

ANCHORED SPIRITS BARTENDING

packages

5/PG FOR 2 SIGNATURE DRINKS 8/PG FOR 3 SIGNATURE DRINKS 11/PG FOR 4 SIGNATURE DRINKS

custom bar package

bartenders only package

1100 +

5, 8 OR 11 PER GUEST

- 3 HOURS OF SERVICE
- PRINTED COCKTAIL MENU
- 30 MIN CONSULT
- BAR ARRANGEMENT (1-4 PIECES)
- SMALL BAR DECOR: GARNISH JARS ETC.
- STRAWS, NAPKINS, ICE ETC.
- DRINK MAKING MATERIALS
- BARTENDERS
- ALCOHOL RECOMMENDATION LIST
- MIXERS & GARNISHES
- ALCOHOL PICK UP
- SET U P & CLEAN UP
- BEER & WINE SERVING
- 2,3 OR 4 SIGNATURE COCKTAILS OR MOCKTAILS

650 +

5, 8 OR 11 PER GUEST

- 3 HOURS OF SERVICE
- PRINTED COCKTAIL MENU
- 30 MIN CONSULT
- EXISTING BAR MUST BE PRESENT
- SMALL BAR DECOR: GARNISH JARS ETC.
- STRAWS, NAPKINS, ICE ETC.
- DRINK MAKING MATERIALS
- BARTENDERS
- ALCOHOL RECOMMENDATION LIST
- MIXERS & GARNISHES
- ALCOHOL PICK UP
- SET U P & CLEAN UP
- BEER & WINE SERVING
- 2,3 OR 4 SIGNATURE COCKTAILS OR MOCKTAILS

BUILD YOUR OWN

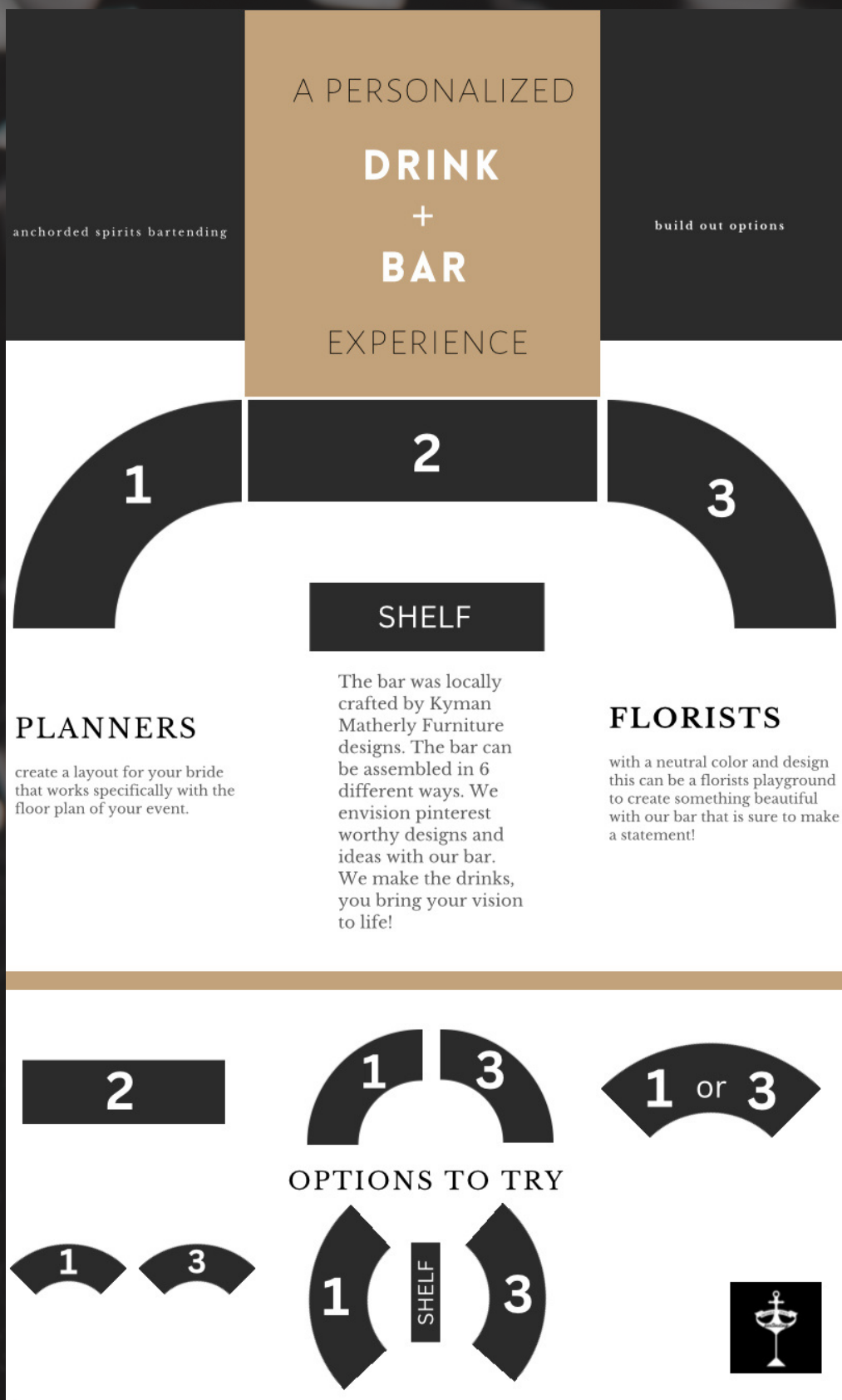
all BYO's include the following but allow you to customize and build your desired cocktail or mocktail experience from the itemized list.

- 3 HRS. OF SERVICE
- SET UP & CLEAN UP
- NECESSARY TOOLS, MIXERS & CUPWARE
- 30 MIN. CONSULT
- PRINTED MENU
- RECOMMENDATION LIST

*please add a 300 bartender fee when building your package

ITEMIZED LIST

- custom bar: 700
- 8 ft. champagne walls (2) : 375
- 2 flavor mimosa bar (table or cart): 425
- 2 flavor prosecco bar (table or cart): 600
- large punch or sangria dispensers (1-4 dispensers) : 55 per dispenser
- pre-mix drink pouches: 7 per pouch + 25 dollar drop off fee
- custom pouch stickers: 35 per 50 stickers
- custom napkins: 3 per napkin
- custom drink sticks or tags: 2.75 per
- acrylic menu: 57
- signature cocktail add on: 8/guest
- taste test: 50
- glassware (up to 100) : 275
- over 50 mile fee: varies
- extra hours: 100/hr
- pour only service: 300
- full bar only: 425
- bartender fee (2): 300



COCKTAILS

SHE'S A KEEPER |

tequila, agave, lemon, strawberry, basil
or cilantro

SPARKLING MARG |

tequila, cointreau, pink lemonade,
grapefruit, champagne, pink himalayan
salt

HELLFIRE |

tequila, cointreau, pomegranate, lime,
hot honey

GOLDEN TICKET |

tequila, hennessy, pineapple, lime,
grand mariner

MEXICALI |

tequila, hypnotiq, ginger beer, lime

COCO-NUT |

rum, simple syrup, lime, cream of
coconut, club soda, mint

BLUE HONEYMOON |

rum, blue curacao, pineapple, lemon,
lime

VACAY VIBE |

coconut rum, vodka, peach, ginger,
pineapple

SMOKED CINNAMON APPLE |

whiskey, apple, cinnamon, cracked
pepper

SWEET AND SOUR |

bourbon, lemon, maple syrup,
cinnamon

PUMPKIN SPICE |

bourbon, pumpkin, ginger, honey,
lemon, cinnamon

COCKTAILS

MIMOSA MAN |

bourbon, champagne, bitters, orange

PEACH PLEASE |

bourbon, lemon, simple syrup, basil,
peach

SOUR PATCH |

sour patch kid infused vodka,
cranberry, lime, simple syrup, sour patch
kids

GIN & TIN |

gin, pineapple, pear, delta 8 tincture

BIG ORANGE COUNTRY |

gin, orange, blood orange or grapefruit
seltzer

TIPSY WEDDING CAKE |

vanilla vodka, rum, pineapple,
grenadine

LOVE DRUNK |

wipped, raspberry, peach, pineapple
vodkas, orange, rainbow strip candy

SPARKLING ROSEMARY |

vodka, prosecco, cranberry, grape,
rosemary simple syrup

APEROL SPRITZ POPSICLE |

prosecco, aperol & orange popsicle

HENNESITA |

hennessey, ginger ale, pineapple,
orange

SPICED ORANGE SPRITZ |

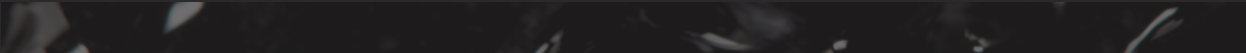
prosecco, orange seltzer, honey,
nutmeg

OLD WHISKEY |

johniewalker scotch whiskey, crown royal
whiskey, jack daniel whiskey, sweet and
sour, coke

HULK HIT |

hennessey, hypnotiq



1. Food

Food must be served. Tennessee law requires food to be served anytime the bar service is being used. Acceptable food options are cheese trays, small appetizers etc.

2. Identification

We will check IDs of anyone that looks under the age of 30. IDs will only be checked once. If anyone is found drinking underage or providing drinks to underage persons they will be denied drinks for the rest of the event.

3. Discontinuing service to intoxicated guest

If we feel as if a guest has reached the level of intoxication, we will discontinue serving that guest. This is for liability and safety reasons.

4. Paying for your alcohol

We will provide liquor package recommendations through a liquor store that we recommend. You are more than welcome to provide the alcohol yourself. If you decide to use our recommendation route your payment is due directly to the liquor store not Anchored Spirits Bartending (due to state law). If you decide to provide your own alcohol from another source it will need to be available for pickup 72 hours prior to the event. Pickup and delivery are included in your package.

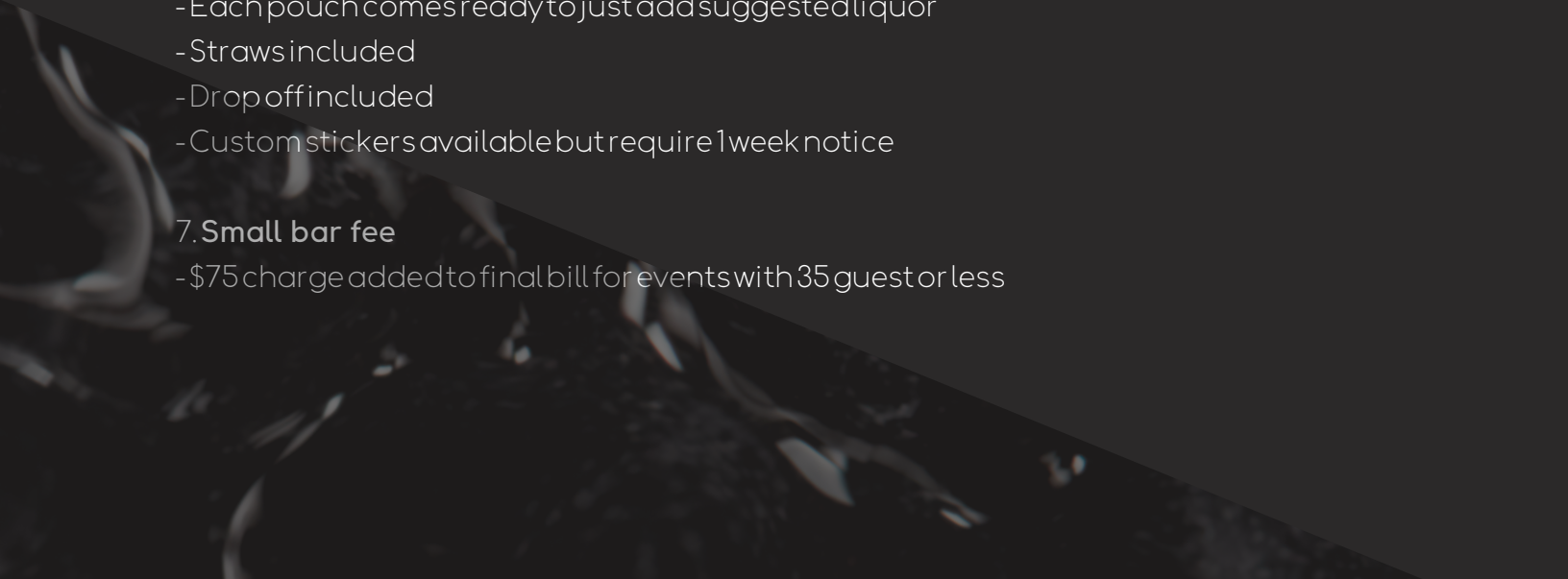
5. Bar Placement

The bars cannot be placed on porches or balconies. This is due to Anchored Spirits wanting to insure everyone's safety.

6. Party Pouches

- Add some fun to any event with pre-made pouches
- Each pouch comes ready to just add suggested liquor
- Straws included
- Drop off included
- Custom stickers available but require 1 week notice

7. Small bar fee

- \$75 charge added to final bill for events with 35 guest or less
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8. CONSULT

-each booking requires a consult! This helps us and you ensure your beverage service goes as planned. This is not an additional charge. We want to meet you!

9. INSURANCE

-rest easy knowing Anchored spirits bartenders are licensed and have liquor liability insurance.

10. PRICING

Packages include the cost of bar service, 2 bartenders, the bar rental, labor, transport, delivery and breakdown. It covers anything regarding service. The \$5,8 or 11 per guest covers open bar for that guest for the entire event. This cost covers the produce, mixers, purees, garnishes, cups, straws, ice, napkins, and anything else needed to make that drink come to life!

11. ALCOHOL PICK UP

We will pick up any alcohol needed for your event that has already been paid for, with that being said we will need for it to be purchased at least 48 hrs. before the scheduled event.