

STEP 1 – CREATING THE BAR

Designate at least 1 table area to be your bar. How big your self serve table should be all depends on the amount of guests attending. We recommend a 2m wide table for parties having up to 100 guests. Add another 2m table for every 50 guests there after. Trestle tables work best.

Ensure it's easily accessable and near (but not too close) to the dance floor

STEP 2 – STOCKING UP THE BAR

SPIRITS

- Scotch
- Vodka
- Tequila
- Bourbon
- Gin
- Rum

LIQUERS

- Cointrau
- Grand Mariner
- Campari

BEER

- Light
- Heavy

WINE

- Red
- White

CIDER

- Cider

MIXERS

- Coke / Cola
- Tonic Water
- Soda Water
- Ginger Beer (Dry)
- Raspberry Syrip
- Grenadine
- Lemonade
- Orange Juice

GARNISHES

- Lime / Lemon Wedges
- Cucumber
- Marashino Cherries
- Oranges
- Ice (cubed / crushed)
- Sugar / Salt

STEP 3 – BAR WARE

GLASSWARE

- Plastic Cups
- Wine Glasses
- Shot Cups
- Cocktail Glasses
- Beer Mugs

ASSESSORIES

- Cocktail Napkins
- Toothpicks
- Straws
- Decanter
- Swizzle Sticks

TOOLS

- Bottle Opener
- Corkscrew
- Cocktail Shaker
- Ice Bucket
- Peeler
- Long Cocktail Spoon
- Knife
- Cutting Board
- Citrus Press

STEP 4 – KEEPING IT CLEAN

- Bar Mats
- Paper Towels
- Dust Pan
- Rubbish & Recycle Bins
- Cloth
- Rubbish Bags

STEP 5 – YOU'RE READY TO PARTY!

HELPFUL TIPS

- Scatter ice buckets filled with beer, cider, soft drinks & water throughout your event for easy access to drinks for larger sized parties
- Utilise black / dark table cloths to cover unsightly table tops
- Apoint a "Bar Manager" to ensure the bar is always stocked with alcohol
- Ensure your fridge has available space for BYO's and speciality drinks