

MLC Bar Provisions

POP the bubbly! It's time to unleash some liquor courage for that dance floor!

We've compiled a list of our most popular questions about bar service. As always though, don't hesitate to reach out with additional questions!

Who provides the Booze?

You do! Our bar package includes everything but the alcohol. Because of the nature of our liquor insurance, we cannot essentially purchase and resell that alcohol back to you. Don't worry- we have some tips and tricks up our sleeves to help you figure out what kind and how much to buy.

Just drop off your alcohol to the catering space at your venue; and we'll do the rest!

Please note that liquor speed pour spouts only fit on 750ML bottles. If you get Handles of liquor, we just ask that you get one or two fifths as well.

Total Alcohol Service Time

We provide **UP TO 5 hours** of total alcohol service. This is a somewhat standard time frame for a traditional wedding timeline. But sometimes clients may want to do extended cocktail hour or include an alcoholic pre-ceremony drink. If this is the case, we just must be sure to plan out your service time accordingly.

Please keep in mind also, that we often must transfer a bar from cocktail hour to the reception. While we try to allocate some bar needs between the 2 bar spaces; we do still have a big transfer job to get from one to the other. We will work as quickly as possible to get back up and running!

Here are some bar timing examples based around a ceremony starting at 3:30pm:

Traditional Timeline	w/Pre-ceremony Service	w/ Extended Cocktail Hour
3:30pm - ceremony 4-5pm - cocktail hour (1 hour of service) 5-10pm - Reception 5-5:30pm - BAR CLOSED for transfer and during intros 5:30-9:30 - bar open (4 hours) 9:30 - Bar closed 10pm - end of event	3pm-3:30pm Pre-ceremony Butlered Cocktail (half an hour) 3:30pm - ceremony 4-5pm - cocktail hour (1 hour of service) 5-10pm - Reception 5-6pm - BAR CLOSED for transfer and during intros 6-9:30 - bar open (3.5 hours) 9:30 - Bar closed 10pm - end of event	3:30pm - ceremony 4-5:30pm - cocktail hour (1.5 hours of service) 5:30-10pm - Reception 5:30-6pm - BAR CLOSED for transfer and during intros 6-9:30 - bar open (3.5 hours of service) 9:30 - Bar closed 10pm - end of event

Champagne Toast

Are you planning on doing a champagne toast? If so, be sure to let us know so we can add champagne flutes to your rental order! Depending on your timeline, and unless requested otherwise; we will preset and prepour the champagne at your guests table setting.

Signature and Specialty Drinks

What's your go-to drink, or that special drink that everyone knows you love? Signature or specialty drinks can be anything! You don't have to find the most complicated, elaborate drink out there. Hop online and google seasonal cocktails and find something that suits YOU!

We do always recommend having signature drinks and having a bar menu created for them. This makes the bar line much faster and will make it a bit easier for your purchasing needs.

Standard Mixer Package Includes:

Ginger Beer, Tonic, Club Soda, Cranberry Juice, Pineapple Juice, Orange Juice, Diet Coke, Coke, Ginger Ale, Sprite, Bitters, Lemons, Limes, Olives, Maraschino Cherries
 Biodegradable Plastic Cups & Cocktail Napkins

Your Mixer Package can be further tailored to your specific bar needs, based on any signature or specialty drink recipes. Please note that there is a potential cost increase if we need to source any additional items or ingredients.

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A few Other Important Notes:

- ~ The standard bar package includes, RAMP certified bartenders, coverage under our liquor liability insurance, assistance with calculating alcohol quantities, unlimited ice provisions, a standard mixer package, and trash/recycling removal.
- ~ We will staff approximately 1 bar staff per 50 guests.
- ~ It is common practice for our team to butler signature cocktails during the start of cocktail hour in order to keep the bar line moving.
- ~ If there is excessive breakage of glassware, we will pull bar glassware and serve with disposables. Also, approximately 30 mins prior to the bar closure, we will start to serve with disposables.
- ~ **750mls (Fifths) vs. 1.75 Liters (Handles)**- we don't mind using handles; but pour spouts don't fit on these. If getting Handles, we ask that you also get at least 2 fifths of each liquor as well.
- ~ **Cans vs. Bottles**- no preference! If you are getting kegs however we need to be made aware well in advance.
- ~ Kegs need to be set up and ready for use when we arrive; we do not move kegs from cocktail to reception bars if different.
- ~ If using Mountain Laurel's Bartending Services, we close the bar 30 minutes prior to your event conclusion as per our insurance requirements. This is often the venues rule as well. When it comes to conflicting bar service rules (ex: between MLC and Venue); we will defer to MLC's guidelines, as **we** are the ones ultimately responsible for alcohol service; not the venue, not your planner, not the client. We work within the perimeters of the PA Liquor Control Board and take our liquor liability very seriously.
- ~ Per our Liquor Liability Insurance, we do not serve shots. Drinks must have a nonalcoholic mixer added, there will be no neat drinks served.
- ~ MLC&E Bartenders & Staff will card guests if they feel necessary and reserve the right to refuse alcohol services to ANYONE.

