

BAR & BEVERAGE

While CP Fine Catering strives to ensure accuracy, we reserve the right to correct anyerrors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. For full menu please visit our website or contact an Event Specialist.

BEVERAGE



ASSORTED SODAS	
Diet & Regular	\$1.25 each
BOTTLED WATER	
	\$1.25 each
TEJAVA ICD TEA	
	\$1.25 each
RED BULL	
Diet & Regular	\$1.25 each
HOT TEA	
2.5 Gallons, 40 cups	
5.0 Gallons, 80 cups	\$115.00
HOT CHOCOLATE	
2.5 Gallons, 40 cups	
5.0 Gallons, 80 cups	\$115.00

CP COFFEE BAR

Coffee served with whipped cream, chocolate shavings, cinnamon, sugar, sweet-n-low and equal.

......\$3.00 per person

AQUA PANNA WATER

800 ml......\$3.00 each

PELLEGRINO

400	ml	.\$2.00	each
800	ml	.\$4.00	each

LEMONADE OR ICED TEA

Staffed Events Only

2.5 Gallons,	40	cups	.\$30.00
5.0 Gallons,	80	cups	.\$60.00

HOSTED BARS



TOP SHELF BAR

Top shelf alcohol bar, mixers, garnishes, imported and domestic beers, wine, sodas, bottled waters & clear disposable glassware.

3.0 Hours	\$26.00
4.0 Hours	\$28.00
5.0 Hours	\$30.00

PREMIUM BAR

Premium alcohol bar, mixers, garnishes, imported and domestic beers, wine, sodas, bottled waters & clear disposable glassware.

3.0	Hours	\$20.00
4.0	Hours	.\$22.00
5.0	Hours	.\$25.00

NON-ALCOHOLIC BAR

Includes sodas, bottled waters & sparkling juices.

3.0 Hours	\$5.00
4.0 Hours	\$6.00
5.0 Hours	\$7.00

BYOB

Includes sodas, bottled waters, mixers, garnishes, ice & clear disposable glassware. Client to provide their own beer, wine & alcohol.

3.0	Hours	\$6.00
4.0	Hours	\$7.00
5.0	Hours	\$8.00

PREMIUM BAR INCLUDES

LIQUOR

Absolut Vodka, Bacardi Rum, Bombay Sapphire Gin, Captain Morgan Rum, Johnnie Walker Scotch, Jack Daniels Whiskey, Jose Cuervo Gold, Kahlua, Seagrams 7 Whiskey, Southern Comfort, Amaretto Disaronno

BAR SERVICE WINE UPGRADE AVAILABLE UPON REQUEST 20% service charge additional. bartender(s) required.

ORDERING INFORMATION



MENU PRICES

CP Fine Catering menus are priced per person and include disposable serviceware. While CP Fine Catering strives to ensureaccuracy, we reserve the right to correct any errors in pricing or descriptions and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

PICK- UP ORDERS

Your order may be picked-up at our kitchen location located at 750 East McGlincy Lane Suite 105 Campbell, CA 95008. Our staff will be happy to load your order in your vehicle for you. Pick up orders must be placed by 10:00 am two (2) business day prior to the event date.

DELIVERY ORDERS

Delivery orders are perfect for a more casual type of entertaining. Our trained delivery staff will make certain that your order is on time. Delivery orders must be placed by 10:00 am two (2) business day prior to the event date. Delivery charges are based on location. Deliveries are scheduled within a 45 minute window of your choice. December orders must be placed by 10:00 am three (3) business days prior to the event. December deliveries are scheduled within a one (1) hour window of your choice. Please note many dates will close in December.

EXECUTIVE SET-UPS

Our executive delivery team will come to your location and set-up your food using linens, chafers, and decorative serving platters. Linens and chafers have an additional rental fee. Executive Setup orders are to be placed three (3) business days prior to the event date. Delivery charges are based on location. There will be a 20% service charge added to the food and beverage.

CP will not process any orders without payment in full, a signed contract and signed Terms and Conditions. Payment terms are available for corporate clients with approved credit.

*Large orders may need advanced notice. Please contact an event specialist for details.

ORDERING INFORMATION



FULL-SERVICE EVENTS

Our serving personnel will do everything required to create the perfect event from start to finish, so that you can focus on your event. A delivery charge and a 20% service charge will be added to food and beverage.

EVENT STAFF RATES

EVENT MANAGER	\$50.00/hour
CAPTAIN	\$35.00/hour
SERVER	\$30.00/hour
BARTENDER	\$35.00/hour
EXECUTIVE CHEF	\$50.00/hour
PARTY CHEF	\$35.00/hour

Event staff hours will be charged based on your specific event details.

Most events require a two hour set-up and a one hour clean-up in addition to your actual event time.



by Café Primavera

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