



## Mobile Bartending Packages

*Here are the different bartending packages you can choose from as a base for your next event!  
Prices may vary based on the number of guests, hours of service, and what type of bar service you require.*



### Package One

BEER & WINE SERVICE

2 Professional Bartenders  
3 hours of bar service  
1 hour of setup time  
All bar equipment & supplies  
(excluding alcohol, garnish & mixers)

Each additional hour is \$80.

**\$400**

### Package two

BEER, WINE & LIQUOR SERVICE

2 Professional Bartenders  
3 hours of bar service  
1 hour of setup time  
Customized Display Menu  
All bar equipment & supplies  
(excluding alcohol, garnish & mixers)

Each additional hour is \$92.

**\$525**

### Package three

PREMIUM BEER, WINE & LIQUOR  
SERVICE

2 Professional Bartenders  
3 hours of bar service  
1 hour of setup time  
2-3 Customized Signature Cocktails  
Customized Display Menu  
Basic Garnish & Mixers for Open Bar  
All bar equipment & supplies  
(excluding alcohol)

Each additional hour is \$110.

**\$700**

These prices are based on traveling within 50 miles and includes liquor liability insurance coverage for your venue, as we list them as additional insured on our policy.



## Bar Add-On Services

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Want to make your bar service even better? Here are some add-ons we can provide for you!



### NON-ALCOHOLIC BEVERAGE SERVICE

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*Choose 2 beverages from our list of infused spa water, infused iced tea, lemonade, limeade, and mocktails to offer your guests a delightful alternative to water and regular sodas!*

**\$175**



### BEER & WINE CONCIERGE SERVICE

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*We help you determine quantities of what alcohol to buy with our partners at Total Wine & More. We also pick-up the alcohol and bring it directly to your event, so you don't have to worry about it!*

**\$150**



### CHARCUTERIE BOARD PREPARATION AND/OR ASSEMBLY ONLY

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*One of our specialties, allow us to help put your vision together for an amazing charcuterie spread! We can prepare the ingredients that you'd like off-site in a commercial kitchen and put together anything from individual charcuterie boards or a huge grazing table (price varies based on ingredients the client requests).*

**ASK FOR PRICING**

These prices are based on providing for 50-75 guests. Prices are subject to change based on ingredients or guest count.