



Traveling Bartender Services

____/____/____

CONSULTATION QUESTIONNAIRE

CLIENT NAME(S): _____

ADDRESS: _____

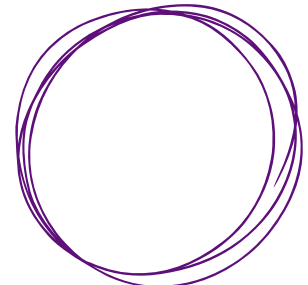
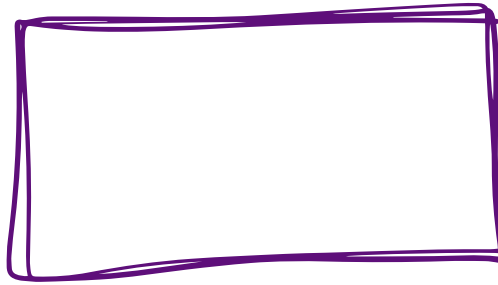
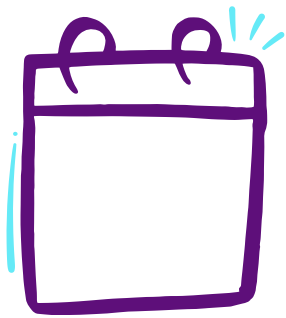
PHONE #: _____

EMAIL: _____

EVENT DATE

REASON & THEME

GUEST COUNT?



VENUE NAME: _____

VENUE ADDRESS: _____

VENUE PHONE #: _____

CONTACT NAME: _____

CONTACT #: _____



BAR SETUP

- ☐ Bartender Only \$50/HR
- ☐ Single Bar & 1 Bartender \$600/DAY
- ☐ Double Bar & 2 Bartenders \$900/DAY
- ☐ Private Cocktail Class \$30/PP

LENGTH OF BAR SERVICE

- ☐ 2 HR ☐ 3 HR ☐ 4 HR ☐ 5 HR ☐ 6 HR

SETUP ARRIVAL TIME: _____ AM/PM

EVENT START TIME: _____ AM/PM

BEVERAGE SERVICE BEGINS: _____ AM/PM

BEVERAGE SERVICE STOPS: _____ AM/PM

EVENT END TIME: _____ AM/PM

BREAKDOWN LEAVE TIME: _____ AM/PM

BAR SETUP WILL BE LOCATED: ☐ OUTSIDE ☐ INSIDE

Is this space covered? _____

Will there be electricity? _____

Can we leave trash on site? _____

Can we use venue ice machine? _____



BARTENDER COUNT

We recommend using a 1 : 50-75 Bartender-to-Guest Ratio. For best service, we suggest having (2) Bartenders, depending on your guest count, as many guests report that having (1) was not enough for 100 people.

- ☐ 1 Bartender
- ☐ 2 Bartenders
- ☐ 3 Bartenders
- ☐ 4 Bartenders

SETUP/BREAKDOWN TIME

Our Setup/Breakdown rate is \$100/HR & is associated with the bartender's ability to prepare & tear down their workstations. Generally we anticipate at least one hour of setup & half an hour to breakdown. More time may be required to establish familiarity with the venue, receive the alcohol order & day-of instructions from the host.

- ☐ 1.5 HRS
- ☐ 2 HRS
- ☐ 2.5 HRS
- ☐ 3 HRS

GRATUITY

Gratuity is calculated from the Bartender's hourly rate & Setup/Breakdown time combined. Hosted gratuity is when the bartenders are given an overall tip by the hosts at the conclusion of an event. If you choose to do a combination of hosted gratuity with tip jar, please make sure your guests are aware to bring cash so our bartenders can earn appropriately.

- ☐ 15% & Tip Jar
- ☐ 30% Overall; No Tip Jar



**"BARTENDER ONLY" BOOKINGS ARE NOT APPLICABLE WITH A
"DRINK SERVICE" OPTION.**

DRINK SERVICE

These days, the recommended alcohol mix is 50% liquor, 25% beer & 25% wine. We recommend the host bring a cooler to take home any left over or unused alcohol in. We usually suggest going with a limited bar selection or signature drinks so that guests can choose quickly & aren't overwhelmed with the choices.

How much do you anticipate each guest drinking in an hour?

- ☐ Light, 1-2 drinks per person
- ☐ Average, 3 drinks per person
- ☐ Heavy, 4+ drinks per person

Do you want a Custom Menu Display featuring the drink choices
you select created?

- ☐ YES
- ☐ NO

Will any of your guests have allergies we need to be aware of
for serving garnish/mixing purposes?



If you rented or are providing glassware for us to use, please provide your final glass counts. We charge a glassware management fee of \$50 if we will be using your glassware instead of our disposable drinkware.

PRODUCT SUGGESTIONS

- NA Liquors
- NA Beer
- NA Wine
- Ales
- Lagers
- Porters
- Stouts
- Radler/Shandy
- Seltzer
- Coolers
- Cider
- Sparkling
- Red Wines
- Scotch
- Cognac
- Brandy
- Whiskey
- Bourbon
- Liqueurs
- Gin
- Rum
- Tequila
- Vodka
- Rose
- Champagne
- White Wines

☐ Hydration Station [Two 3 Gal Dispensers] \$50

Water	<input type="checkbox"/>	
Tea	<input type="checkbox"/>	
Other	<input type="checkbox"/>	<hr/>
Fruit Infusions	<input type="checkbox"/>	<hr/>



☐ BMR Coffee Bar [3 or 5 Gal Dispensers] \$175 OR \$250

<input type="checkbox"/> Brazil	HOT / ICED	3 / 5
<input type="checkbox"/> Columbia	HOT / ICED	3 / 5
<input type="checkbox"/> Columbia Decaf	HOT / ICED	3 / 5
<input type="checkbox"/> Costa Rica	HOT / ICED	3 / 5

☐ Non-Alcoholic [3 No-Proof Products] \$350

☐ Boozy Three [3 Signature Drink Recipes] \$300

#1) Cocktail:

#2) Cocktail:

#3) Cocktail:



☐ Bottles/Cans [6 Products] \$250

☐ BritterBooze Basic [6 Products] \$450



☐ Best of BritterBooze [10 Products] \$600

*** THE CLIENT IS RESPONSIBLE FOR THE PURCHASE OF ALCOHOL
& MAKING SURE IT ARRIVES TO THE EVENT ON TIME ***



WHAT WE PROVIDE

Consistency & Efficiency
Certified Bartending Staff
General & Liquor Liability Insurance
Essential Bar Tools & Equipment
Ice & Coolers
Beverage Napkins
Straws/Stirrers
Disposable Cups
Garnish (complimentary to drink choices)
Mixers (complimentary to drink choices)

NOTES

***** YOUR VENUE MAY LIMIT THE SERVICES WE ARE LEGALLY ALLOWED TO PROVIDE*****



CLIENT SHOPPLING LIST

This image shows a blank sheet of white paper with horizontal black ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

BOOKING BRITTERBOOZE

Once you've accepted our proposal for bar services, we'll need our service agreement contracts to be signed & returned along with a 30% booking deposit.

Payment of an invoice deposit is due upon receipt. Final payment of the remaining invoice balance must be received at least 14 days prior to your event date.

Should you need to cancel our services, you may still apply the deposit to a future event if it falls within 6 months of the original date.

We'll refund your deposit, minus a \$200 administration fee, if you cancel more than 30 days from the event after booking. Cancellations made less than 30 days of the event will not be refunded.

Events that end earlier than invoiced are not eligible for a refund of unused time. If your event extends longer than what was initially projected, you'll be given an updated invoice detailing the extra services provided. Payment for the added labor will be required at the conclusion of the event.

We accept payment in the form of cash, check & all major credit cards.

*Thank you for
considering us!*

