



JUST THE BARTENDER

UP TO 50 GUESTS/4 HOURS SERVICE

CERTIFIED, EXPERIENCED, UNIFORMED

BARTENDER AND BARTENDER TOOLS

4 HOURS BAR SERVICE

SET UP/BREAK DOWN

SUGGESTED SHOPPING LIST

BAR MENU

CHILLING AND SERVING COOLERS

HYDRATION STATION

H2O + DISPENSER + CUPS

TRAVEL UP TO 30 MILES

BASE PRICE \$600

ELEVATING EVENTS BY PROVIDING
EXCEPTIONAL, PROFESSIONAL AND
EXPERIENCED EVENT SERVICES

826.202.3597

WWW.JUSTTHEBARTENDER.NET

JUST THE BARTENDER CAN PROVIDE

ADD A BARTENDER (MINIMUM 4 HOURS) \$75/HR

STANDARD GARNISHES \$1 PP

(LEMONS, LIMES, ORANGES, CHERRIES)

MIXERS & SODAS (PICK 5) \$5PP

(COKE, DIET, SPRITE, GINGER ALE, OJ,

CRANBERRY, PINEAPPLE, TONIC, CLUB SODA, ETC)

CUPS, NAPKINS AND STRAWS \$5PP

PREMIUM & EXOTIC GARNISHES \$4 PP

PINEAPPLE, PEACHES, BERRIES, EDIBLE FLOWERS,

LUXARDO CHERRIES, DEHYDRATED FRUITS

FRESHLY SQUEEZED JUICES/HAND CRAFTED SYRUPS \$5 PP

SIGNATURE DRINK MIXERS \$2 PP

HYDRATION STATION PLUS \$2PP

WATER, TEA, LEMONADE

OVERTIME/ADDITIONAL TIME \$75/HR

OVER 30 MILES TRAVEL \$1/MILE

OVER 30 MILES TRAVEL TIME FEE IS EQUAL TO HALF OF THE
HOURLY RATE OF THE STAFF PER HOUR.

*ALL CUPS ARE DISPOSABLE AND WILL VARY IN STYLE
BASED ON TYPE OF DRINKS BEING SERVED

PRICING IS SUBJECT TO CHANGE AT ANYTIME, YOU WILL BE PROVIDED WITH A QUOTE BASED ON YOUR SPECIFICS BEFORE
BOOKING. PRICES MENTIONED ARE BASED ON THE CURRENT COSTS OF SUPPLIES FOR A TYPICAL EVENT BAR.



JUNE 2025

*TRAVEL UP TO 30 MILES INCLUDED
FROM ROANOKE 24018

THE AVERAGE COST FOR 100 PEOPLE WITH A FULL BAR
FOR 4 HOURS IS AROUND \$2500-\$3000. EXPERIENCE
HAS TAUGHT JUST THE BARTENDER THAT YOU DON'T HAVE
TO SPEND THAT MUCH TO IMPRESS YOUR GUESTS.

ALL INQUIRIES CONTACTED VIA GIGSALAD MUST USE
GIGSALAD TO BOOK



VA IS A DRY HIRE STATE

CLIENT IS RESPONSIBLE FOR PROVIDING ALL ALCOHOL



WAITSTAFF
JUST THE ~~BARTENDER~~
JUSTTHEBARTENDER.NET

ELEVATING THE EXPERIENCE BY PROVIDING
EXCEPTIONAL, PROFESSIONAL AND
EXPERIENCED EVENT SERVICES

PASSED PLATED WINE SERVICE BUFFET SERVER

RESPONSIBILITIES INCLUDE BUT NOT LIMITED TO:

PASSING FOOD AND DRINK
SETTING TABLES
ASSISTING GUESTS AS NEEDED
CLEARING/BUSSING PLATES, CUPS, UTENSILS (DISPOSABLE OR RENTED)

SET UP AND BREAK DOWN OF EVENT
ASSIST BARTENDERS
TENDING SELF SERVICE FOOD & BEVERAGE STATIONS

*OUR WAITSTAFF SERVE FOOD ONLY, WE WILL NOT BE RESPONSIBLE
FOR HEATING UP THE FOOD ITEMS, FOOD MUST BE READY TO SERVE AND ARRANGEMENT
MUST BE MADE TO KEEP AT THE RIGHT TEMPERATURE*

RECOMMENDED NUMBER OF STAFF:

THESE NUMBERS ARE GENERAL GUIDELINES. YOUR SPECIFIC NEEDS MAY VARY BASED ON THE
SERVICE STYLE AND ANY ADDITIONAL TASKS.

	25 GUESTS	50 GUESTS	75 GUESTS	100 GUESTS
PLATED	2	5	7	10
BUFFET	2	3	6	7-8
COCKTAIL	2	2	4	6-8
BAR	1	1	2	2

HIRE JUST THE STAFF **\$30-\$40/HR PER SERVER BASED ON
SPECIFIC NEEDS/SERVICE STYLE**

PRICES MENTIONED ARE BASED ON PAY PROMISED TO THE STAFF, INSURANCE,
UNIFORMS, AND TAXES AND ARE SUBJECT TO CHANGE AT ANYTIME. AMOUNTS
PROVIDED ON QUOTES WILL BE HONORED WITHIN THE EXPIRATION DATES LISTED