

Behind the Bubbly

Find a bartender who shakes things up.

Choosing the right bartender isn't just about pouring booze; it's about crafting the magic that keeps your guests grinning and the party lit. Use these questions to make sure your bartender is shaking things up in all the right ways.



SHAKEN, STIRRED & SERIOUSLY SKILLED

How many weddings have you shaken and stirred? Any disasters?

Can you handle the inevitable "surprise" ingredient requests from my guests?

What non-alcoholic concoctions do you offer for guests?

Do you specialize in certain cocktails, or can you handle anything?

SIP HAPPENS

Can you custom-craft a cocktail menu that pairs perfectly with our vibe?

Can you easily accommodate guests with allergies and dietary restrictions?

Do you provide tastings before the event?

Can you accommodate special requests for mocktails or cultural drinks at the event?

LICENSE TO SPILL

Do you have the required permits or licenses to serve alcohol at our venue?

Are you fully licensed and insured for liquor liability?

Do you handle all your own permits, or are we responsible for securing them?

Are you familiar with my venue, and can you ensure a smooth service there?

What's your approach to ensuring guests get expertly crafted drinks without a wait?

SQUAD GOALS

How many bartenders will be on-site for our expected guest count?

What is your plan to coordinate with other vendors and event staff?

Will your bartenders engage with guests and create a fun, welcoming atmosphere?

RAISING THE BAR

What time will you arrive to set up the bar?

Do you bring your own gear, and if not, are there any rental fees we need to discuss?

How do you adapt if the schedule runs late or early?

CONTRACTS & COCKTAIL CALCULUS

Is your pricing all-inclusive, or are there additional fees I should be aware of?

Do you offer set packages, or can services be customized based on our needs?

What are your deposit and cancellation policies in case plans change unexpectedly?

What's your preferred method for sharing updates—calls, texts, or email?

PLAN B(REW)

What's your backup plan if something goes sideways (like running out of grenadine)?

How do you handle last-minute changes, special guest needs, or if a guest has had one too many?

Shaking up more than drinks — your bartender is mixing professionalism, personality, and party vibes in every pour.

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