



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 or reach out to us on social media.

It really does matter who is behind your bar



How to Stock the Bar at Your Wedding

Based on an average 100 Guests/ Full Bar

Planning to stock the bar yourselves? This is an option to you to help curve the cost of your bar services for your special event. Check with your venue to see if they charge a corkage fee so you can include that in your alcohol budget. Then download this list of everything you need to set up a full bar for a four-hour evening reception for about 100 guests. The list doesn't include the bride and groom's or guests' favorite drinks, or signature cocktails, so be sure to account for those. For a more comprehensive list, contact one of our bar coordinators; they'll be happy to help you plan your event

Your Shopping List:

Alcohol

Beer

- 2 Domestic choices - 2 cases each
- 1 craft *IPA or imported beer - 1 case each
- 1 Hard Seltzer 1 case

Wine

- Sparkling Wine/Champagne - 1 to 1 1/2 cases (include an additional case if doing a champagne toast)
- 1-2 types of Red wine - 2 cases
- 1-2 types of White wine - 3 cases

Liquor

- Whiskey/Scotch 2 liters
- Bourbon - 4 liters
- Gin - 2 to 3 liters
- Rum - 2 liters
- Vodka - 6 liters
- Tequila – 3 liter
- Dry vermouth - 1 liter
- Sweet vermouth - 1 liter
- Campari – 1 liter
- Kahlua – 1 liter
- Grand Mariner – 1 liter
- Triple Sec – 1 liter
- Amaretto – 1 liter
- Bloody Mary Mix – 1 liter

Mixers

- Tonic – Case (12 bottles)
- Club soda – Case (12 bottles)
- Cranberry juice – 6, 4 Oz bottles (small bottles for less waste)
- Orange juice - 6, 4 Oz bottles (small bottles for less waste)

- Red Ruby Grapefruit juice - 6, 4 Oz bottles (small bottles for less waste)
- Pineapple juice – 4, 4 Oz bottles (small bottles for less waste)
- Sparkling water – 1 case (12 bottles)
- Water – we prefer Gallon water for less water 2 gallons if you prefer bottled water 2 cases of 36
- Diet coke – 2 cases (24 cans)
- Coke – 1 case (12 cans)
- Coke Zero - 1 case (12 cans)
- Sprite – 1 case (12 cans)
- Fresca - 2 cases (24 cans)
- Gingerale – Case 12 cans
- Lime juice and lemon Juice = 1, 16 oz bottle of each
- Olive juice – out of Olive Jar is fine or can be bought separately - 1 liter
- Regular Simple – 1 liter
- Maple Simple or brown sugar cubes – 4 oz jar or 1 box
- Grenadine – ½ liter
- Egg Whites – 1 carton
- Heavy Cream – 2 small carton
- Bitters (oranges or angostura) – 4 oz bottle
- Agave – 1 small container
- Cold brew – 12, 12 oz cans
- Red Bull – 12, 12 oz cans

Garnishes

- Lemons (1 quart cut) – 12 lemons
- Limes (2 quarts cut) – 24 limes
- Oranges (1/2 quart cut) – 6 oranges (if offering mimosas add more)
Note: Dried fruit is a wonderful treat here and can save money and waste at same time as offering cocktails above average
- Mint – 1 /2 gallon bag or 1 quart
- Rosemary - 1 /2 gallon bag or 1 quart
- Cocktail cherries – 1 jar
- Cocktail Olives – 1 jar
- If you are offering Bloody Mary's we recommend Celery, Jalapenos', and Pickles (w/ Pickle juice) and bacon if you want to go all out.
- Kosher Course Salt – 1 box
- Tajin - 2 bottles or one big bottle

The following items may be part of the add on charges or materials charges on your invoice from your bar service, listed below if other arrangement has been made.

Dry Goods

- Cocktail Beverage napkins – 200
- Cocktail Disposable/compostable 6-8oz cups – 300
- Cocktail Stirrs (straws) – 300
- Garnish sticks (if doing Martinis and Bloody Mary's) 100

Ice/Ice coolers

- 3 coolers, 1 for beer, 1 for wine and Champagne, 1 for ice
- 6-8, 20 pound bags of ice

Things the Bartender needs (*will be provided to bartender from service unless otherwise stated on invoice*)

- DHEC regulated Ice well – 1 per bartender
- Ice scoop – 1 per bartender
- Beer Tool– 1 per bartender
- Wine Key– 1 per bartender
- Shaker – 1 per bartender

- Cocktail Spoon– 1 per bartender
- Strainer– 1 per bartender
- Muddler– 1 per bartender
- Cutting board and knife (incase fruit is not prepared ahead of time) – 1 per bartender
- Water pitcher – 1 per bartender
- Dump Bucket – 1 per bartender
- Bar towels – 2 per bartender
- Pour spouts (free pour) – bag of 25
- Garnish containers - 1 per garnish, per bartender
- 6ft – 8ft back table with linen (for placement and organization of product for bar)
- Serving tray – 1-2
- Trash Cans – 3
- Trash liners – 6
- Bar Mats - 2-4
- Hand Sanitizer – 1- 2 bottles

Things to think about if bar services is not providing

- Bar Top Décor – 2
- Bar lamps – 2
- Framed Bar menus – 2
- Floor mat for bartenders
- Wagon or flat dolly for loading and unloading

If you are providing product remember to go over the expectations with the bar service they will need you to adhere to with providing, for example:

- To only give UNOPENED containers to your bartenders, they will not serve anything that has been pre-mixed and opened without them being present
- Please provide a back table with linen for the product organization when the bartenders arrive (or we can provide one for a small additional charge)
- Please communicate clearly where the bartenders are to leave the product once they clean up and store everything
- Bartenders will not leave product with or let anyone leave with product without being authorized ahead of time, if anything they will box it up and bring it back to office for later pick up date.

Bar facts that may help you in your planning and shopping

How many drinks in a bottle?

- A bottle of champagne fills six to eight glasses
- A bottle of wine fills five glasses
- A liter bottle of liquor makes about 18 drinks

How many bottles in a case?

- A case of wine contains 12 bottles.
- A case of beer contains 24 bottles or cans.
- A case of coke products is 12
- A case of club soda or tonic or water is 24
- When under 21 guests are present at any event the amount of water, coke products, etc. needs to be doubled.