



Palmer House Stable

an authentic rustic 1838 boutique venue

Beer Wine and Liquor Services

Deciding bar options may feel overwhelming, but our bar manager and staff are here to help. Based on your guest count and suggestions, they'll be able to help you make a good decision that is respectful of your budget and your guests' needs.

Unless your guests are all non-drinkers, most guests expect a bar setup with a selection of wine, beer, and spirits. However, you can choose to exceed expectations and by doing what feels right for you - at your event, no one will judge as they'll be having a great time regardless of your bar choice.

Cheers!

We offer 2 types of bar services:

1. Hosted Bar
2. Liquor Bar Service

1. Hosted Bar Beer and Wine

We have an open-vendor policy which means you can purchase all your beer, wine, and spritzers but you cannot charge your guests by the drink. We provide 3 large farm tubs on wheels that you can use to put your beer and wine in and ice down. Host provides 20 lb. bags of ice and usually requires 10 bags per 100 guests depending on the temperature and location of the tubs. Guests are prohibited from bringing in beer, wine, and spritzers as in a BYOB situation unless approved by Palmer House Stable in writing.

2. Liquor Bar Service

Open Bar

Put simply, the term means that the person paying for the event is picking up the tab for all the drinks. You essentially are "hosting" your guests with bar service.

As the bartenders make drinks and are served, they keep a running total of the type of drinks and the number of drinks. At 11 pm the lead bartender will give the "Host" the totals and they will take a payment by check made out to: UPTOWN MAIN LLC.

We charge \$30.00 per hour per bartender, and we supply 1 bartender per 50 guests. The bartenders' time starts 1 hour before for setting up and 1 hour afterwards for putting away and cleaning up the area.

We will supply hard liquor, mixers, and condiments.

Our liquor service menu is:

- 3 signature drinks that you choose.
- IF we provide the beer 3 beers, usually Coors Lite, Busch Light and Easy Eddy by Big Grove
- 2 wines, Josh Cellars Cabernet Sauvignon, and Josh Cellars Chardonnay.

*Our per drink and beer charge is subject to the requested brands you choose.

From standard to premium selections, the charge for each drink is dependent on your selection.

Typically, \$6-\$12 per mixed drink and \$4-\$10 for beer. Wine \$6-\$12.

All bar service ends at 11pm.

Moscow Mule Copper Cups and glass tumblers are provided.

Budget Tip:

The duration of bar service can increase or decrease costs. The bar service will end at 11pm, but you can halt the hosted bar at 10pm or earlier if you wish.

Option: The host may provide the beer, wine, and spritzers as in #1 above and our bartenders will serve with their time inclusive at the end of the night. This means the host puts their beer and wine in the tubs and ice down. Host provides 20 lb. bags of ice and usually requires 10 bags per 100 guests depending on the temperature and location of the tubs.

Guests are prohibited from bringing in beer, wine, and spritzers as in a BYOB situation unless approved by Palmer House Stable in writing. No tailgating bars allowed.

Cash Bar

Like an open bar setup except the "Guests" pay by the drink when served instead of the host. But the host is still responsible for the bartender's time.

At 11 pm the lead bartender will give the "Host" the total time the bartenders were working, and they will take a payment by check from the host made out to:

UPTOWN MAIN LLC. the holder of the liquor license.

We charge \$30.00 per hour per bartender, and we supply 1 bartender per 50 guests. The bartenders' time starts 1 hour before for setting up and 1 hour afterwards for putting away and cleaning up the area. We will supply hard liquor, mixers, and condiments.

Our liquor service menu is:

- 3 signature drinks that you choose.
- 3 beers, 2 lights and a Easy Eddie Big Grove
- 2 wines, a white and a red.

*Our per drink and beer charge is subject to the requested brands you choose.

From standard to premium selections, the charge for each drink is dependent on your selection.

Typically, \$6-\$12 per mixed drink and \$4-\$10 for beer. Wine \$6-\$12.

All bar service ends at 11pm.

Budget Tip:

The duration of bar service can increase or decrease costs. Your event is due to end at 11pm, but you can halt the hosted bar at 10pm or earlier if you wish.

We watch the consumption of each guest for liability reasons and will Refuse Service to anyone we feel is intoxicated; the wedding party is included.

- The client on the Rental Agreement can purchase beer and wine and provide but not sell during your event.
- No liquor is allowed except when you hire our bar service using our Iowa Liquor license.
- If any open liquor is present that is not provided by Uptown Main, we will confiscate the liquor, and the guest will need to vacate the property immediately.
- No Alcoholic beverages on the city sidewalk violators may be asked to leave, and the event may be shut down at the owner's discretion.

FAQ

HOW DO PEOPLE TYPICALLY DRINK?

A rule of thumb is one drink per person per hour plus a drink they can toast with during speeches. You know your guests best and can decide if this sounds reasonable.

CAN GUESTS GET COCKTAILS

Yes. For simple mixed drinks like 'rum and coke', gin and tonic', or 'vodka and soda' this is generally included with any hosted/cash bar.

If formal cocktails, then we need to know beforehand. We can make it happen but need to have everything on hand. For instance, we need cherries and fresh oranges for an Old Fashioned or mint for a Mojito.

CAN WE HAVE SIGNATURE COCKTAILS?

Certainly! A signature cocktail is the perfect option for multiple reasons. You can showcase a flavor you love! It helps the bar staff plan for your event. It also helps guests decide what to drink. If they see a signature cocktail on the menu featuring a cute name that speaks to your relationship, then they're bound to order it! For you, it also helps you decide in advance if you want guests to generally be drinking something that's refreshing while light on booze, or something heavier. We will provide a bar menu at no cost.

Some cocktails can be batched in advance, which is why they're perfect for large group events. Batched cocktails or pre-prepared cocktails mean no long lines at the bar!

If you book with Palmer House Stable or The Literary Social Club and want a signature cocktail, then our team will work with you to create something that fits your bar service level and taste preferences.

CAN YOU GIVE US DELICIOUS SIGNATURE COCKTAIL IDEAS?

Of course! These three wedding cocktails are classics for good reason.

OLD FASHIONED

Ingredients: 1 1/2 oz Bourbon or Rye Whiskey, 2 dashes Angostura Bitters, 1 Sugar Cube, Few dashes plain water

Preparation: Place sugar cube in old-fashioned glass and saturate with bitters, add a dash of plain water. Muddle until dissolved. Fill the glass with ice cubes and add whiskey. Garnish with orange slice, and a cocktail cherry.

Served: On the rocks; poured over ice

MOSCOW MULE

Ingredients: 4 oz Ginger Beer, 1 1/2 oz Vodka, 1/6 oz Lime Juice

Preparation: Combine vodka and ginger beer in a copper mug or highball glass filled with ice. Add lime juice. Stir gently and garnish with a lime slice.

Served: On the rocks; poured over ice.

GIN AND TONIC

RUM AND COKE

MARGARITAS

BEER SUGGESTIONS

Big Grove "Easy Eddie"

Michelob Light

Coors Light

WHAT IS 'COCKTAIL HOUR'?

This glorious retro term refers to the time before dinner is served.

At weddings and large events, a cocktail hour gathers guests together before the dining area is opened and ensures that everyone will be ready to be seated and eat when the food is ready. More specifically, guests usually mingle together in a cocktail area while wedding portraits are coordinated. The cocktail hour gives them something to do while the couple and their wedding party may be absent.

To balance cocktail hour drinks, Hors d' Oeuvres are often served. These may be at a 'station' which means guests can help themselves or 'passed' which means that wait staff will carry platters of appetizers and offer them to each guest as they pass. (The term Hors d' Oeuvres comes from the French and is pronounced or-durr-ves. It means 'outside of work' so you eat them before the big work of a meal!)

DO BAR STAFF NEED TO BE TIPPED PER DRINK?

Yes, we allow tipping, and we provide a tip vase at the bar.

Your guests will want to tip, because our bartenders are very friendly and congenial and add to your guests' experience at your event.

WHAT IS 'WINE FOR THE TABLE'?

Common at many events, bottles of red and white wine will be placed on the tables before guests enter the dining area. Guests can then help themselves as needed or if there is the wait staff, they will keep their glasses topped up as they pass. 'Wine for the table' is provided so that guests can enjoy their meal without waiting at the bar.

We keep everything we do Simple Easy & Fun for everyone!



We watch the consumption of each guest for liability reasons and will Refuse Service to anyone we feel is intoxicated; the wedding party is included.

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200 East Main Street Solon, IA 52333
Al Wells 319.400.2908 al@palmerhousestable.net

Amelia Worrell 512.574.5101 amelia@palmerhousestable.net