

2026

BARTENDING SERVICES

PROFESSIONAL BARTENDING PACKAGES

Mystic Catering
AMAZE | ELEVATE

BAR SERVICE



Professional Bartending Services

Mystic Catering's professional bartending team delivers polished, attentive beverage service while allowing you the flexibility and cost savings of supplying your own alcoholic beverages. This approach ensures you maintain complete control over your beverage selections while benefiting from experienced bartenders dedicated to exceptional guest service, responsible alcohol service, and efficient bar operations.

Under this service arrangement, the **Client** is responsible for providing all alcoholic beverages, beer, wine, mixers, soft drinks, juices, garnishes, ice, cups or glassware (if not rented through Mystic Catering), and all other bar consumables required for the event. Mystic Catering will provide experienced, professionally attired bartenders who will prepare and serve beverages, maintain a clean and organized bar throughout the event, monitor inventory during service, and promote a safe, welcoming, and enjoyable experience for your guests.

Our bartenders are trained to provide courteous, efficient, and responsible beverage service while working seamlessly with your event timeline and other vendors. From cocktail hour through the final toast, our team is committed to delivering the same level of professionalism and hospitality that defines every Mystic Catering event.

Exceptional beverage service is about more than preparing cocktails, it is about creating memorable guest experiences. Our professional bartending team combines polished presentation, responsible alcohol service, and attentive hospitality to ensure every celebration is executed with professionalism from the first toast to the final farewell.

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Client-Provided Bar Items Include:

- Alcoholic beverages (beer, wine, spirits, champagne)
- Mixers, soft drinks, juices, and bottled water
- Ice for beverage service
- Garnishes and condiments (lemons, limes, olives, cherries, etc.)
- Cups or glassware (unless rented through Mystic Catering)
- Cocktail napkins, straws, stirrers, and other disposable bar supplies (if applicable)

Mystic Catering Provides:

- Professional, experienced bartenders
- Complete beverage preparation and guest service
- Professional bar setup and organization
- Inventory monitoring during service
- Responsible alcohol service throughout the event
- Bar cleanup at the conclusion of service

This service model provides the ideal balance of flexibility, value, and professional hospitality, allowing you to personalize your beverage program while entrusting the service to experienced event professionals.

Professional Bartending Services

Booking our professional bartending services.

	Description	Hours	Price
	**Bartending Packages** Professional bartender with thirty (30) minutes of bar set up, three hours of bar service and thirty (30) minutes of breakdown. Four hours total. Please note, **one bartender is required for every 50 guests**. Gratuity is not included.	4 hrs.	$300.00
	**Event Bartender Added Hours** Professional bartender service extends up to six hours total per bartender. When adding hours to your event, multiply extended hours by the total number of bartenders. Gratuity is not included.	1 hr.	$75.00
	**Bagged Ice** Mystic Catering staff can deliver ice for your event. All ice is delivered in 30 lb. bagged sleeves We recommend 120 lbs. (Four Sleeves for every 50 guests). Please note: Summer events will likely require 2.25 – 2.50 lbs. per guest.	30 lb. Sleeve	$38.00

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Frequently Asked Questions (FAQ)

Can guests bring their own alcoholic beverages and serve themselves or other guests?

No. For the safety of all guests and to help ensure responsible alcohol service, guests are **not permitted** to bring their own alcoholic beverages for personal consumption or to serve other guests. All alcoholic beverages served during the event must be managed through the designated bar service and served exclusively by Mystic Catering's professional bartenders or the venue's authorized bartending staff, as applicable.

Who provides alcohol for the event?

For our Professional Bartending Service, the **Client** provides all beer, wine, liquor, mixers, ice, garnishes, soft drinks, and other bar consumables. Mystic Catering provides experienced bartenders and professional beverage service.

How much alcohol should we purchase?

We are happy to provide personalized purchasing recommendations based on your guest count, event duration, and beverage selections to help ensure you purchase the appropriate quantities without unnecessary overbuying. Please note this table below as a guide.

Recommended Beverage Quantities

Number of Guests	Liquor (750 ml Bottles)	Wine (750 ml Bottles)	Beer (12 oz Bottles/Cans)	Champagne (750 ml Bottles)	Mixers (2 Liter Bottles)	Bottled Water	Soft Drinks
50	10–12	18–24	72–96	8–10	12–15	2 Cases	2 Cases
75	15–18	24–36	108–144	12–15	18–22	3 Cases	3 Cases
100	20–24	36–48	144–192	16–20	24–30	4 Cases	4 Cases
125	24–30	42–60	180–240	20–24	30–36	5 Cases	5 Cases
150	30–36	48–72	216–288	24–30	36–42	6 Cases	6 Cases
175	36–42	60–84	252–336	28–35	42–48	7 Cases	7 Cases
200	42–48	72–96	288–384	32–40	48–54	8 Cases	8 Cases

How much ice will we need?

As a general guideline, we recommend at least **2 pounds of ice per guest** for weddings and full-service events. Additional ice may be recommended for outdoor summer events, multiple bar locations, or specialty cocktail service.

Can Mystic Catering purchase the alcohol for us?

No. Mystic Catering does not purchase or resell alcoholic beverages. The Client is responsible for purchasing and providing all alcoholic beverages unless otherwise required by the venue or permitted by applicable law.

Are your bartenders licensed and experienced?

Yes. Our bartending staff are experienced event professionals trained in responsible alcohol service, guest hospitality, and efficient bar operations to ensure a safe and enjoyable experience.

How many bartenders will we need?

As a general guideline:

- Up to 50 guests: **1 bartender**
- 51–150 guests: **2 - 3 bartenders**
- 151–225 guests: **4 - 5 bartenders**
- Over 225 guests: Staffing recommendations will be customized based on your event.

Can you accommodate specialty cocktails?

Absolutely. Signature cocktails are a wonderful way to personalize your celebration. We are happy to prepare custom cocktails using ingredients supplied by the Client.

Can you accommodate dietary restrictions?

Yes. We regularly prepare vegetarian, vegan, gluten-free, dairy-free, and allergy-conscious meals. Please advise us of any dietary requirements during the planning process so we can prepare appropriate menu options.

When should we book our wedding?

We recommend reserving your date as early as possible. Popular wedding dates, particularly those during the spring and fall seasons, often book **12–18 months in advance**. Early planning provides the greatest flexibility in selecting your preferred menu, rentals, staffing, and event services.

Can Mystic Catering provide China, flatware, glassware, linens, and other rentals?

Yes. We offer a wide selection of tabletop rentals, including China, flatware, glassware, chargers, linens, serving pieces, and specialty event accessories designed to complement weddings, corporate events, and private celebrations.

Do you provide setup and cleanup?

Yes. Our full-service events include professional setup of food service areas, buffet presentations, meal service, and cleanup of all catering-related equipment and service areas as outlined in your event proposal.

Do you require a deposit?

Yes. A signed Catering Agreement and deposit are required to reserve your event date. Your reservation is not confirmed until both have been received.

When is the final guest count due?

Your guaranteed guest count and final menu selections are typically due **14 days prior to your event**, unless otherwise specified in your Catering Agreement.

Can we make changes after booking?

Yes. We understand that plans evolve. We are happy to accommodate reasonable changes to your menu, guest count, rentals, and event details whenever possible, subject to product availability and applicable deadlines.

What happens if it rains?

For outdoor events, the Client is responsible for providing an appropriate weather contingency plan, such as a tent or indoor backup location. Our team will work closely with you to ensure a smooth transition should weather conditions require adjustments.

What makes Mystic Catering different?

At Mystic Catering, we believe exceptional events are built upon outstanding food, thoughtful presentation, attentive service, and meticulous planning. Our experienced team is committed to creating memorable dining experiences tailored to your unique vision while delivering the professionalism, hospitality, and attention to detail that have become the hallmark of our company.

Let's Raise a Glass!

Whether you're planning an intimate waterfront gathering, an elegant estate wedding, or a celebration for hundreds of guests, our professional bartending team is committed to delivering exceptional service, polished presentation, and a memorable experience for every guest.

Our event specialists are happy to assist with beverage planning, purchasing recommendations, staffing, and bar service logistics to ensure your celebration is seamless from the first toast to the last. We look forward to celebrating with you.