

Eureka Building

BYO BARTENDING PRICING



ALL OCCASIONS BARTENDING
PRICING DETAILS FOR 2020

BARTENDING SERVICES

in partnership with All Occasions Bartending

Full Bar

including Mixed Cocktails

- 6 hours of service time
- Setup and clean up
- Portable bar
- Disposable cups (9 + 12 oz clear disposable cups used)
- Coolers and tubs
- Ice
- Garnishes
- Mixers
- 5" and 7" straws
- Plain white beverage napkins
- Insurance \$1 Million Liability

Pricing *(based on guest count)*

\$655 Up to 100 guests
\$725 125 guests
\$1095 150 guests
\$1175 175 guests
\$1245 200 guests
\$1395 250 guests
\$1465 275 guests
\$1845 300 guests (includes 3 total bartenders)
\$1995 350 guests (includes 3 total bartenders)

Beer and Wine Only

- 6 hours of service time
- Setup and clean up
- Portable bar
- Disposable cups
- Coolers and tubs
- Ice
- 5" and 7" straws
- Plain white beverage napkins
- Insurance \$1 Million Liability

Pricing *(based on guest count)*

\$450 Up to 100 guests
\$475 125 guests
\$500 150 guests
\$765 175 guests (includes 2 total bartenders)
\$795 200 guests (includes 2 total bartenders)
\$825 225 guests (includes 2 total bartenders)
\$895 275 guests (includes 2 total bartenders)
\$1250 300 guests (includes 3 total bartenders)
\$1365 350 guests (includes 3 total bartenders)

Details

- "Amenities available" are not included in the total and are an additional fee.
- Non-alcoholic mixers are based on drink selection. Mixers include: Coke, Diet Coke, Sprite, Ginger Ale, Squirt, Ginger Beer, margarita/sours mix, tonic water, soda water, cranberry juice, pineapple juice, orange juice, grapefruit juice, lime juice, simple syrup, bitters, grenadine, various syrups, bottled water (additional amenities may be requested, some may be an additional charge.)
- Mixers are included for all guests; not just the mixed bar drinks. For example, if any guest desired a water, coke, juice etc., it would be provided by the bar.
- Garnishes will be provided based on drink selection.
- Garnish choices: lemons, limes, oranges, jalapenos, fresh mint, olives, cherries, strawberries, blackberries and blueberries, celery, salt, tajin. Other garnishes can be requested if not listed.
- Ice accounts for icing down beer, wine as well as serving drinks throughout the event.
- Coolers and tubs are used to transport ice, as well as store ice, beer and wine during the event. If ice is requested, then coolers are required as well.
- Images follow of the 9oz and 12oz cups commonly used. 16 oz cups would be included if using kegs for beer.
- Each bar will only fit one bartender behind it. The bar is L-shaped and measure 5 feet across.
- The bars have shelving and an ice bin built in.
- Quoted price allows for use of a tip jar. Gratuity can be added in lieu of a tip jar if desired.

Additional Amenities

- Additional bartender can be added for +\$300