



Thank You for considering Hart & Root Tin Tavern for your next event.

We are a fully insured and licensed with General and Liquor Liability insurance for the extra coverage for your special day. A personal policy will be built for your location and event for the day of. We are a bartending service and to stay in compliance with NYS Liquor Laws, we are unable to provide any alcohol for the event. All alcohol must be provided by the client, and/or venue. We do however guide you and provide a very tailored curated shopping list of all alcohol and other supplies needed for your day. You turn over those items to us the morning of and we create your specialized drinks and cater your event. We pride ourselves on our beautiful drinks and our extensive mixology to create your perfect cocktails. Upon booking with us you will be given access to our drink lists and signature curated drink recommendations and tailor your menu to your guests.

Our mobile bar and satellite bubbly bar include our boho chic beautiful décor, however, if you are interested in using your own décor, you have that option and we will design the space together. Savannah, our vintage camper bar is 24 feet long and requires about 30 feet clearance to comfortably fit her and her specialty décor surrounding the bar. Please note that we need an easy drive in/ drive out location for our mobile bar. We require minimal power to run our bar but in the case that is not available we do have a generator that we can provide for a small fee.

Included in our mobile bar service: All eco-friendly tossware cups, napkins, drink garnishes and straws. Two NYS TIPPS Certified bartenders, all décor, signature drink creation, drink menu signs, a

curated shopping list and the hydration station which can be tailored with water options as well as lemonade/iced tea option.

## How it works:

**Consultation:** We will schedule a virtual meeting with you to discuss your ideas and needs. We will create a plan for your day including where the bar will be parked, special features to make your day more special, a guest count and a curated plan for us to move forward with creating the perfect addition to your event.

**Bar service contract:** Once we have a detailed plan on your desires for your event we will execute a contract to reserve your day in our calendar and get the ball moving on creating your specialized menu and get all of the tailored details together.

**Menus:** Following contract signing we will supply you with a signature drink list full of Spring/Summer/Fall drinks and suggestions of beer/wine/champagne pairing for your cocktails. We will tailor to any drink or theme you have in mind and you have total control over your menu. We will have suggestions and pairings to offer as well and we will decide on garnish and glassware to complete your signature look.

**Detailed shopping list:** Once drinks have been decided and guest count has been estimated we will create a detailed shopping list of all needed to execute your chosen menu. We have affiliations with many different distributors and will do all we can to provide you with your best options and most cost effective ways to execute your shopping. You will provide us with this entire list the day of.

**Garnishes and ingredients:** We will provide all garnishments and specialty ingredients compliments of the local vendors of the Hudson Valley and will provide you with the very best and freshest produce/spices/syrups available through the local markets.

**Set up/Clean Up:** We will arrive 1-2 hours prior to your event to set up and receive the shopping list order and will set up. We will use power to set up and prepare for your special day. At the start of the event we will take your stress away by using our professionalism and mixology knowledge to keep your guests glasses full and keep the guests happy. At the conclusion of the

event we will take around an hour to clean up. If additional time is needed it can be requested for an hourly fee to extend your party from our original agreement. You will be left with anything left over from your shopping list and your specialized menu from your event.

More Detail will be discussed at time of consult discussing specifics and options along with add-ons that may be available. Thank you for considering Hart & Root Tin Tavern to be apart of your special day.

- “Bellini” our Bubbly Bar Cart is available for drop off service or available with a bartender to pour drinks for your special day. With bellini we offer champagne toware for your guests, garnishes, napkins, mixers and décor. She is available as an add-on service for a champagne entrance or toasting station or the highlight of your event as an independent champagne bar. We will arrive 1-2 hour prior and set her up with all fine details, your specialty drink menu and champagne which we will receive from you at the beginning of set up.
- Have a bar that you would like to use but in need of certified bartenders to service your event. We are available for hire for your event and can also help curate a drink list that will make your drink list stand out from all other bar menus.
- Nightcaps and coffee options are also available as add-ons for your event and can be tailored to your needs.