

TOAST

Introduction *and* Pricing Guide

Toast Bartending Service, LLC

Thank you for the opportunity to serve you! This is a guide to services offered by Toast. Providing excellent customer service and facilitating a fun, friendly and professional atmosphere is our number one goal!

You could not go wrong with using Sumter's preferred bar service as I have a unique open line of communication with the venue and catering staff and can therefore fully serve you and your guests to create a seamless, customized party that will not be soon forgotten!

SERVICES

Toast Bartending Service, LLC provides the following service for all events:

- Retail Liquor & General Liability Insurance
- Assistance with beer, wine, and liquor inventory amounts to ensure your guests' continued service throughout the event
- Advice on choices of alcohol based on previous experiences keeping in mind that all groups are different & ultimately should be planned for on a case-by-case basis
- Set-up and break down before and after the event along with all of the following:
- Entire bar(s), rented stemware and glassware and icing of beverages (refrigeration vs icing of white wine to maintain labels)
- Emphases on presentation and cleanliness as well as efficient, friendly and professional service!
- Carefully maintain unused merchandise for return.
- Clean-up of bar area: removal of trash, dumping of ice, packing up remaining beverages.
- Tearing down of bar and returning the space to its original state.
- Service includes the following equipment: bar(s), ice containers and ice, ice scoops, bar tools such as: shakers, pitchers, cutting boards, knives, wine openers, bottle openers, pour spouts, etc., tables, linens, garnish containers, trash cans, decorative candles/candle holders, linens to match the event, baskets, and additional tables if needed for function and/or aesthetics.
- The base price for services also includes napkins (white or ivory), clear 9oz plastic cups and stirrers (for mixed drink service), glass stemware (for wine service).

We offer the following individualized services:

- Serving of specialty cocktails for service throughout the event or for specified times such as cocktail hour
- Multiple bar areas located in & outside of the venue to provide optimal service to your guests and keep the party moving
- Customized service times such as early service to the wedding party prior to the ceremony

PAYMENTS

A deposit of \$150 (\$50 is non-refundable) is required to reserve our services. The remaining balance for your event is due the day of the event or at the time of alcohol delivery. ****All monies should be received before services are rendered.**

INVENTORY DELIVERY

Most events are “host-provided” and provide an “open bar” where drinks are freely given to guests. The alcohol provided can be purchased and delivered by the host or representative and is typically scheduled for the day prior to the event depending on the venue and location of the bar(s). A Toast Bartending rep will be present at the scheduled time to assist in moving, organizing, and checking for completeness of delivery. For a small fee, we can provide you with an even more hands-off experience! We will complete the ordering, transport to the venue and complete the returns for you.

FOR INSURANCE PURPOSES

Guests should not self-serve alcoholic beverages at any point prior to, during, or after the event on the premises of a rented venue. If the bridal party is on the premises for the wedding ceremony, it is an option to open a bar for service during this time or, more commonly, to have a limited supply available for bridesmaids/groomsmen.

Responsible drinking is encouraged for all guests. All persons consuming alcohol must be at least twenty-one (21) years of age and have a valid photo ID available on request. The bartender(s) have the right to request ID from a guest who the bartender believes may be younger than legal drinking age. The bartender(s) have the right to refuse alcohol to a guest if there are reasonable grounds for the belief that the guest is overly intoxicated.

PRICING OPTIONS

This is a list of typical charges that a host may utilize:

430	single bar with one bartender (up to 100 guests for beer & wine and 75 guests when mixed cocktails or specialty drinks are included)
100	additional bartender (each additional 75-100 guests)
75	additional bar (3 bartenders minimal required)
25	per hour for planned time that extends past the 4-hour period (per tender)
1pp	soft drink & mixer service
1 ea	copper mug up to 100
.38 ea	champagne flute up to 125*
.38 ea	9oz old-fashioned glass up to 200*
.38 ea	9oz lowball glass up to 100*
.38 ea	12oz tall glass up to 75*
	*increments of 25
45	service charge for transport of host's inventory (ordering, pick up, & returns)
20%	gratuuity added for beer & wine only bars (or simply for no tip jars present)

PROVIDED BY

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#ToastBartendingService