



Down Bartender

The Perfect Balance of Professionalism & Entertainment

Your Bartender has been serving up cocktails to guests of events like yours since 2011

Your Bartender was founded after a night of making cocktails at home for our guests, when we realised we wanted to share that with more people than just our close friends.

Now almost 10 years later, we have grown into a professional events company that takes pride in looking after our clients through every stage of their event no matter the occasion.

Whether it is a hen's party for 10, a gala dinner for 2000, or anywhere in between, we understand that every event and its requirements are different. So let our professional staff take care of your private or corporate event no matter the size.



Your Bartender

Cocktail Packages - *10% discount weeknights*

SIGNATURE COCKTAIL PACKAGE (Most popular)

<50 Guests - \$35pp | >50 Guests - \$30pp | >100 Guests - \$POA

Enjoy a cocktail bar in the comfort of your own home or office. You select the cocktails, and we take care of everything.

Inclusions:

- All fresh cocktail ingredients, juices, ice & consumables (straws etc) for 3 different cocktails per person.
- Premium cocktail glassware (enough so that nothing needs to be used twice).
- Professional cocktail bartenders, professional bar equipment.
- Premium cocktail garnishes (dehydrated fruits & edible flowers where applicable)
- Delivery & collection within 20km of Perth CBD.
- Everything collected dirty so you don't need to wash up.
- Additional cocktail choices \$7.5 pp, including additional ingredients & glassware.
- Additional serving time from \$69/hr, POA

*We do not supply alcohol, we provide you with a tailored list to purchase. You keep any leftovers.

*Cocktail Packages attract a minimum charge of \$1000 on Saturdays, \$750 other days.

*Bar hire not included, hire available from \$90

*All prices are excluding GST

Cocktail Packages - *10% discount weeknights*

COCKTAIL MASTERCLASS PACKAGE

\$65pp

You select 4 different cocktails from our menu, we setup a masterclass to entertain your guests.

Inclusions:

- All fresh cocktail ingredients, juices, & consumables (straws etc) for 3 different cocktails per person.
- Premium cocktail glassware (enough so that nothing needs to be used twice).
- Professional cocktail bartenders, professional bar equipment.
- Trestle tables, bar hire, and enough shaker kits for all your guests to use.
- Premium cocktail garnishes (dehydrated fruits & edible flowers where applicable)
- Delivery & collection within 20km of Perth CBD.
- Everything collected dirty so you don't need to wash up.
- Additional cocktail choices \$10 pp, including additional ingredients & glassware.
- Additional serving time from \$69/hr, POA

*We do not supply alcohol, we provide you with a tailored list to purchase. You keep any leftovers.

*Masterclass Package attracts a minimum charge of \$1500 on Saturdays, \$1200 other days.

*All prices are excluding GST

Your Bartender

Additional Staff - Friday & Saturday Rates

ADDITIONAL COCKTAIL BARTENDERS / *Not available outside of a package*
\$350, 4 hours / \$75 per hour thereafter

PREMIUM BAR & WAIT STAFF / *Our most experienced & professional staff*
\$310, 4 hours / \$69 per hour thereafter

GENERAL BAR & WAIT STAFF
\$265, 4 hours / \$60 per hour thereafter

UNRESTRICTED APPROVED MANAGER
\$350, 4 hours / \$75 per hour thereafter / *Includes supply of common required documents*

*All prices are excluding GST

Your Bartender

Equipment Hire

Package discounts are available

1.9M BASIC TIMBER BAR

\$150 for 1 unit | \$75 per joined unit joined | Branding available

1.9M GREENERY BAR WITH TIMBER TOP

\$200 for 1 unit | \$120 per joined unit joined

1.9M TWO-TAP TIMBER BAR HIRE WITH BEER SUPER CHILLER

\$250 including all chemical cleaning | Kegs available | Branding available

2.4M GREENERY BAR WITH WHITE SERVERY

\$250 for 1 unit, \$180 per unit joined | Branding available

225L OAK WINE BARRELS

\$35 each | \$100 for 3 | Add heavy dark timber top for \$40 (2400x600mm)

HALF WINE BARREL DRINKS TUBS

\$25 each | Not suitable for indoors

HIGH BAR TABLES (TIMBER TOPS, WHITE LEGS)

\$35 each | \$100 for 3

76CM TOLIX STOOLS (TIMBER TOPS, WHITE LEGS)

\$15 each | \$130 for 10

Equipment Hire (cont'd)

Package discounts are available

SILVER DRINKS TUBS

\$10 each

GLASSWARE

60c-90c per piece | Cleaning fees apply

1.8M PLASTIC TRESTLE TABLE

\$20 each

LARGE ESKY

\$30 each, \$30 for ice.

ANYTHING ELSE?

We can source it for you if we don't already have it - we have too much to list!

- *All prices are excluding GST
- *Delivery fees apply unless adding to a package
- *Any lost or damaged items will be charged against a prepaid bond

Your Bartender

Cocktail Menu

This selection is our pick of crowd pleasing, approachable cocktails. There is something for everyone on this list.

CLASSIC MOJITO

A very refreshing and satisfying mix of rum, lime, mint and cane sugar, spritzed with soda. (Most popular)

BUTTERSCOTCH ESPRESSO MARTINI

A twist on the classic with freshly extracted Five Senses espresso, vanilla vodka, Kahlua, butterscotch. (Top 4)

HOUSE FRENCH MARTINI

A delicious punch-style drink with black raspberry, pineapple, vodka & a dash of lemon. (Top 4)

TOMMY'S MARGARITA

A refreshing mix of your favourite tequila, agave nectar and lime. Served over ice with optional salted rim. (Top 4)

PALOMA

Another famous tequila cocktail, with ruby grapefruit juice, agave & soda, served over ice with a salted rim.

NEW YORK SOUR

With added red wine, this whisky sour is a step up from the classic, with fresh lime and cane sugar. Optional egg white.

IMPROVED PINA COLADA

This classic is reborn by adding a pineapple & coconut concentrate into the mix of cream, malibu, rum and pineapple.

Your Bartender

Cocktail Menu (cont'd)

This selection is our pick of crowd pleasing, approachable cocktails. There is something for everyone on this list.

LYCHEE / RASPBERRY / PASSIONFRUIT MOJITO

Much like the classic but with added fruit puree, to add a distinct fruity aspect to the already delicious drink.

SILVER GIN FIZZ

A bartender's twist on the 1880's classic. With gin, lemon, cane sugar and egg whites. Spritzed with soda.

OLD NUEVA

This twist of a classic old fashioned is a short mix of dark, sweet rum, agave nectar, sherry and spices.

CLASSIC MARGARITA

A more tart style of margarita, with tequila, Cointreau & lime, strained into a coupe glass with a pink salt rim.

DAIQUIRI

White rum, lime & cane sugar, shaken up and strained into a coupe glass. Think mojito with no ice nor mint. A **classic**.

SPICED RUM MULE

A spicy mix of spiced rum, lime, sharp ginger beer and cilantro, with a heavy dash of bitters on top, dusted with spices.

CROWN JEWEL

A twist of the French 75, this mix of elderflower, gin, lemon & grapefruit is shaken & strained, then topped with prosecco.



Your Bartender

FAQ

Q: The cocktail I want isn't on your list, can you make it?

A: There are thousands of cocktails to choose from. We can't list them all but if there is something in particular you would like then just ask. It can be a bit tricky trying to copy a cocktail you had that one time at a bar somewhere in London, but if it's a classic or well-known drink we can definitely make that for you.

Q: Some of my guests don't drink alcohol, but I don't want them to miss out?

A: We can also cater for those who choose not to drink alcohol by making non-alcoholic versions of some of the above, or others. Just let us know.

Q: Can I supply my own alcohol and other ingredients?

A: Yes! In fact we do not usually supply liquor unless under certain conditions. We will even help tailor a shopping list to your specific need based on your cocktail selection.

Q: Do you take everything with you when you leave?

A: We know that the party usually goes on long after we leave, so we leave all glassware and equipment behind for you to continue using. We will collect a few days after the event. If you need everything collected at a certain time, let us know.

Q: Will you travel to Margaret River?

A: We have regular clients in Pemberton, Karratha and even Sydney. As long as the travel costs are covered then we will travel where needed! Lodging may need to be discussed for long trips as we can't have our staff driving tired.