



There are a few good reasons why you should hire a bartender for your event.

First, a good, personable bartender can take all the worries out of serving cocktails to your guests and provide such a great time for you and your guests.

*Secondly, we provide you the ability to offer **an open bar situation** to your guests where you may not normally be able to afford to do so through a caterer. With a list of our favorite wholesalers and years of experience we can design and calculate the perfect **open bar** for any budget.*

Our role is simple.....

Maintain steady contact with you to create the best plan to stock your bar for your event based on preferences and number of guests in attendance etc.

We can assist in designing any signature drinks you desire as we have a vast experience with it.

We help to calculate alcohol and ice needed for you to purchase and have at the venue the day of the event.

On the day of the event we will arrive **an hour early** to set up the bar.

- Set up your bar(s) where you need them, focusing on organization, cleanliness and order.
- Provide you with bartenders who are professional in demeanor and experienced with your kind of event with their own tools.
- Break down the bar(s) and leave the area clean and orderly before we depart, being certain to alert you to unopened alcohol left over as it may be returned if desired for a refund at the store it was purchased. (in most cases)

Formalities are as follows:

- Staff will be on hand to you and your guests for the length of your event and billed at an hourly rate. Discreet and tasteful tip jars are mandatory for all events.
- Allow a 1 hour minimum per bar setup and 30 minutes for clean up. All prices are subject to change with knowledge of updated invoice ahead of time if possible.
- **Hourly Rates for the current season are \$75 per hour for the first bartender and \$50 for each additional bartender after that.**
- **We recommend 1 bartender for every 60 guests with 2nd bartender needed for larger parties to minimize any breaks in service or long lines or dependent on bar menu. All is dependent on finalized bar menu and at the discretion of TS.**
- All of our bartenders may arrive with the following as needed: **shakers, ice scoop, signature drink dispensers, wine opener, bar towels, bottle opener, can opener, strainer, paring knife, and cutting board.** Any special requests are the responsibility of the host to provide.
- **We accept checks and Venmo, with a 50% deposit required at contract to save the date with the balance due 30 days in advance of event unless negotiated otherwise.**
- Cancellations done upon written notice to the other no later than 7 days prior to the event. If the purchaser cancels the agreement after that date for any reason, the purchaser will be required to pay any balances owing in full in addition to forfeiting the deposit due to cancellation.
- Balances not paid 30 days before the event are subject to a \$25 per day service fee.
- A returned check fee of \$30 will be implemented for any and all returned checks.
- All bartenders wear black shirt and black pants, but this can be discussed at contract based on customer preference within reason.
- As the host, you are ultimately responsible for all your guests. We reserve the right to refuse alcohol to any of your guests, who in our judgment, have had too much to drink or are under the legal age, or providing alcohol to minors in attendance. We are very fair, but firm on this.

Remember, we are here to help make your special day seamless. We are here to show your guests and you a great time at an affordable cost!

Please email for a quote today and..... *Let's celebrate!!!*

