



Bar Mixer Package

You bring the alcohol... we bring everything else!

Whats Included?



Mixers include:

Coke, Diet Coke, Sprite, ginger ale, club soda, tonic water, pineapple, orange, cranberry, lime & grapefruit juices, sweet & sour mix, bitters, margarita mix & salt, grenadine, and simple syrup

Garnishes to include limes, cherries, lemons, oranges and mint

Along with ice, plastic cups and beverage napkins!

This package offers budget flexibility without compromising exceptional bar service!

Price is based off of 5 hours of continuous service. Other service time frames available.

\$9.00 Per Person

***Pricing based off of 150+ guest count, lower guest counts are subject to additional pricing**

\$275.00 Per Bartender

***Pricing does not include Production Fee & Tax**

How Much Does It Cost?



Alcohol Purchase Suggestions for Weddings

(Based on 100 guests for a 5-hour event)

1. Estimate Total Alcohol Consumption

For a 5-hour event, the consumption follows the general rule of:

First hour: 2 drinks per guest

Each subsequent hour: 1 drink per guest per hour

For 100 guests:

First hour: 2 drinks per guest = 200 drinks

Next four hours: 1 drink per guest per hour = 400 drinks

Total drinks for 100 guests = 600 drinks

2. Break Down by Type of Alcohol

For a 5-hour event, we'll use the same breakdown:

50% Beer

30% Wine

20% Spirits (Liquor)

For 600 drinks total:

Beer: 50% of 600 = 300 drinks

Wine: 30% of 600 = 180 drinks

Liquor: 20% of 600 = 120 drinks

3. Beer

Serving Size: 1 beer = 12 oz (1 can)

Average consumption: 2.5 beers per person (slightly more for a longer event)

Total beer needed: 300 drinks ÷ 1 beer per drink = 300 bottles/cans

Considerations:

You might want to consider offering a wider variety, including craft beers, to suit different tastes. Adjust based on your guests' preferences.

4. Wine

Wine servings are typically 5 oz per glass.

Red and White Wine Split: 50/50

Total wine glasses needed: 180 glasses of wine ÷ 5 oz per glass = 36 bottles of wine.

Suggestions:

1 bottle of wine serves about 5 glasses.

If you prefer one type of wine, adjust the split (e.g., 60% red, 40% white).

5. Spirits (Liquor)

Serving Size: 1 shot = 1.5 oz

Average consumption: 1 shot per person per hour (for a 5-hour event)

Total liquor needed: 120 drinks ÷ 1.5 oz per drink = 80 oz of liquor

Breakdown by Type of Liquor (adjust depending on preferences):

Vodka: 1/3

Rum: 1/3

Whiskey/Bourbon: 1/3

For 80 oz of liquor:

1 bottle of liquor = 750 ml (25.36 oz)

You'll need about 4 bottles of each liquor (vodka, rum, and whiskey).



**Summary for 100 Guests
(5-Hour Event)**

Beer (50% of total drinks):
300 bottles/cans (light, regular, craft beer)

Wine (30% of total drinks):
36 bottles of wine (18 red, 18 white)

Liquor (20% of total drinks):
4 bottles of vodka
4 bottles of rum
4 bottles of whiskey/bourbon