ANCHORED SPIRITS BARTENDING

packages

custom bar package

bartenders only package

5/PP FOR 2 SIGNATURE DRINKS 8/PP FOR 3 SIGNATURE DRINKS

1100 + 5, OR 8 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 OR 3 SIGNATURE COCKTAILS OR MOCKTAILS

650 + 5 OR 8 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 UP & CLEAN UP
- BEER & WINE SERVING
- 2 OR 3 SIGNATURE COCKTAILS OR MOCKTAILS

build your own package

STARTING AT 300

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
- 2 BARTENDERS

ITEMIZED LIST

- custom bar: 700
- 8 ft. champagne walls (2) : 375
- 2 flavor mimosa bar (table or
 - cart): 425
- 2 flavor frose 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: 5/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

A PERSONALIZED

DRINK

BAR

EXPERIENCE

build out options

1

2

5 F

PLANNERS

create a layout for your bride that works specifically with the floor plan of your event.

SHELF

The bar was locally crafted by Kyman Matherly Furniture designs. The bar can be assembled in 6 different ways. We envision pinterest worthy designs and ideas with our bar. We make the drinks, you bring your vision to life!

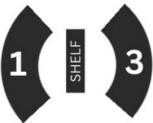
FLORISTS

with a neutral color and design this can be a florists playground to create something beautiful with our bar that is sure to make a statement!













COCKTAILS

SHES A KEEPER |

tequila, agave, lemon, strawberry, basil or cilantro

SPARKLING MARG |

tequila, cointreau, pinklemonade, grapefruit, champagne, pinkhimalayan salt

HELLFIRE

tequila, cointreau, pomegranate, lime, hothoney

GOLDEN TICKET

tequila, hennessy, pineapple, lime, grandmariner **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

coconutrum, 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



MIMOSA MAN

bourbon, champagne, bitters, orange

PEACH PLEASE |

bourbon, lemon, simple syrup, basil, peach

SOUR PATCH |

sour patchkid 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

vanillavodka,rum,pineapple, grenadine

LOVE DRUNK |

wipped,raspberry,peach,pineapple vodkas,orange,rainbowstripcandy

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

Foodmust be served. Tennessee law requires food to be served any time 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 under age or providing drinks to under age 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 your self. 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
- -Strawsincluded
- -Dropoffincluded
- -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

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 in surance.

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 lest 48 hrs. before the scheduled event.