



- How many guests will you have:
- Are your guests light drinkers, moderate drinkers, or heavy drinkers?
- What are you planning on serving?
 - Beer and/or Seltzers?
 - Wine: box or bottle? how many types? (1 box=20 drinks, 1 bottle=5 drinks)
 - Champagne?
 - Spirits? You bring the alcohol, we bring the mixers
- Do you want to add Signature cocktails?
 - What are your favorite drinks/ spirits?
 - Would the drink be batched?
 - Do you want a cute name to go with your drink?
 - Garnish: Lime, lemons, cherries... or upgrade to edible flowers?
- Do you want us to set up our water station?
 - water and fruit-infused water. Would you want something else like lemonade?
- Event:
 - Where is your event?
 - What time will it start?
 - What time will it end?
 - How early can we set up?
 - Will I be sharing the bar area with any other vendors?
 - Is there a bar area or are we bringing our bar(s)?
 - Is there an ice maker or are we bringing ice?
 - We usually wear a black dress- is there any specific attire requests?
- Other:
 - Is there a specific person I need to give the leftover alcohol after the event?
 - If we were to run out of alcohol- who is my key person to contact?
 - are there any known allergies? Any garnish or mixer we shouldn't bring

Note:

1 bartender can handle up to 100 people
anything higher than 100 people will require 2 bartenders.
anything higher than 180 people will require 3 bartenders.

Thank you