

Bartending

SERVICES

Experience

FANTASTIC FOODS CATERING & CONSULTING HAS BEEN IN THE FOOD AND BEVERAGE INDUSTRY FOR OVER 40 YEARS. OUR BARTENDERS HAVE AT LEAST ONE YEAR OR MORE EXPERIENCE WORKING AT WEDDINGS AND EVENTS. THEY ARE COMPLETELY PROFESSIONAL, FRIENDLY, FUN, AND THERE TO HELP CREATE AN EXTRAORDINARY EVENT.

What is included?

OUR SERVICES ARE BARTENDING LABOR ONLY; PROVIDING SET-UP OF THE BAR, SERVING DRINKS YOU PROVIDE US WITH, AND CLEAN-UP OF THE BAR AREA. BAR TENDERS WILL PROVIDE ALL UTENSILS NEEDED FOR SERVICE. BEER AND WINE OPENERS CUTTING BOARD AND KNIFE, ICE BUCKETS, SCOOPS, AND BEVERAGE COOLERS. SIGNAGE SHOWING BEVERAGE CHOICES. YOU, THE CLIENT, PROVIDE THE DRINKS YOU CHOOSE TO HAVE AVAILABLE TO YOUR GUESTS: BEER, WINE, LIQUORS, AND ANY SIGNATURE COCKTAIL YOU DECIDE TO OFFER.

Licensing

ALL FANTASTIC FOODS CATERING & CONSULTING BARTENDERS HAVE COMPLETED AND PASSED A SERVE SAFE PROFESSIONAL SERVER CERTIFICATION, REGARDING MAINE STATE LAWS AND NATIONAL REGULATIONS ABOUT RESPONSIBLE ALCOHOL SERVICE. THEIR CERTIFICATES ARE RECOGNIZED NATIONWIDE. THIS PROVIDES YOU WITH PEACE OF MIND WHILE YOUR GUESTS ENJOY THEMSELVES.



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Insurance

FANTASTIC FOODS CATERING & CONSULTING IS A FULLY INSURED COMPANY WITH 2-MILLION-DOLLAR LIABILITY INSURANCE. FANTASTIC FOODS AND ISLAND POND EVENT CENTER REQUIRE YOU AS THE CLIENT TO ALSO SUPPLY DAY OF EVENT INSURANCE WHICH IS REQUIRED TO HAVE LIQUOR SERVICE ATTACHED

Pricing Details

- \$500.00 SETUP AND SERVICE FEE
- \$30.00 PER BARTENDER PER HOUR WITH TIP JAR ON BAR
- \$25.00 PER BARBACK PER HOUR WITH TIP JAR ON BAR
OR
- \$50.00 PER HOUR PER BARTENDER WITH NO TIP JAR.
- \$35.00 PER HOUR PER BAR BACK WITH NO TIP JAR

Specifications

- MINIMUM OF 2 BARTENDERS AND 1 BAR - BACK
- MINIMUM OF 5 HOURS AT ALL EVENTS
- MINIMUM FOR 2 HOURS REQUIRED FOR SET UP AND 1 HOUR FOR BREAK DOWN AND CLEAN UP
- EVENTS GREATER THAN 200 WILL REQUIRE 2 BAR STATIONS



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What Our Bartenders Are Responsible For

1 ½ HOURS OF SETUP; INCLUDES SETTING UP OF BAR, AND THE BEVERAGE SERVICE AREA TO SUCCESSFULLY SERVE YOUR GUESTS. ICING DOWN THE BEVERAGES AT LEAST 1 HOUR PRIOR TO SERVICE TIME.

OUR BAR STAFF WILL STOCK THE BAR WITH ALL THE GLASSWARE, NAPKINS, STIRRERS/STRAWS MIXERS, SODA, ALCOHOLIC BEVERAGES AND CUTTING OF ANY FRUIT GARNISHES THE CLIENT SUPPLIES.

BARTENDERS WILL RESPONSIBLY SERVE YOUR GUESTS, ASKING FOR IDENTIFICATION IF NEEDED, ANSWERING QUESTIONS ABOUT COCKTAILS AND INGREDIENTS THE CLIENT HAS SUPPLIED.

THE BAR TENDERS WILL ASSIST WITH CHAMPAGNE TOAST IF NEEDED. (MUST ALWAYS HAVE ONE BARTENDER BEHIND THE BAR.)

THE BARTENDERS WILL MONITOR ALCOHOL CONSUMPTION IN ACCORDANCE WITH STATE LAW AND REGULATIONS.

IF REAL GLASSWARE IS BEING UTILIZED, BARTENDERS WILL TRANSFER TO PLASTIC CUPS AFTER DINNER TO ENSURE NO BROKEN GLASS IS ON THE DANCE FLOOR.



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Tear-Down/Cleanup

THE BARTENDERS ARE RESPONSIBLE FOR TEARING DOWN OF THE BAR AREA, TO INCLUDE, RE-BOXING OF BEER, WINE, AND SPIRITS, DISPOSAL OF LEFTOVER GARNISHES, CLEAN OFF BAR TOP AND FLOOR BEHIND IF NEEDED. IF RENTED GLASSWARE IS UTILIZED BARTENDERS WILL COLLECT AND RACK ANY RENTED GLASSWARE TO BE READY FOR RETURN TO RENTAL COMPANY. REMOVE TRASH AND RECYCLABLES FROM BAR AREA ONLY.

The Following is to be supplied by the client for a Bring your own bar to provide a successful service: Unless other arrangements have been made with Fantastic Foods.

- SPECIALIZED DECORATIONS FOR ANY TABLES
- ALCOHOL, BEER, WINE, AND SPIRITS
- MIXERS, SODA, AND JUICES
- GARNISHES, RECOMMEND LEMONS, LIMES, AND ANY SPECIALTY GARNISH
- SPECIALTY GLASSWARE IF NEEDED
- PLASTIC CUPS FOR AFTER BAR SERVICE IS OVER.

IN THE CASE OF CLIENT NOT USING OUR BAR SERVICE, CLIENT IS REQUIRED TO PROVIDE ALL PERTINENT INFORMATION OF WHO IS SERVING ALCOHOL ALONG WITH COMPANY NAME AND COPIES OF BARTENDERS CERTIFICATION.

