



Checklist for Bar and Cake Serving Set-Up

- ☐ **Beer:** Cans or keg (no glass bottles please) Kegs seem to foam terribly in this altitude. If you do want a keg, please remember a large trash tub to ice down, the tap and additional ice to keep it iced down all afternoon!
- ☐ **Wine:** Variety of red and white as your taste runs (bottled wine is fine since bartender will be serving)
- ☐ **Champagne:** If having a champagne toast. If guests will toast with whatever they are already dinking, please bring a bottle of champagne for your cake-cutting toast if you would like. We provide the champagne bucket and two glass champagne flutes unless you are providing your own special flutes.
- ☐ **Bottled Water:**
- ☐ **Sodas:**
- ☐ **Solo Cups:** For keg beer
- ☐ **Clear Drink Cups:** Clear plastic cups and/or wine glass style for wine
- ☐ **Clear Plastic Champagne Flutes:** If guests are toasting with champagne
- ☐ **Cocktail Napkins:** Usually 2x's your guest count at least. These are usually the same as your cake napkins.
- ☐ **Bagged Ice:** At least 15-20 lb. bags to ice down beer, wine, water, sodas. Maybe more if it is a hot day.

***Sanctuary will supply ice bucket, ice scoop, wine/beer opener and large oval livestock tanks to ice down drinks.*

Checklist for Wedding Cake Cutting/Serving

- ☐ **Cake Plates**
- ☐ **Forks**
- ☐ **Cake Napkins**

***Have your cake baker supply a box for the 6" top of your cake if you plan to save for your first anniversary. Also a box for any leftover cake! Sanctuary does not keep boxes on-hand for this.*