Private Event Bar Packages

Flexible, fun, and professionally served. All packages can be tailored to your event size, theme, and preferences.

> *We include a 20% service charge on all private event bar packages to ensure our bartenders and support staff are fairly compensated for setup, service, and cleanup. This amount functions as their gratuity, so you don't need to worry about tipping at the event—everything's taken care of!*

1. Pay-Per-Drink (Most Flexible)

- Only pay for what's poured
- We track drinks, you settle at the end
- Includes: bartender, drinkware, garnishes, ice, mixers
- Minimum spend: $300
- Bartender fee: $125

2. Pre-Set Bar Tab

- You set the budget, we track the tab
- Once the tab is reached:
  - Switch to cash bar, extend, or close
- Includes: bartender, drinkware, garnishes, ice, mixers
- Bartender fee: $125

Sample guide:

- $300 = ~35–45 drinks
- $500 = ~60–75 drinks

3. BYO (Bring Your Own) + Service

- You provide the alcohol and mixers, we handle the bar
- Includes: bartender (4 hrs), setup/cleanup, ice, glassware
- Starting at $250

Standard Bar Menu (Included in all non-cash packages)

- Liquor: Vodka, Rum, Whiskey, Tequila, Gin
- Mixers: Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Fresh Lime
- Beer: 3 selections (ask for current options)
- Wine: Sweet White, Cabernet Sauvignon

Add-Ons & Upgrades

- Signature Cocktail Creation: +$50
- Champagne Toast: +$25 per 10 guests
- Second Bartender (large events): +$100
- Drink Ticket System: ask us!