



Exceptional until the last pour.



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## Bringing together Everything You Want in a Bar Service

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Since 2010, we've been providing a one-stop bar & beverage solution for thousands of events across Texas. With us, you don't have to worry about calculating how much alcohol you need, renting glassware, or interrupting your party to make sure your bar is stocked with ice.

We have a roster of phenomenal staff that can keep the energy going strong all event long, while at the same time providing that extra mile of awesome customer service that gives your guests nothing but great memories to talk about for years to come. We have our own bartender training program that is a requirement for all staff to know all details are gone over to ensure nothing falls through the cracks, along with the unsurpassed experience that comes with years of being in the industry, but also take the safety of guests extremely serious & make sure everyone is also responsible. So if the wedding party starts slamming drinks, you don't have to worry — we've got this.

*Kealie*

Owner - MMK Mixology Services LLC



# Here is our easy process....

Since you took the time to reach out and request pricing information, it's probably safe to assume you're interested in how we work! Our process has been honed like a well-oiled machine after hosting HUNDREDS of successful events. Each step is an important one in ensuring both parties (you and us) have all the information we need to execute the beverage experience of your dreams! Having said that, each event is different and sometimes we need to add or skip steps in order to create the perfect event. We do whatever is required to exceed expectations. Most events, however, follow these steps:

## 1

### YOU MADE THE FIRST MOVE - THE INQUIRY

This is the step you achieved when you sent in your event details. Check! As a result of your inquiry, you're receiving this brochure. At this point, you just need to review the brochure and select any of the services that you are interested in. Once you submit your selections, we'll receive a notification and can create a formal proposal for you!

## 2

### LET'S TALK - SCHEDULE A CONSULTATION

Next up, we will hop into a zoom for us to get to know each other and to make sure we are the right fit for the job. If you would like your fiancé, BFF, mom, or entire bridal party to join, the more the merrier! These calls typically last 15 to 30 minutes & On the call, we will go over what you're looking for, confirm some details, as well as answer any questions you have.



### THE INVESTMENT - CUSTOMIZED PROPOSAL

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If we each decide we are a great match, I'll send a recap email of our zoom with a proposal based on what we discussed on the call. We can continue to tweak and adjust the proposal until it's perfect for you, so if you receive your proposal and would like to make additional adjustments, just let us know!



### LET'S MAKE IT OFFICIAL - CONTRACT & DEPOSIT

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When your proposal is perfect, you'll want to sign the contract and pay the deposit in order to reserve your date. MMK Mixology Services is committed to maintaining high service levels so we're careful not to overcommit ourselves. There is a limit to how many events we'll take in any given period, so be sure to book as soon as you're confident you'd like us to host your bar.



### TELL ME ABOUT YOUR FAMILY & FRIENDS - EVENT QUESTIONNAIRE

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Around 60 to 90 days before your event (or sooner if you're booking within that window) we'll send out an event questionnaire for you to fill out. We will get final confirmation on service times, event planner information, the type of drinkers your guests are, uniform preferences, & More. If you've chosen to include signature cocktails in your beverage experience, it'll ask you about your cocktail preferences as well so we can build out your cocktail-tasting menu if you elect to have one.



### DYING TO TRY YOUR SIGNATURE COCKTAILS? - SCHEDULE A TASTING (NOT REQUIRED)

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Possibly the BEST part of your event planning journey! Not only do we get to meet, but packages with signature cocktails also get to taste their way through a cocktail menu prepared especially for you! In this meeting, we'll go over expectations, the menu, alcohol ordering details, and more! You'll leave with favorites chosen, and with a new friend (me)!



### THE DAY WE'VE BEEN PLANNING FOR ALL ALONG - EVENT EXECUTION

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The day you've been waiting for, and we've been preparing for. We'll arrive early, be set up with time to spare and be ready to host your big event with giant smiles on our faces. We will take great care of you and your guests while you mingle, delicious drink in hand. Wasn't that easy?



# Our Services

Some of the services we offer are listed below.

Because events are never one-size-fits-all, our pricing is custom and dependent on if you would like a bar rental, how many bartenders are needed to support your guest count & what you would like to serve.

Unsure of what options you want or need for your event? That's okay! Part of our service model is to help curate the perfect package to accommodate the unique aspects of each event.

We make it easier for you by breaking it down into a few simple categories.

\*THIS PRICING MODEL IS TO GIVE YOU AN IDEA OF THE INVESTMENT FOR BAR & BEVERAGE SERVICES FOR YOUR EVENT.

\*\*Pricing is subject to change if incorrect #s are inserted into the pricing model

\*\*Corporate & holiday rates may apply.

\*\*rates are subject to change & availability.



\*We have per event minimum of \$750 for each event and a 4-hour minimum on all services and rentals for Friday-Sunday Events.



### **POUR SERVICE AKA BARTENDING SERVICE ONLY \$300.00**

Are you D.I.Y.-ing your event and have everything handled?!?! Not a problem! We have TABC-certified bartenders ready to handle serving your guests with phenomenal customer service and a positive vibe that will keep the energy up for your entire event.

Includes 1 bartender for 4 hours  
(minimum)

1 hour **minimum** setup; 2 service hours;  
1 hour cleanup

(amount of time required for setup will be  
calculated on a per-event basis)

#### MMK Mixology will always provide :

- General Liability & Liquor Liability Insurance
- Ice Bin & Ice Scoops for Clean Ice for Drinks
- Bar Mats/Pour Spouts
- Shaker Tin & Strainer
- Jiggers/Muddler/Bar Spoons
- Wine & Bottle Opener
- Garnish Tray/Cutting Board & Knife
- Pour Bottles for Juices/Bar Towels
- Simple Syrup/Kosher Salt/Tajin

#### The host will be responsible for :

- Calculating the amount & purchase the Alcohol (beer/wine/spirits) for bar service (MUST purchase 750 mL or 1 L bottles of spirits only. The larger "handles" of liquors are not bartender friendly & slows down service.)

*\*Alcohol Coordination & Menu Planning -  
Available add-on*

- Cups/glassware for serving beverages
- Wine glasses/cups & champagne flutes for bar service
- Bar napkins
- Coolers & Sufficient ice for icing down beer/wine and for serving in cocktails (as applicable)
- Garbage cans/garbage bags
- A bar or table for the staff to serve from
- Mixers and garnishes (as applicable)



### **POUR SERVICE + CONCIERGE SERVICE \$300.00 + PLUS \$3 PER GUEST**

Do you have the majority of the bar planned, but just need a little help to ensure the event runs perfectly? We will give you our professional recommendations on beer, wines, & spirits, Create a drink menu, as well as calculate how much alcohol will be needed to last the entirety of your event without running out.

Includes 1 bartender for 4 hours  
(minimum)

1 hour **minimum** setup; 2 service hours;  
1 hour cleanup

(amount of time required for setup will be  
calculated on a per-event basis)

#### **PLUS PEACE OF MIND!**

MMK Mixology will always provide :  
everything in Bartending Services Package  
+

- Menu planning & detailed shopping list assistance (ordering & delivery services available for an additional fee & optional)
- 12 oz heavy-duty plastic cups for cocktails
- Ice delivery up to 2lbs of ice per person (variable based on season)
- Straws & holder (paper straws available upon req)
- Beverage napkins & holder
- Pre-event Bar consultation & recommendations for alcohol orders & creation of drink menu
- Customized printed bar menu

#### The host will be responsible for :

- Payment for Alcohol (beer/wine/spirits) for bar service
- Wine glasses/cups & champagne flutes for bar service
- Garbage cans/garbage bags
- A bar or table for the staff to serve from
- Mixers and garnishes (as applicable).
- Non-alcoholic beverages for general consumption



### **MONTH-OF COORDINATION**

\*\*\*Pricing begins @ \$2800 for month of  
coordination

#### Coordination Services Include:

**Create a vendor and VIPs contact list.** This is a directory of names, pronouns, phone numbers, and emails of any wedding vendors and VIPs.

**Make a timeline.** I'll get you a final timeline two weeks before your wedding. You review it, let me know of any red flags, and then I send a customized version to all of your vendors and your VIPs.

**Review all contracts.** You are welcome to send me any and all wedding-related contracts. I'll review these and let you know of anything that catches my eye.

**Correspond with vendors.** You're responsible for booking and working with your vendors; however, as soon as we finalize the timeline, I send a customized version of everyone on the vendor team.

**Send a monthly check-in.** Every month, we'll have a regular check-in. This is typically an email where I note, in order of priority, what's on my radar in relation to your wedding. It's a time for us to check-in with each other and make sure we're on track. It's also the big difference between me and other coordinators.

**Coordinate any rental order(s).** I'll initiate any rental order(s) and I'll update said orders throughout our work together. This saves you on time and also on any "rental coordination fees" that might be charged by a caterer, as applicable.

**Attend your final walkthrough.** If you're getting married in the Houston metro area, I'll come along to this meeting. If you're not, I'll be sure to prep you and the venue to make that meeting the most efficient possible. Get an idea of the questions to ask at this meeting.  
*\*See traveling options in the section below.*

<ul style="list-style-type: none"> <li>Non-alcoholic beverages for general consumption</li> </ul>	*additional service hours are available @ \$55.00 per hour	<b>Run your rehearsal.</b> If you're having a rehearsal, I will be there to "cruise direct." This is also when I'll grab any items that you need to get from Point A to Point B on the wedding day.
*additional service hours are available @ \$55.00 per hour	**1 bartender per 100 guests - Serving Beer & Wine Only **1 bartender per 75 guests - Serving Beer, Wine & Cocktails	<b>Handle all things wedding day.</b> Think of me as a stage manager for the event that is your wedding. I also don't cap my hours; I'm with you all day.
**1 bartender per 100 guests - Serving Beer & Wine Only **1 bartender per 75 guests - Serving Beer, Wine & Cocktails	**PRICE IS FOR THE 1 BARTENDER FOR UP TO 4 HOURS	<b>Serve as a sounding board.</b> I've been to a lot of weddings. Whenever helpful and wherever asked, I will offer you my opinion and advice. My goal is to help people have the weddings they want. Many of my clients also CC me on emails they send to vendors to help them keep track of answers they need.
**PRICE IS FOR 1 BARTENDER FOR UP TO 4 HOURS	*MMK Mixology Services <b>must</b> have possession of ALL alcohol on site being consumed while being contracted.	<b>Provide an excuse.</b> A bonus to hiring me? I'm the perfect neutral party to act as an excuse when wedding planning gets challenging. My only caveat: Just tell me so we can keep our stories straight.
*MMK Mixology Services <b>must</b> have possession of ALL alcohol on site being consumed while being contracted.		<b>Be a back-up officiant.</b> I am, in fact, ordained, thanks to the internet. I figured not having someone to legally marry you is the one way for a wedding day to really go wrong.
		<i>**As all of our packages are fully customized to your particular needs and wishes, <b>exact pricing will be determined by the size and scope of your event, the range of coordination services and time required, the number of months lead time and travel (if necessary).</b></i>
	\$300	\$300
		<b>\$2,800</b>

A 4 hr. **minimum** reservation is required (including at a **minimum** of 1 hour for pre-event setup and 1 hour for post-event cleanup).

Prices indicated include a tip jar to be allowed for guest gratuity.

\*Events with a guest count of 50 or less will automatically include a 10% gratuity. A host gratuity will be added for hosts who prefer that a tip jar not be present, for events in which a tip jar is not appropriate, and for events with a small guest count of 50 and below. Any additional beverage products (if requested) are an extra fee. Additional charges also apply for add-on services, holiday bookings, travel, bar movement/room flip for cocktail hour & reception (if applicable), and for additional bartenders and service times (including setup and breakdown). A Late Night surcharge applies to events running later than 12:00 am

\*\*PRICING IS SUBJECT TO CHANGE AT ANY TIME

## Service Package Enhancements

Do you not want to have to worry about a thing when it comes to the bar & everything that comes along with planning & preparing for service?

Create a full-service bar & beverage package by adding on some of our package enhancements to create a full-beverage catering experience that you'll never forget. Kick back, relax & enjoy the entire event knowing we got it all under control from the moment we sign on as your bar & beverage service provider.



### SIGNATURE COCKTAILS OR MOCKTAILS

\*\*price is per guest

Includes recipe development, as well as all ingredients & garnish shopping list necessary for cocktail execution on the big day.

Consult with our mixologists to customize, create, and conform to your special event. Will create custom signage that will be framed with the entire drink menu listed, as well as the names of the Signature Drinks of the evening.

QUANTITY 1 \$3



### MIXER + GARNISHES

\*\*price is per guest

Mixers Included - Cranberry juice, Grapefruit, Club soda, Tonic water, Lemon & Lime juice

Sodas Included - Coke, Coke Zero, Sprite

Garnishes included - Lemons & Limes

Misc - Orange & Aromatic Bitters, Kosher Salt, Tajin & Simple Syrup

\*Does **not** include non-alcoholic beverages for general consumption. Non-alcoholic beverage packages are available as an add-on.

QUANTITY 1 \$3.25



### BEVERAGE STATION

\*\*price is per guest

Choice of Three Options: Water, Tea, Lemonade, MMK Mixed Punch

MMK will provide table, black or white linen, beverage dispensers, 3 beverage options, 9 oz heavy-duty plastic cups, lemons & sweeteners.

QUANTITY 1 \$2.75





### MENU PLANNING & ALCOHOL COORDINATION

We partner with a local retailer who will deliver your alcohol order to all Houston venues on the day of your event. If your venue is outside of their delivery area, MMK will arrange pickup & delivery to the venue. Our partner also accepts returns of unopened and un-chilled wine and spirits. If you would like to order your alcohol through them, MMK will facilitate the ordering, delivery, and returns.

**INCLUDED IN THIS PROCESS:** You will submit a questionnaire giving us more details about what you're wanting to include on your drink menu like favorite brands, flavors, or ideas that you have. If you prefer a Zoom or a phone call is preferred to go over everything, let's do it! After MMK gets the details, we will create a mock order for you to review that will include our recommended amounts of spirits/beer/wine that will be needed for your event based on guest count & time. Upon approval, we will place your order, arrange delivery, and complete returns the week following your event.

\*Client pays liquor provider directly by way of CC authorization form

\*\*Service Fee to be applied to order

QUANTITY: 1 \$150



### ICE COORDINATION

Ice coordination to the venue for drinks/cocktails plus ice to ice down drinks/beer.

\*Price is for 1 - 20lb bag

\*Does not include coolers for storage

QUANTITY: 1 \$10



### CHAMPAGNE TOAST PACKAGE

\*Price is per guest

Includes stemless champagne flutes, pouring & serving

QUANTITY: 1 \$3



### STEMLESS WINE GLASSES

50 pack - Tosware  
12oz - used for wine  
14oz - used for wine  
18oz - used for cocktails

Stemless wine glasses - Made of durable PET plastic, this crystal clear plastic wine glass

\*\*Talk to MMK planner about sizes & recommendations.

QUANTITY: 1 \$75





## STEMLESS CHAMPAGNE FLUTES

50 pack - Tossware  
6oz Stemless champagne flute  
9oz Stemless champagne flute

Stemless champagne glasses - Made of durable PET plastic, this crystal clear plastic champagne flute  
\*\*Talk to MMK planner about sizes & recommendations.

QUANTITY: 1 \$75



## STEMLESS MARTINI GLASS

50 pack - Tossware  
6oz Stemless martini glass

Stemless martini glasses - Made of durable PET plastic, this crystal clear plastic martini glass  
\*\*Talk to MMK planner about sizes & recommendations.

QUANTITY: 1 \$75



## GLASSWARE COORDINATION & MANAGEMENT

Upgrade to glassware, MMK will organize, arrange & manage glassware for your event.

*Additional rentals for silverware, tableware, server ware & equipment/furniture rentals are available upon request.*

\*Event staff or bussser dedicated to glassware management must be provided if not by MMK Mixology, but by the caterer or rental company selected by client for the entire duration of the event to manage glassware during the reception & will get all glasses prepped & racked for removal post-event.

QUANTITY: 1 \$150



## COFFEE SERVICE ADD-ON

Coffee Service Add-On for 50 servings.

Includes 8 oz - 10 oz paper cups, lids, milk, cream, sugar, & brewing equipment.

QUANTITY: 1 \$200

A 4 hr. **minimum** reservation is required (incl. a minimum of 1 hr each of setup/break down). The prices indicated above include a tip jar to allow for guest gratuity. If tip jar is NOT preferred to be on the bar for guest gratuity, you may opt-in for a "hosted gratuity". If opting in for a "hosted gratuity", a 25% gratuity will be added to the total invoice. If your event has a smaller guest count of 50 & below, a 10% gratuity will be automatically included regardless of whether a tip jar is permitted or not. Any additional beverage products for mixer packages can be brought in for an additional fee (if requested).

**Additional charges also apply for add-on services, holiday bookings, events that are 25+ miles from zip code 77024, bar movement/room flip for cocktail hour & reception, additional bartenders, service times (including setup and breakdown), or additional bar stations. A Late Night surcharge applies to events requesting bar services to run later than 12:00 am. If bar cut-off time is 12:00 AM & Breakdown is until 1:00 AM, the late-night surcharge will not be applied.**

\*Pricing is subject to change at any time.

# Portable Bar & Event Rentals

Missing a place to serve cold beer & tasty cocktails from? Trying to give your venue a certain look or missing some major decor pieces? Here are a few of our most popular Portable Bar rental options & Event Rental options.

\*\*We have many more upon request if these aren't what you're looking for.



## ALL-WHITE PORTABLE BAR

Enough room for up to 2 Bartenders to work comfortably behind this 6ft portable bar. Recommend a back bar shelf to create a display for products & glassware.

\*Plus delivery  
\*\*2 bars available in white

QUANTITY: 1  
\$250



## BLACK MARBLE PORTABLE BAR

Enough room for up to 2 Bartenders to work comfortably behind this 6ft portable bar. Recommend a back bar shelf to create a display for products & glassware.

\*Plus delivery  
\*\*2 bars available in black marble

QUANTITY: 1  
\$250



## MMK PORTABLE BAR

Enough room for up to 2 Bartenders to work comfortably behind. Recommend a back bar shelf to create a display for products & glassware.

\*Plus delivery  
\*\*Only 1 available

QUANTITY: 1  
\$400



**BLACK BACKBAR SHELF**

62 in tall with 5 shelves

- \*Plus Delivery
- \*Price is per shelf unit
- \*2 shelving units available

\$150



**WOOD CRATE BACKBAR DISPLAY**

MMK will create a 6 - 8 wooden crate backbar display on top of a table with black or white linen. Can provide additional decor by request.

- \*Plus Delivery
- \*Price is per crate barback display unit

QUANTITY: 1

\$200



**GOLD GLASS BACKBAR SHELF**

71in tall with 5 glass shelves

- \*Plus Delivery
- \*Price is per shelf unit
- \*2 shelving units available

QUANTITY: 1

\$225

# Event Staff Enhancements & Requirements

MMK Mixology allows for 1 Bartender per 75 guests for beer, wine & cocktail service & up to 100 for beer & wine-only service.

To ensure phenomenal customer service & short wait times, we recommend a second bartender be onsite beginning at 50 guests, but is not required until the guest count hits 75 guests.

\*\*Barbacks are required for events with guest counts over 150 guests.

\*\*1 Staff member is required to be on-site to manage glassware if MMK is handling the coordination.



ADDITIONAL HOURS

Up to 4 hours of beverage service is included in your base package.

How many additional hours will you need?

QUANTITY 1

\$55



ADDITIONAL EVENT STAFF

We include enough bartenders to support your guest count from behind the bar in the main package, but if you'd like table-side wine service or passed cocktails, you'll need to add additional staffing.

Includes bartenders, barbacks, bussers, waitstaffs, greeters, brand ambassadors & more for up to 4 hours.

Enter the number of additional staff you'd like:

QUANTITY 1

\$335



ADDITIONAL BAR STATION & MANAGEMENT

Includes additional cooler, chilling buckets, bar tool kit, signage, and management of additional bar location.

Enter number of additional bar stations you'd like:

QUANTITY 1

\$300

A 4 hr. minimum reservation is required (including **at a minimum** of 1 hour for pre-event setup and 1 hour for post-event cleanup). Prices indicated include a tip jar to be allowed for guest gratuity.

\*Events with a guest count of 50 or less will automatically include a 10% gratuity. A host gratuity will be added for hosts who prefer that a tip jar not be present, for events in which a tip jar is not appropriate, and for events with a small guest count of 50 and below. Any additional beverage products (if requested) are an extra fee. Additional charges also apply for add-on services, holiday bookings, travel, bar movement/room flip for cocktail hour & reception (if applicable), and for additional bartenders and service times (including setup and breakdown). A Late Night surcharge applies to events running later than 12:00 am.

\*\*PRICING IS SUBJECT TO CHANGE AT ANY TIME

Did you not see the service you're looking for? Other additional event staff are available, just tell us who you need. Decorators? Day of Coordinator? Band? Let us know.



# got questions?!

WE GOT ANSWERS!

## CAN YOU PROVIDE THE ALCOHOL?

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Due to State of Texas Liquor Laws, our clients are always required to provide/purchase the alcohol for the event.

For our alcohol coordination, we work a little differently than most bar catering services. Instead of charging per head, we charge a flat coordination fee + cost of the alcohol that is to be paid directly to the vendor. Not only are you getting alcohol at MMKs discounted rates, but any & all additional discounts that I have at the time of purchase will be applied to your purchase as well.

By default, our quote never includes the cost of alcohol, mixers, etc. as every event is different and we want to give you the opportunity to customize every step along the way. We can work out the best bar menu for your needs and budget! That said, although getting the ingredients yourself is the cheaper option, using our shopping service is definitely the most convenient!\*

All alcohol will be paid for by the event host directly to the vendors.

## DO YOU ADD GRATUITY?

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Just like any other hospitality setting the standard tipping rates apply.

### BAR GRATUITY

-Host allows tip jars- 10% - if paying tip by cash, can pay directly to staff on the day of the event. If you would like to include on your invoices, we must add a 4% merchant payment processing fee to the amount.  
-Host DOES NOT allow tip jar - 25% - To be applied on the invoice.

### WAITSTAFF GRATUITY

-Gratuity from host to staff (what host feels appropriate)  
-Gratuity on invoice 25%

## RETAINERS vs DEPOSITS

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A retainer or a deposit is an amount of money you pay up-front when you sign your contract to “lock-in” your contract. You are most often going to pay a retainer or deposit on venues, photography, and catering, though you may with other vendors as well. That is how they are the same, but now lets talk about the important part: How they are different.

Wedding Contract Retainers: A retainer is non-refundable. If you cancel the contract with the vendor, you forfeit the retainer. The vendor can legally keep that portion that you have already paid them.

Wedding Contract Deposits: A deposit can be refundable. If you cancel the contract with the vendor, they have to return this money to you. (Please note there may be other sections of the contract that have limitations to when a deposit will and will not be returned.)

Here at MMK Mixology, we require a retainer. The reason we require a retainer is that we start working for you before the wedding day. Each of my packages comes with email/text support, consultations, etc. We also build a client portal for each of our couples once they book with us. Because of this, we need to be compensated for the time and work that is done from the beginning of the contract even if something happens and the contract is canceled. Short and sweet.

## WHY SHOULD I HIRE A PROFESSIONAL BARTENDER?

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There are many reasons why you should hire a professional bartender for your event. First, the bartender is the life of the party! You definitely want somebody with experience, that can make great drinks, and ensure people are having a fun time. Furthermore, it lessens the possibility of people over-serving themselves at an open, self-serve bar. It also takes the stress out of the event. We make sure that everything is taken care of so you can enjoy the night!

## WHY DO I HAVE TO INCLUDE THE HOUR FOR SETUP & THE HOUR FOR CLEANUP TO MY EVENT WHEN ONLY NEED BARTENDING SERVICES?

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As awesome as it would be to show up to your event & everything be ready to go, most (all of the MMK) bartenders include an array of bar tools with our "just the bartender" services that require to be set up prior to the event. Also, bartenders all work differently and have their own way of setup that favors the way they work and the flow to ensure a smooth service for your guests. Also, this gives another set of eyes one last chance to go over everything to make sure nothing is missed before it's too late & your guests begin to arrive.

## DO YOU HAVE MINIMUMS?

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We have per event minimum of \$750 for each event and a 4-hour minimum on all services and rentals for Friday-Sunday Events. There is a great amount of time, and work that goes into our mobile bar builds, maintenance, and importantly, before and after each event consisting of a 12-hour day to ensure they are clean and as pristine as the first event they ever did.

## HOW FAR IN ADVANCE DO YOU RECOMMEND BOOKING AN EVENT?

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It is recommended that you book an event as far in advance as possible to ensure we are available for your event. We are currently booking out 1-2 years.

**\*\*Any bookings for events within 7 days of the date will have a Last-Minute Booking Fee added to their invoice.**

## HOW MUCH DO YOU CHARGE FOR BARTENDING SERVICES?

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Since each event is unique, rates will vary for a multitude of reasons. We have extremely competitive prices and will work with the host to stay within the budget. Feel free to contact us to get a quote!

## WHAT FORMS OF PAYMENT DO YOU ACCEPT?

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We accept cash, check, or MasterCard, Visa, American Express, and Discover payments. Apple Pay, Zelle, Venmo, Cashapp, as well.

## WILL YOU BARTEND IN MY HOME?

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Yes, in fact many events we provide services for are held in a person's home.

## DO YOU HAVE MOBILE BARS?

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We have multiple portable bar setups we offer. We also work closely with multiple vendors if your vision is something different.

## HOW MUCH SHOULD I EXPECT TO SPEND FOR BAR SERVICES?

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Most of our clients spend around \$1,000 - \$5,000 for bar & beverage services. There are a lot of variables that go into the bar & beverage services, as well as also depends on if DIY or full-service. Please reach out with any questions you may have.

## WHAT IS THE SERVICE CHARGE FOR?

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A 15% mandatory service fee on alcohol procured and all services that cover expenses acquired to service the event. (administration, planning, logistics, transportation, liability coverage, etc.) is added to all invoices. This fee offsets the labor and administrative cost associated with research, planning, scheduling, shopping, packing, and cleaning equipment. Service fees DO NOT include gratuity for the event staff/bartenders/cocktail servers/barbacks/etc.

## WHAT DOES THE BARBACK DO VS THE BARTENDER?

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The bartender will focus on serving your guests - whether that is cocktails, beer, wine, or other drinks. The barback usually helps behind the bar where needed, such as restocking drinks, opening bottles, or even serving customers simple things like beer, wine, or soft drinks if needed.

## HOW DO I BOOK AN EVENT?

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Simple. Just call us at 346-399-8635 or send an email to [info@mmkmixology.com](mailto:info@mmkmixology.com) to discuss details.

Or use the following [link](#) to fill out our questionnaire to begin the process of getting a custom quote for your event.

## WHAT AREAS DO YOU SERVE?

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We serve the Greater Houston, TX and surrounding areas. Harris County, Fort Bend County, Waller County, Brazoria County, Galveston County, Montgomery County, and more.

We also travel to San Antonio, Austin, and the Dallas/Fort Worth and the surrounding areas.