



# Know the bars you're getting into

**All inclusive bar:** If you can go this route it is the easiest, less worrisome way to go. It is when you pay **the Bar Services Company to provide the entire product for the bar (alcohol, mixers, garnishes), they staff it with the right amount of bartenders and barbacks, provide all the bar necessities and bar materials and decor for the particular bar ordered.** They even handle any rentals like special bars, glassware, and any additional specialty services being requested. The bars a Bar Services Company offer can range with price and complexity, for example:

- **Beer & Wine** (*is just beer and wine with few non-alcoholic options*)
- **Backyard Beer, Wine, & Hard Seltzer** (*is beer, wine, a range of hard seltzers and few non-alcoholic options*)
- **Full Bar,** (*is well liquor, beer, wine, garnishes, mixers for simple drinks and some non-alcoholic options*)
- **Premium Classic Full Bar services** (*is top shelf liquor , beer, wine, garnishes, mixers for more complex cocktails , like old fashions, martinis, etc. and some non-alcoholic options*)
- **Specialty Bars** (*are designated bars like a Martini bar, a Margarita bar, a Rise and shine bar where mimosa, bloodys, and sunrises are served*) Specialty bars can range with just about anything
- **Custom Cocktail Making parties** (*are booked with a planner for bachelorette or bachelor parties, a company bonding parties, or for a ladies night out or more. The party can come to you or in specific venues around the city, the bar company brings everything needed for the party, and teaches how to make 4 custom cocktails discussed ahead of time this always turns out to be loads of fun for the entire group, lasts about 2-3 hours.*)

We definitely recommend getting with a bar planner for a list of services and for planning the perfect bar for you and your special event. Services are priced out depending on the bar being ordered, bar staffing, materials and services necessary for event, quantity of people coming, and any special requests, signature cocktails etc, and the time duration of the event.

~ Another way to go is

**Bartending Services only with add ons:** This is when **YOU, the Client is providing the product.** It may be more on your plate to deal with, but it can possibly save you money on the Bar Service. Bottom line it is you are responsible to cover enough product and materials for your bar, the bartending services are hired out to bartend and to keep with state standards.. With this service you can work out "add ons" like if you want them to handle getting the mixers and garnishes and signature cocktails and or you need them to handle the bars materials and ice. This is tailored more to your needs because you are picking and choosing what you want in your bar service.

~ knowing the type of services to each bar

**The Open Bar** An open bar is the most gracious approach, no guest should pay for anything at the wedding -- but it's also the most expensive. Because there's no limit, people may drink like guppies. Know anyone who tends to go overboard? Tell the bartender in advance.

**The Limited Bar** this is where you offer a selection of drinks like beer, wine, and either 2 signature cocktails or 2 liquors to make drinks from. You can set specific consumption times, such as the cocktail hour, the toasts, and an hour after dinner. For this bar you might even consider hiring bar staff/waiters to pass drinks on trays rather than letting guests go up to the bar. You'll have to pay for the waiters, but you'll probably save money on alcohol, and fewer guests will go overboard. If you limit the amount of time the bar is open, make sure the waiters circulate during dinner to refill glasses of water and soda.

**The Cash Bar** Don't have a cash bar without a great reason (there really isn't one). After all, you don't invite people to your house for dinner and then charge them for the butter. Trust us on this one. It's not a good cost-cutting solution and is way too controversial.

**A Dry House** If you, your families, and most of your guests don't drink alcohol skip it. Serve sparkling water, soda, and nonalcoholic mixed drinks instead. If you want some bubbly for toasting, go for some token champagne or sparkling cider.

For more information on bar services, what is possible please contact us at [www.dragonflycocktails.com](http://www.dragonflycocktails.com) or reach out to us on social media.

It really does matter who is behind your bar!