



ESTD 2013 · SHEFFIELD · YORKSHIRE



DRINKS NOW

EVENT BARS

BROCHURE 2019/20

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About Us

Founded in November 2013 with a clear view of creating a personalised, professional and transparent mobile bar service.

Professional

Drinks Now Event Bars is a fully personalised & professional mobile bar hire service that specialises in providing bespoke mobile bar hire packages for any event including weddings, birthdays, corporate events and festivals. With a wealth of experience in catering for large and important events, our team will work closely with you from building menus and designing your perfect cocktail specials to supplying and decorating a bar to fit your vision for your event. All of our packages are tailored to fit your vision and expectations.

Personalised

Your chosen bar will be perfectly packed with award winning ales, lagers, cider, wines, fizz, an array of soft drinks and spirits to cater for even the quirkiest of drinkers. The bar is a very important part of most events so our 10ft solid wood bars have been built to not only look fantastic but to serve a large number of guests your draught and cocktail choices with ease. We offer a professional service, fantastic glassware and service with a smile across all of our bar packages. We will work closely with you and build a bespoke menu and service tailored around your needs, style and taste.

No Hidden Costs

All of our bar packages are designed to include absolutely everything and are transparently priced with no hidden costs. We have been providing mobile bar services for five years across a wide variety of venues and locations and look forward to helping you achieve your perfect event.



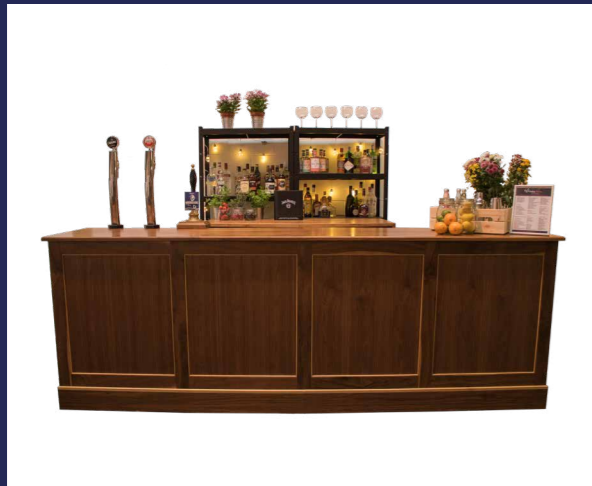
Our Bars

All our bars are hand built in Sheffield using solid oak and walnut. We believe this puts us a step ahead of the usual flat pack, metal sheeted mobile bars which are common at outside events. We love the look of our bars and we're sure you and your guests will too.

Bar Options

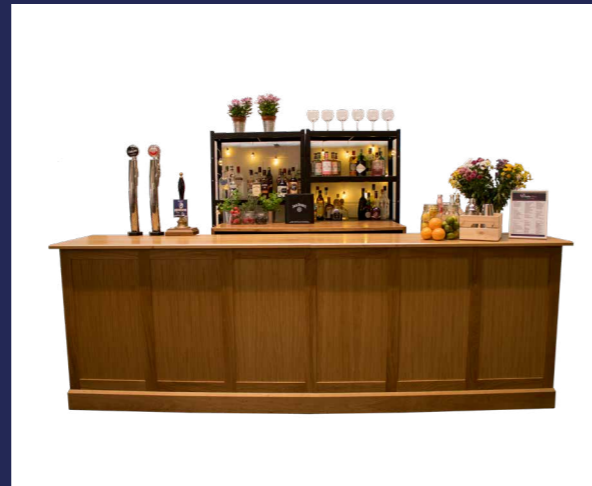
10ft Walnut Bar

Solid walnut bar top with oak trim front. Locally sourced and made in Sheffield. Comes with matching 6ft back bar, shelving, lights and props.



10ft Oak Bar

Solid oak bar top with oak trim front. Locally sourced and made in Sheffield. Comes with matching 6ft back bar, shelving, lights and props.



10ft Rustic Bar

Our newest addition, the rustic bar offers a lighter feel to your event. Comes with matching rustic back bar, shelving, lights and props.



Peroni Bar

Our sleek new Italian Peroni bar offers a refined look while supplying premium draft on tap for any event.



Bar Packages

All our bar packages are designed to completely take away the stress of organising and catering for your guests.

Pay Bar Package

Guests pay for their own drinks. Both cash and card accepted.

Tab Bar Package

A fully personalised package benefiting from all of our Pay Bar Options. Electronically calculated with the option of adding additional funds or reverting to a Pay Bar.

Free Bar Package - From £30pp

Unlimited drinks throughout service.

Bespoke Bar Package

Built for your event, a bespoke bar package caters for your needs.

Dry Hire - from £300

Hire all of our equipment. Get in touch for a personalised quote. Hire staff and glassware

What 's included?

- We will fully license your venue with a temporary event notice.
- Deliver and set up your chosen bar 1-2 days before your event (If permitted).
- Meetings with us to personalise your bar package and menus.
- Your choice of draft lager and/or cask ale. 20+ draft lager options for you to pick from and any Abbeydale Brewery ale on tap.
- Over 40 spirit options on the bar as standard (cash bar package).
- Full glassware behind the bar.
- A personalised menu and specials menu with your choice of cocktails.
- Your own event ale pump clip (cask ale re- brand).
- Uniform, friendly, experienced bar staff and cocktail waiters.
- All cocktail making equipment
- Your choice of bar with matching back bar.
- 206 L bottle fridge, freezer and full bar equipment



Welcome Drinks Packages

Our welcome drinks packages are inclusive of service, glassware hire and clearance of all empties. All you and your guests will have to do is enjoy your chosen tippie. Prices inclusive of VAT.

Cocktail station - From £3.99pp

Guests will be met with your five chosen cocktails and all of the ingredients and cocktail making equipment to shake their own cocktails.

Pimm's Summer Fruit Medley - From £2.50pp

Pimm's mixed with lemonade and a medley of fruits – A British summer classic.

Pimm's Summer Fruit Medley - £2.75pp

Like the above only served in mason jars.

Flute Of Prosecco - £2.99pp

A chilled flute of Italian Prosecco freshly poured on arrival.

Cocktail Welcome Drinks - From £2.99pp

We will mix and serve your favourite cocktail of choice to your guests on arrival.

Gin & Tonic / Gin Cocktails – From £2.99pp

Your favourite gin paired with the correct garnish and tonic. Served in gin glasses for your arrival.

Peroni Nastro Azzuro - £2.75pp

Your guests will be met with a chilled bottle of Peroni on arrival.

Draught/bottled lager, ale or cider on arrival – from £2.50pp

Treat your guests to a pint or half of your favourite draft lager, cider or ale on arrival.

Virgin Mimosa (non alcoholic) - £1.99pp

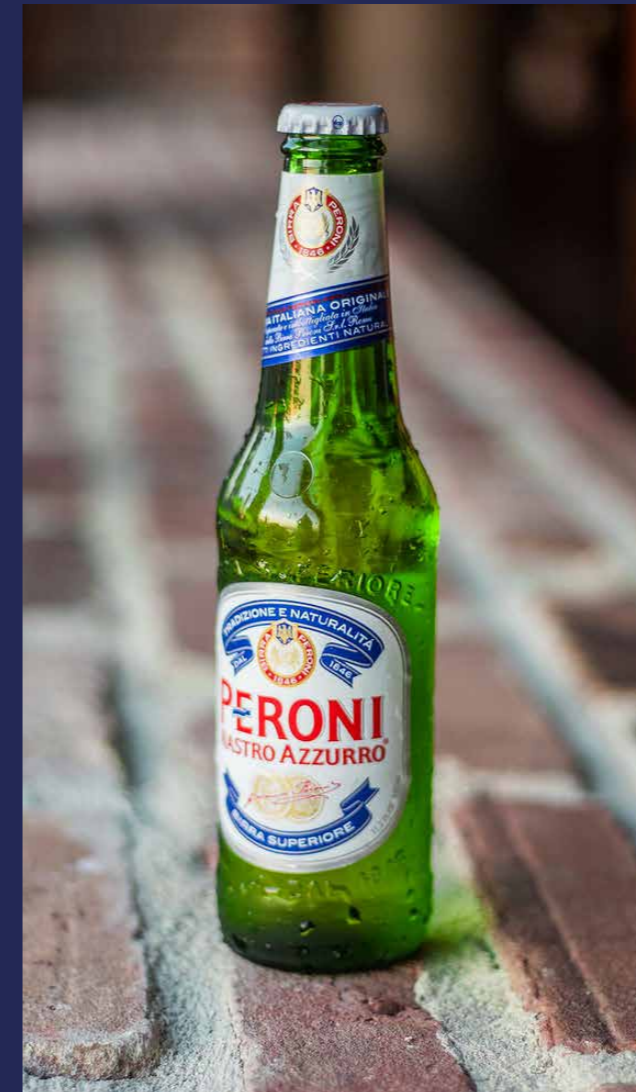
Orange juice and lemonade mixed over ice. Served with a medley of summer fruits and a dash of grenadine.

Elderflower Fizz (non alcoholic) - £1.99pp

Elderflower cordial mixed with soda water over ice. Served with cucumber and mint. Garnished with a mint sprig.

Pimp Your Prosecco Station

See page 10 for full details



Pimp Your Prosecco

Our Most Popular Welcome Drinks Package All From Only £3.99pp

This Package Includes:

- Personalised fizz cocktail menu.
- Staff on hand to help guests make their cocktails.
- Large menu with instructions.
- Pick five of your favourite cocktails.

Your guests will be met with a glass of prosecco, a menu containing five fizz cocktails and all the ingredients and fresh fruit to make their chosen fizz cocktail. Our staff will be on hand to help guests make their cocktail.

Pimp Your Prosecco options are as follows:

Bellini

Italian DOC prosecco muddled with chosen puree and Chambord. Flavours available: passionfruit, white peach, raspberry, bubble gum, blueberry, watermelon, strawberry.

English Garden

Italian DOC prosecco mixed with elderflower cordial, garnished with fresh mint.

The Cardinal

Prosecco muddled with strawberry and raspberry puree, garnished with raspberry.

Aperol Spritz

Prosecco mixed with Aperol and topped off with a splash of soda water, garnished with orange wedge.

Campari Spritz

Prosecco mixed with Campari and topped off with a splash of soda water, garnished with orange wedge.

Bakewell Fizz

One table spoon of Kirsch mixed with a shot of Amaretto and topped up with prosecco.

Aperol Cooler

Prosecco and Aperol mixed with sparkling water, lemon juice and garnished with lemon and cucumber slices.

Bucks Fizz

Prosecco mixed with orange juice and garnished with orange slice.



Cocktail Station

A Popular Welcome Drinks Package All From
Only £3.99pp

This Package Includes:

- Personalised cocktail menu.
- Staff on hand to help guests make their cocktails.
- Large menu with instructions.
- Pick five of your favourite cocktails.

Your guests will be met with a glass and/or shaker, a menu containing five cocktails and all the ingredients and garnishes to make their chosen cocktail. Our staff will be on hand to help guests make their cocktail.

Cocktail options are as follows:

Any cocktail from the lists on pages 28 & 30.

C O C K T A I L S

Make & shake your own by following the instructions shown.

WHISKEY SOUR

A double measure (50ml) of Whiskey and a double measure of sours mix added to a shaker with ice. Shake well and strain into an iced glass.

GIN BRAMBLE

A fruity take on a gin sour. A double measure of Bombay dry gin (50ml) shaken with a double measure of sours mix and a single measure (25ml) of sugar syrup. Strained into an ice filed rocks glass. Garnished with fresh black berries and a drizzle of blackberry liqueur. Our most popular cocktail.

ESPRESSO MARTINI

Something to wake you up and get you going. A double measure of vodka (50ml), single espresso (25ml), single coffee liqueur and sugar to taste. Shaken and served into a chilled martini glass.

CHERRY BAKEWELL

Inspired by Derbyshire's classic tart. One and a half measures (37.5ml) of Amaretto, half a measure (12.5) of white rum, 2/3s of a measure of Frobishers cherry juice and a single measure (25ml) of caramel syrup. Shaken and stained over ice. A sweet tasting, light cocktail.

Silver Table Wine Packages

Prices quoted include the following:

- Full table glassware
- Sparkling & still glass bottles of mineral water on tables
- Full service
- Each bottle will be chilled and our staff will manage tables

Silver Package - £3.79pp for 1/3 of a bottle each or £5.49pp for 1/2 a bottle each

White

Chardonnay

With a subtle fruity nose this Chardonnay has an extremely pleasant mouth feel. Dry and full bodied on the palate, with a mellow velvety finish.

Sauvignon Blanc

A wonderfully fresh and crisp white wine, aromatic fruity scents and flavours.

Pinot Grigio

Upfront floral nose of rose petals, crisp lemon and pineapple flavours which give good acidity.

Red

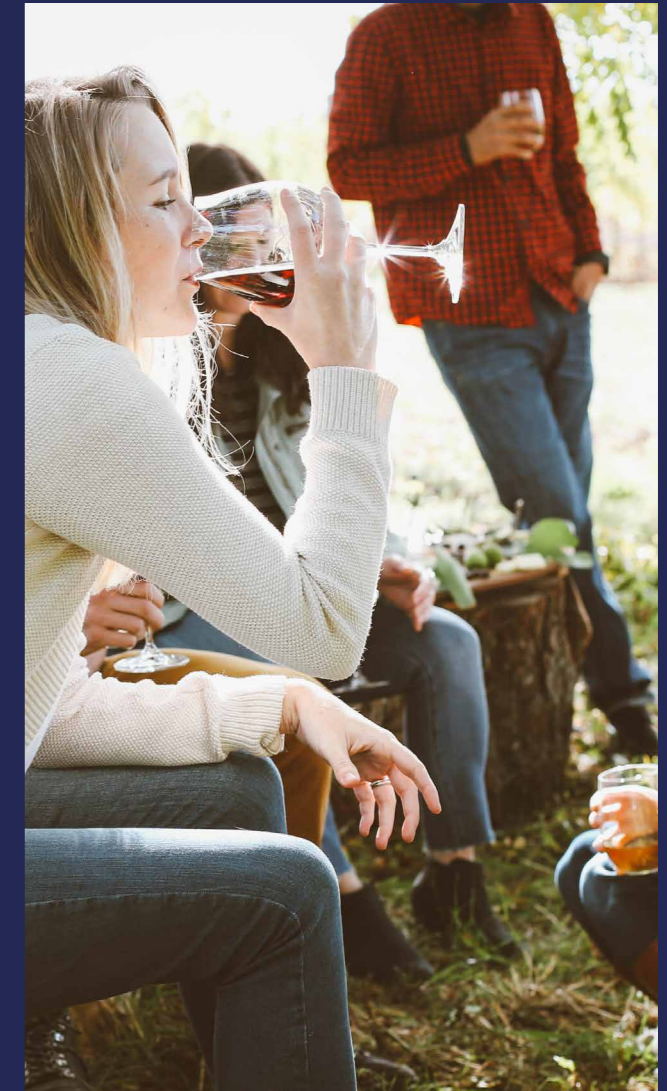
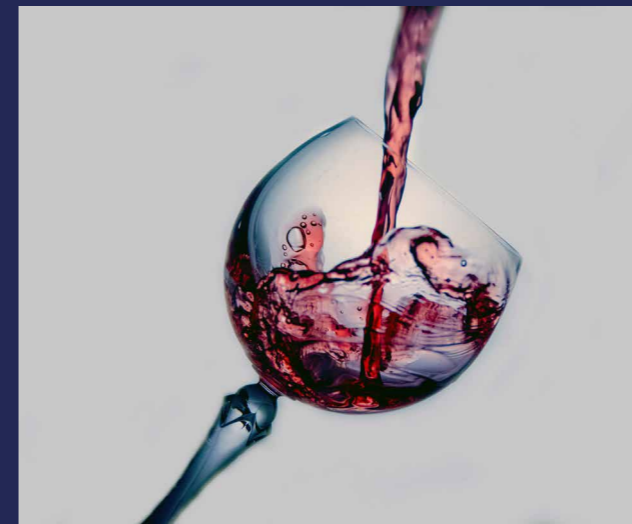
Cabernet Sauvignon

A delightful journey of well synchronised lofty blackberry fragrances and flavours.

Montepulciano – Strong red colour. Full bodied with velvet tannins

Shiraz

Deep ruby red with rich berry fruit flavours on the palate and plenty of oak influence.



Gold Table Wine Packages

Gold Package - £4.79pp for 1/3 of a bottle each or £6.49pp for 1/2 a bottle each

A selection of wines across the globe.

White

Still Bay Chenin Blanc, South Africa, 2014

Classic white grape varietal, this Chenin Blanc has mouth-watering fruits balanced by a racy acidity.

Valdemoro Chardonnay, Chile, 2014

Young, rounded ripe Chardonnay with tropical fruits and banana notes balanced with toasted oak and good acidity on the finish.

Valdemoro Sauvignon Blanc, Chile, 2014

Crisp and zesty showing true gooseberry characteristics with good acidity

Villa Serena Garganega Pinot Grigio, Italy, 2014

Wonderful crisp apple fruit acidity from the Garganega is balanced by hints of apple blossom and pear drops. The finish displays floral elderflower notes from the Pinot Grigio.

Waitonga Falls Sauvignon Blanc, New Zealand

Softly upfront with gooseberry, grass, nettles and a crisp light finish to captivate the palate.

Red

Marques de Morano Rioja Tinto, Spain, 2013

Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style.

Still Bay Pinotage, South Africa, 2013

Soft smoky flavours with plum and cherry fruit, a great example of a Pinotage.

Rib Shack Red, South Africa, 2015

Packed with berry fruit supported by smoky oak spice and soft sweet finish.

Valdemoro Cabernet Sauvignon, Chile, 2014

This juicy, full-bodied Cabernet Sauvignon has dark fruit flavours and a rich finish.

Valdemoro Carmenere, Chile, 2014

Attractive deep ruby red colour with dark hues. Aromas of black-berries, cherries, coffee, with delicate vanilla notes. A medium bodied smooth finish.

Valdemoro Merlot, Chile, 2014

An intense wine with deep ruby red colour and dark violet hues. Offers aromas of ripe black fruit, cherry and mulberry. The mouth feel is young, fruity and smooth with medium body and a long finish.



Toast Drinks

Poured and served prior to your speeches taking place, our toast drinks include full service, glassware and clearance.

Flute Of Prosecco - £2.99pp

Our most popular toast drink. A chilled flute of Italian Prosecco freshly poured ready for your speeches.

Gin & Tonic / Gin Cocktails – From £2.99pp

Your favourite gin paired with the correct garnish and tonic. Served in gin glasses ready for your speeches.

Peroni Nastro Azzuro - £2.75pp

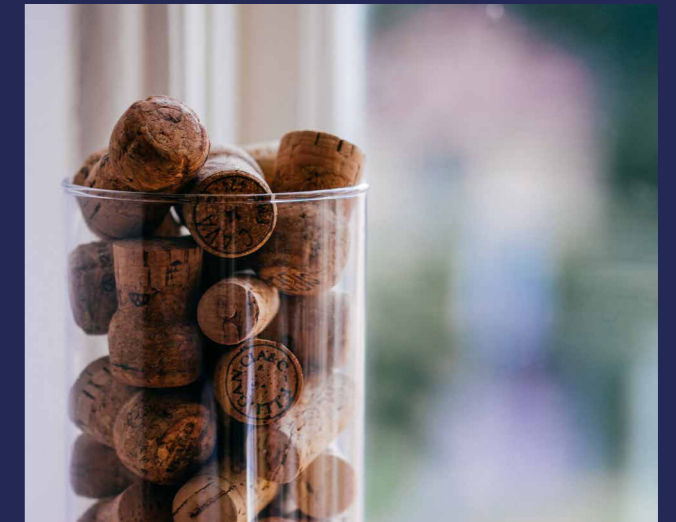
An ice cold bottle of Peroni served to your tables prior to speeches

Virgin Mimosa (non alcoholic) - £1.99pp

Orange juice and lemonade mixed over ice. Served with a medley of summer fruits and a dash of grenadine.

Elderflower Fizz (non alcoholic) - £1.99pp

Our most popular non alcoholic toast drink. Elderflower cordial mixed with soda water over ice. Served with cucumber and mint. Garnished with mint sprig.



Standard Bar Menu

Find below our standard bar menu. The list of spirits, soft drinks, wine and bottled lager/ciders are what we bring to your venue as standard. The prices represented here are the prices we charge.

If you'd like a specific spirit or bottled option on your menu, please get in touch.

PICK YOUR FAVOURITE DRAFT
LAGER AND/OR ALE OPTIONS
FOR YOUR PERSONALISED
BAR MENU!

DRINKS MENU

Vodka

Smirnoff Vodka	£3.50
Absolut Vodka	£3.50
Absolut Citrus	£3.50
Zubrowka Bison	£3.50
Ciroc Red Berry	£4.00
Grey Goose	£4.50

Whiskey

Grant's	£3.50
Jim Beam	£3.50
Jack Daniels	£3.50
Jim Beam Honey	£3.50
Johnny Walker	£3.50
Haig Club	£3.50
Canadian Dry	£3.50
Bulleit Bourbon	£4.00
Single Malt Whiskey	£4.00

Rum

Bacardi	£3.50
Captain Morgan's	£3.50
Sailor Jerry's	£3.50
Krakken Spiced	£3.50
Mount Gay	£3.50
Cockspur	£3.50
Havana Club	£4.00

Shots

Cafe Patron	£4.00
Patron	£4.50
Tequila	£3.00
Jagermeister	£3.00
Sambucca	£3.00

Gin

Bombay Sapphire	£3.50
Bombay Dry	£3.50
Tanqueray	£3.50
Hendrick's	£4.00
Sir Robin	£4.00
Puerto Indus	£4.00
Bosford Rose	£4.00
Boe Voilet	£4.00
Slingsby Rhubarb	£4.00
Tanqueray Sevilla	£4.00
Ophir Gin	£4.00
Whitely Neil	£4.00
Artful Pour Gin	£4.00

Misc

Malibu	£3.50
Amareto	£3.50
Archer's	£3.50
Khalua	£3.50
Martini	£3.50
Bailey's	£3.50
Remy Martin Cognac	£3.50

Bottles & Craft Cans

Peroni	£3.50
Corona	£3.50
Guinness	£3.50
Abbeylee Heathen	£3.50
Abbeylee Serenity	£3.50
Farmers Blonde	£3.50
Kopparberg	£4.50
Bulmers	£4.50

On Tap

	Half	Pint
Coors Light	£2.00	£3.50
Moonshine	£2.00	£3.50

Wine & Fizz

White	Glass	Bottle
Pinot Grigio	£3.50	£13.50
NZ Sav Blanc	£4.00	£15.00
Red		
Merlot	£3.50	£13.50
Shiraz	£3.50	£13.50
Rose		
Pinot Blush	£3.50	£13.50
Fizz		
Prosecco	£4.50	£18.50

Soft Drinks

	Half	Pint
Pepsi	£1.50	£2.50
Diet Pepsi	£1.50	£2.50
Lemonade	£1.50	£2.50
Orange	£1.50	£2.50
Cranberry	£1.50	£2.50
Apple	£1.50	£2.50
Pineapple	£1.50	£2.50

Tonic Water	£1.00
Fever Tree	£1.50
Soda Water	£1.00
Cordial	£1.00
Bottled Water	£1.00
Ginger Beer	£1.50

All prices include mixer
Add fever tree for 50p

Choose Your Draft Option

We can provide the following draft lagers on our bar. Our pay bar package comes with one draft choice included. We charge a £75 draft deposit for an additional keg option which is refunded when the keg goes below 10 pints.

Draught Lager £3.50 Pint

Abbeydale Brewery Lager
Coors Light 4%
Stella 4%
Becks Vier 4%
Carlsberg 3.8%
Carling 4%
Budweiser 4.3%
Fosters 4%
Tetley's 3.6%
John Smiths 3.8%

Real Ales £3.50 Pint

Abbeydale Brewery:
Moonshine 4.3%
Deception 4.1%
Daily Bread 3.8%
Absolution 5.3%

Craft Beer £3.50 - £4.50 Pint

Abbeydale Heathen APA 4.1%
Any Abbeydale Brewery craft lager
Black Sheep My Generation 4.7%
Black Sheep Pathmaker Pale 5%
Electric Bear Werd APA 4.2%
Electric Bear Drop Red Ale 4.3%
Electric Bear NZ Pale 4.5%
Craft Font Works EPA 4.5%
Craft Font Works APA 5.2%
Mad Dog Bohemian Hipster 4.9%

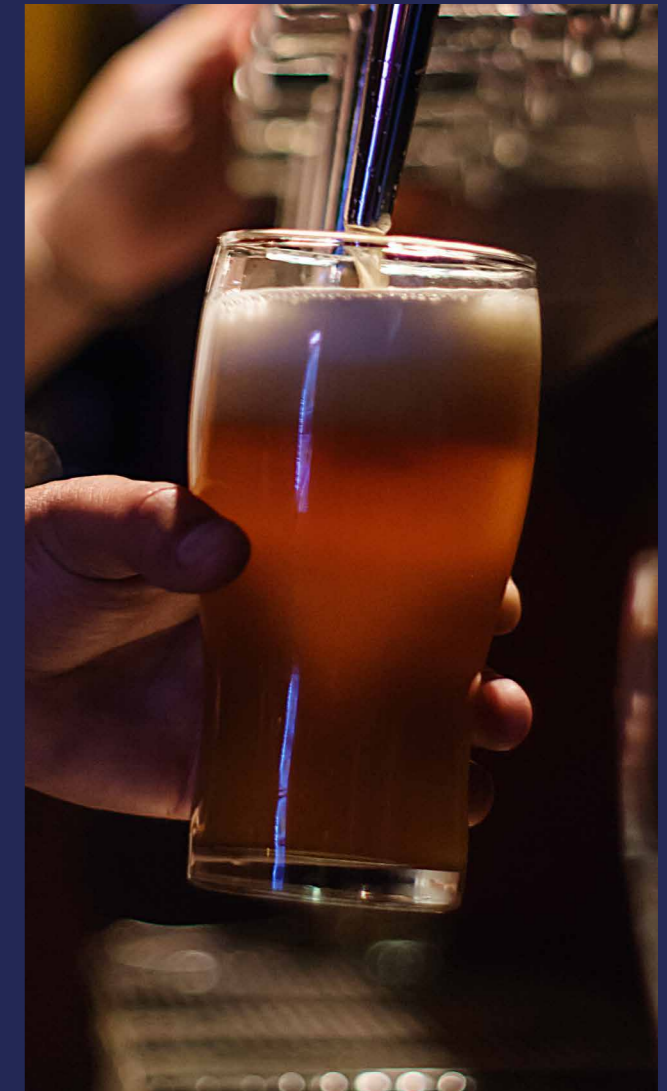
Cider £3.50 - £4.50 Pint

Strongbow 4.5%
Strongbow Dark Fruits 4%
Thatchers Gold 4.8%
Aspal's Suffolk Cider 5.5%

**WE'RE HAPPY TO SOURCE
AND SUPPLY YOUR
FAVOURITE LOCAL CRAFT
ALE, LAGER OR CIDER FOR
YOUR BAR MENU!**

Premium Lager £4 - £4.50 Pint

Peroni Nastro Azzurro 5.1%
Estrella Damm 4.6%
Amstel Super 4.1%
Birra Moretti 4.6%
San Miguel 5%
Pilsner Urquell 4.4%
Bira Poreti 5%
Bitburger Pilsner 4.8%
Erdinger Weissbier 5.3%
Guinness 4.3%
Warsteiner 4.8%
Brooklyn Lager 5.2%
Lowenbrau 5%
Verdet 5%
Verdet Extra White 4.7%
Samuel Adams Boston 4.8%
Erdinger Weissbrau 5.3%
Erdinger Urweisse 4.9%
Blue Moon 5.4%
Alhambra Especial 4.8%
Berliner Pilsner 5%
Benediktner Weissbier 5.4%
ABK Hel Das Blaue 5%
ABK Fels Pilsner 4.2%
ABK Dunkel 5%



Specials Menu

Your favourite cocktails shaken to perfection by our fantastic team of mixologists!

Your specials menu is where all of your personalised cocktails are placed.

The page below contains an example of a specials menu we would provide. The pages following the example specials menu are comprised of cocktail ideas for you to place on your very own specials menu. Should a cocktail you like not be on there, please let us know.

Each cocktail can be renamed to add a personalised touch to your menu.

YOUR FAVOURITE COCKTAILS
SHAKEN TO PERFECTION BY
OUR FANTASTIC TEAM OF
SKILLED MIXOLOGISTS!



SPECIALS MENU

1st July 2019

Amaretto Sour

A unique refreshing drink, in which the distinctive notes of Amaretto are blended with the scent of freshly squeezed lemons.

Mojito

This traditional Cuban classic is as old as Cuba itself. White rum muddled with fresh mint and lime is served with soda water and garnished with a sprig of mint.

Long Island Iced Tea

This punchy drink combines a medley of spirits to create a taste reminiscent of sweet American style iced tea. Vodka, Gin, Tequila, Rum, Triple Sec are all combined with sweetened lemon juice & Cola and finally garnished with lemon.

Gin Bramble

A fruity take on a gin sour. A double shot of Bombay dry shaken with lemon & lime juice, egg whites and sugar syrup. Strained into an ice filled rocks glass. Garnished with fresh black berries and a drizzle of blackberry liqueur. Our most popular cocktail.

Sweet on You

For those with a sweet tooth. Double shot of citrus vodka shaken with lime juice, strawberry puree and cranberry juice. Strained over ice with strawberry and lime garnish.

English Garden

A refreshing summer drink, the English garden combines gin, prosecco and elderflower cordial. Decorated with a sprig of fresh mint and a slice of cucumber to round off the drink.

Classic Cocktails

Sour

A unique refreshing drink, in which the distinctive notes of Amaretto or Whiskey blended with the scent of freshly squeezed lemons.

Mojito

This traditional Cuban classic is as old as Cuba itself. White rum muddled with fresh mint and lime is served with soda water and garnished with a sprig of mint. We also offer strawberry or raspberry versions if you'd prefer a fruity alternative.

Long Island Iced Tea

This punchy drink combines a medley of spirits to create a taste reminiscent of sweet American style iced tea. Vodka, Gin, Tequila, Rum, Triple Sec are all combined with sweetened lemon juice & Cola and finally garnished with lemon.

Old Fashioned

Something for Whiskey lovers, The Old Fashioned is made by muddling sugar with bitters, then slowly adding whiskey over ice. Finally a twist of citrus rind is added to finish this American classic.

Cosmopolitan

A fun, fruity cocktail created in Manhattan, the cosmo combines citrus vodka, orange liqueur, fresh lime and cranberry juice.

Singapore Sling

Primarily a gin-based cocktail, the Singapore Sling combines pineapple juice, along with grenadine, lime juice and Dom Benedictine. Giving it the pretty pink hue are cherry brandy and Cointreau.

Negroni

Gin, vermouth and Campari are stirred into an iced glass and garnished with orange peel. A classic Italian apéritif perfect as a pre-dinner drink.

Dark N' Stormy

Bermuda's national drink, this spicy classic combines dark rum and ginger beer with a dash of bitters and a squeeze of fresh lime.



Signature Cocktails

A collection of our signature cocktails. Our staff are trained extensively on these.

Gin Bramble

A fruity take on a gin sour. A double shot of Bombay dry shaken with lemon & lime juice, egg whites and sugar syrup. Strained into an ice filed rocks glass. Garnished with fresh black berries and a drizzle of blackberry liqueur. Our most popular cocktail.

Passionfruit Martini

Dream of warmer climates while treating yourself to this fruity exotic drink. Perfect for celebrating with friends. Made by shaking together vanilla vodka, passionfruit puree, passionfruit liqueur, sugar and lime. Served in a chilled martini glass.

Espresso Martini

Something to wake you up and get you going. Vodka, espresso, coffee liqueur and sugar to taste. Shaken and served into a chilled martini glass.

Breakfast Martini

A modern classic that combines the spice of Tanqueray Ten with the sweet tanginess of marmalade. Brought together with orange liqueur and lemon juice. Shaken and served into a chilled martini glass and garnished with orange peel.

Sweet on You

For those with a sweet tooth. Double shot of citrus vodka shaken with lime juice, strawberry puree and cranberry juice. Strained over ice with strawberry and lime garnish.

English Garden

A refreshing summer drink, the English garden combines gin, prosecco and elderflower cordial. Decorated with a sprig of fresh mint and a slice of cucumber to round off the drink.

Wedding Bellini

Our extra dry Italian prosecco is perfect for adding purées to. Italian prosecco mixed with white peach puree and Chambord. Variations include, passionfruit, strawberry, and raspberry.

Cherry Bakewell

Inspired by Derbyshire's classic tart. Amaretto, white rum, Frobishers cherry juice and caramel syrup shaken and stained over ice. A sweet tasting, light cocktail.



Terms and Conditions

A booking deposit of £75 is required to secure our services on your chosen day.

All events bars must be booked in advance.

We operate a strict 'Challenge 25' policy whereby an accepted form of photographic identification (Passport, Drivers License or an EU Identity Card) shall be requested before any alcohol is sold to any person who appears to be under 25 years of age. (A Student Card is not evidence of age).

We will not serve anyone under the age of 18 alcohol.

Full payment must be made 30 days before your date on free bar bookings and ten days before on all Pay Bar, Tab Bar or Dry Hire bookings.

Your guests are not permitted to bring alcohol into the venue, after warning this will result in the loss of your deposit.

On all pay bar bookings we must be the only provider of alcohol for your event.

Broken glassware will incur a small charge per glass.

We must have suitable glass washing facilities for us to provide glassware at your venue.

If we have access to no running water at your venue, we will provide full plastic bar glassware at no extra cost.

Physical and verbally abusive customers will be asked to leave the premises, if the problem persists the police will be called.

Our staff have the right to refuse service at any time if they think you're too intoxicated, purchasing for a minor or being physically or verbally abusive.

Application of a Temporary Events Notice to the relevant council is included in our Pay Bar and Tab bar packages. This will cover the venue for sales of alcohol & music on premises. Should your venue already have a license, or you have opted for a free bar package there will be no need for a license.

We're fully licensed and insured up to 10.5 million. All electronic equipment is PAT tested and our company has a five-star hygiene rating. Copies of all can be supplied to your venue if required.