Cake

yellow cake with pineapple, shredded coconut and fresh whipped cream

\$4.50 (min. of 50)

Seasonal Pie Station

apple, cherry, blueberry

and many more to choose from

2 choices \$3.50 (min. of 50)

3 choices.....\$4.95 (min. of 75)

Funnel Cake Station

Fried on site in cast iron pans, served up crispy and sprinkled with powdered sugar

\$4.95 (min. of 100)

Snow Cones Station

Shaved ice served with a variety of flavored syrups

\$225.00 (serves up to 150)

Cotton Candy Station

Hand spun sugar from our cart (served best in non-humid weather)

\$275.00 (serves up to 150)

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may in-

Gluten Free, Vegetarian, or Special Diet Selections may be available upon request * These menu prices are subject to change.

CATERING PICNIC MENU EXTRAS

BEVERAGE ADDITIONS—

Canned Sodas (assorted)	\$1.50
Bottled Water (24 ea.)	\$24
Kids Juice Boxes (assorted ~ 24 ea.)	\$24
Gatorade (12 oz. bottles/ 24 ea.)	\$42
Lemonade (3 gal.)	\$50
Iced Tea (3 gal.)	\$50

Hot Beverage Stations

Warm Apple Cider (3 gal.)	\$70
Hot Coffee (reg./decaf ~ 3 gal.)	\$70
Hot Chocolate (3 gal.)	\$70

*Add Kahlua, Bailey's Irish Cream
or Spiced Rum to you Hot Beverage Station*

- ◆ Non-alcoholic beverages are served the entire event.
- ◆ All Alcoholic Beverages are removed one hour prior to the end of the event, in accordance with Virginia ABC Laws. And we do reserve the right to restrict alcohol consumption at any time.
- ◆ J.R.'s Custom Catering holds the liquor license for our catering. No additional license is necessary. If purchasing your own alcohol for the event, some restrictions may apply, depending on the event.

ALCOHOL ADDITIONS—

Keg Beer (1/6 or 1/4)\$160 & up

1/4 Keg Barrel (1/4 Pony Keg) = serves approx. 80 portions

1/6 Keg Barrel (1/6 Sixtel Keg) = serves approx. 50 portions

Bottled Beer (24/cs)\$60 & up

Wine (1.5 Ltr. Or 750ml)\$24 & up

1.5L Bottle = serves approx. 10 portions

750ml Bottle = serves approx. 5 portions

Sangrias & Spiked Punches (3 gal.)\$225 & up

3 gal. batch = serves approx. 40 / 8 oz. portions

Lime Margaritas (3 gal.)\$375 & up

Can be served On The Rocks, w/ Machine Rental,
or over Crushed Snow Cone Ice

**SO MANY OPTIONS TO LIST—
ASK YOUR EVENT PLANNER FOR
OUR ALCOHOL MENU**

ALCOHOL FAQ's—

WHAT KIND OF ALCOHOL SERVICE POLICIES DO YOU HAVE?

- ◆ We DO NOT hand out sealed or un-sealed alcohol "to-go" at the end of the event.
- ◆ We do pull all alcohol 1 hour prior to end of event. This is to ensure the safety of all guests leaving the venue. We do not announce a last call, but will serve one last drink per person.
- ◆ We do not serve shots. We may do a signature shot as a special event toast if ordered, but generally speaking we don't want people drinking too many shots too fast and not enjoying the event.
- ◆ We DO NOT serve minors. All guests must be able to present a valid, legal ID in order to consume alcohol.
- ◆ We will discontinue service to a guest if our staff determine they are intoxicated.

DO WE GET TO KEEP THE LEFTOVER ALCOHOL?

- ◆ All alcohol includes the purchase for event consumption only. Per state regulation, any portion leftover may not leave the premise with any clients or guests.

WILL WE RUN OUT OF ALCOHOL?

- ◆ We carefully calculate how much alcohol should be needed for your event. This amount is customized based on the type of event as well as if kids are part of the guest count. Whether you are purchasing a la carte or a package service, we will help to ensure you have the perfect amount for your event.



CONTACT INFORMATION

The Marketing Office

Phone: (703) 707-8559

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marketing@jrsbeef.com

Website

www.jrscustomcatering.com

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McLean, VA 22102

**Please Support JRs Custom Catering by writing a review
on one of our many social media sites**

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