

# COPIA...on the Boulevard

## Bartending



Utilizing the services of Professional Bartenders alleviates the stress and worry of manning an alcohol bar. No need to impose on family and friends: Trained Bartenders will serve and monitor your guests' alcohol consumption so you can relax and enjoy the party. Bar cleanup is included.

### Beer & Wine service

- ◆ \$75.00 per hour Includes: Two bartenders with bar kit (wine & beer opener, table linen, bar towels, paper towels, two galvanized buckets for white wine &/or bottled beer, signage: must be 21
- ◆ Two hours will be added to the service time for prep & clean up
- ◆ A third bartender charge of \$30 per hour for events with 200 or more guests

### Support Bar available for all your cold Beverage needs

\$4.00 per person

- ◆ provides disposable 12 oz beer glasses 9 oz wine glasses, Lemonade, Iced Tea, bottled water, ice, beverage napkins.
- ◆ We do the set-up and clean-up.
- ◆ Ice without the support bar: \$3.00 per bag
- ◆ We will provide clients with a **Beverage Recommendation chart** to assist you in your alcohol purchases.



### Drip Coffee service

- ◆ \$2.00 per person
- ◆ We will provide fresh brewed coffee, 8 oz hot cups, cream, sugar, stir sticks, napkins
- ◆ Clean up of coffee station.

A 15 % Production fee and local sales tax apply to final bill.  
50% deposit required to reserve the date. Deposit is non-refundable.  
Final payment due two weeks before the event. Gratuity not included.





## How do I book?

- ◆ Contact our event planner by phone or fill out our contact form and have a complementary consultation.
- ◆ We require a 50% deposit and signed contract at time of booking.

## What's your availability?

- ◆ We are currently booking for Holiday business parties & Weddings through 2021.
- ◆ We will only accept 24 Wedding bookings for 2022. Weddings typically book 6 months to a year in advance, so please contact us today to secure your date.

## What do you serve?

- ◆ We serve client provided bottled and keg beer, wines, champagne and Mimosas.

## How will I know how much beer and wine to buy?

- ◆ When you book with us, we will provide you with a beverage recommendation sheet. Most people overbuy beer and wine. Our reference guide will save you from buying too much.
- ◆ Our bartenders only open wine as needed avoiding having too many opened bottles at the end of service. We re-box all wine including the empties

## Are licensed by the WA state liquor control board and insured?

- ◆ Yes, all of our bartenders are class 12/MAST permitted. They also carry a food handlers card.
- ◆ We carry liquor liability and general liability insurance.
- ◆ Clients are responsible to apply for an online banquet permit \$10. it is usually required by the venue.

## What kind of glassware do you use?

- ◆ We use client provided glassware or disposable, your choice. We can provide disposable glasses for beer and wine if purchased with the Support Bar. We can order rented glassware with an additional 20% service fee.