



C O R P O R A T E
E V E N T S E R V I C E S

hey
BARTENDER



ABOUT US

Welcome to Hey Bartender, your ultimate partner in creating unforgettable experiences through exceptional mobile bar services. Whether you are hosting a corporate event, wedding, private party, or brand activation, our expert team is here to deliver tailored bar solutions that impress your guests and align with your vision.

OUR SERVICES



Mobile Bar Hire

- Fully equipped and stylish bars designed to suit any venue or theme.
- Customizable bar fronts and setups.



Bespoke Cocktails

- Signature creations crafted to complement your event theme.
- Classic favourites, reimagined for a modern touch.



Corporate Events & Brand Activations

- Specialist services to enhance your brand's presence.
- Tailored serves, branded cocktails, and engaging demonstrations.



Masterclasses & Tastings

- Interactive cocktail workshops led by our mixology experts.
- Exclusive wine, spirit, or sake tastings.



Bar & Restaurant Consultation

- Comprehensive guidance for bar and restaurant setup, design, and operational efficiency.
- Expert insights to optimize menus, staff training, and customer experience.



Equipment Hire Services

- Bar-only hire for a professional setup at your venue.
- Glassware hire to ensure every detail is covered.



Staff Hire Services

- Professional bartenders, mixologists, and support staff to elevate your event.

CASH BAR OPTIONS

A convenient and cost-effective solution for your event. We manage the bar operations, keeping all proceeds from sales, while you and your guests enjoy a hassle-free service.

Client Responsibilities

Cover the cost of the bar, delivery, and setup, with a minimum spend requirement based on guest count. Minimum spend tiers are:

- 1-50 guests: **£1,500**
- 51-100 guests: **£4,000**
- 101-300 guests: **£7,000**
- 301-500 guests: **£12,000**

What We Provide

- A professional mobile bar setup tailored to your event's theme and requirements.
- Skilled bartenders to craft and serve drinks efficiently.
- A wide selection of beverages, including premium spirits, wines, beers, and cocktails.

Ideal For

Weddings, corporate events, festivals, and large private parties where a full-service bar is essential.

With our cash bar option, you benefit from a fully operational bar without the need to manage the logistics or worry about drink supplies. Our team ensures your guests have access to top-quality beverages while you enjoy your event stress-free.



MOBILE BAR HIRE

1.5m (Up to 30 Guests)

INCLUDES: 3 TIER SHELVING & ICE WELL

DAY RATE

from **£600**

2m - 2.5m (Up to 100 Guests)

INCLUDES: 3 TIER SHELVING, FUNCTIONAL SINK & ICE WELL

from **£800**

2.5m - 4m (Up to 150 Guests)

INCLUDES: 2 X 3 TIER SHELVING, FUNCTIONAL SINK & ICE WELL

from **£950**

4.1m - 5m (Up to 200 Guests)

INCLUDES: 3 X 3 TIER SHELVING, FUNCTIONAL SINK & 2 X ICE WELL

from **£1200**

5.1m - 6m (Up to 350 Guests)

INCLUDES: 2 X 3 TIER SHELVING, 2 X FUNCTIONAL SINKS, BIN SHELF & 2 X ICE WELL

from **£1400**

3mx3m HORSESHOE (Up to 200 Guests)

INCLUDES: 3 X 3 TIER SHELVING, 2 X FUNCTIONAL SINKS, BIN SHELF & 3 X ICE WELL

from **£1900**

3mx3m HEXAGONAL (Up to 200 Guests)

INCLUDES: 5 X 3 TIER SHELVING, 2 X FUNCTIONAL SINKS, BIN SHELF & 3 X ICE WELL

from **£2200**

2.4m LED BAR (Up to 100 Guests)

INCLUDES: 2 X 2 TIER SHELVING, 2 X ICE WELLS, MOBILE SINK (SEPARATE TO BAR)

from **£850**



For larger bars or different configurations price is on request.
All prices excluding VAT & Delivery Fees.

MASTERCLASSES & TASTINGS

Elevate your events with our expertly crafted Cocktail Masterclasses and Private Tasting experiences. Whether you're looking to learn the art of mixology or indulge in a tailored tasting session, our offerings are designed to provide unforgettable memories.

Cocktail Masterclasses

from **£55 per person**

Includes:

- Guided instruction on crafting **3 cocktails**
- A **welcome drink** on arrival
- A **mystery shot** to end the session
- All glassware, equipment, and ingredients provided

External Masterclasses

From **£250** for equipment hire (tables, ice buckets, cocktail equipment, etc.)

- Travel fee (price on application)
- Minimum group size: 6 guests

Private Tastings

- Cost of requested bottles (Minimum 4 bottles)
- Instructor Fee: £150 for up to 6 guests
- Additional £50 for every 6 guests beyond the initial group
- Travel fee applicable if off site



BAR & RESTAURANT CONSULTATION

From menu creation to staff training and operational strategy, we provide tailored solutions to elevate your business. Let's craft an experience your customers will love.

Hospitality Training, Drinks Development & Consultancy

from **£250 / £500** per session (half-day / full-day)

Menu curation, training workshops tailored to improve service quality and efficiency.

Hospitality Business Consultancy

from **£200** per hour

Expert advice and consultancy for improving operational performance.

Event Consultation

from **£250** per hour

Consultation services for event planning and coordination.

Portable Cocktail Bars

from **£400** per day

Stylish, fully equipped cocktail bars suitable for any event.

Full Event Management

from **£1500** per event

End-to-end event management, including planning, staffing, and execution.



BRAND ACTIVATIONS

From staff and event management to logistics and custom assets, we handle it all. We can also train your team or act as brand ambassadors to bring your vision to life.

Asset Management

from **£250**

Asset creation/storage options and transport/setup solutions

Service Staff

Ambassadors / Bartenders / Waiting Staff / FOH / BOH

from **£35** per hour

Highly trained service staff to ensure seamless event operations.

Event Management

from **£75** per hour

On-site supervision to manage staff and ensure quality service.

Full Event Management

from **£1500** per event

End-to-end event management, including planning, staffing, and execution.

Cocktail Training & Tasting Events

from **£400** per session (2 hours)

Engaging and interactive cocktail-making sessions for groups.

Cocktail Tasting Event

from **£200** per event (2 hours)

Guided tasting events featuring a selection of curated cocktails.



STAFF HIRE

Our experienced bartenders, attentive servers, and knowledgeable brand ambassadors are dedicated to providing exceptional service. Whether it's a private event or a brand activation, our team ensures a smooth and memorable experience for your guests.

	PRICE PER HOUR
Flair Bartender	£75.00
Cocktail Bartender	£55.00
Traditional Bartender	£35.00
Waiting Staff	£30.00
Bar Support	£25.00
Brand Ambassador	£35.00

Our suggested ratio of bar staff to customers is as follows:

1-30 people: 1 Bartender

31-50 people: 1 Bartender, 1 Bar Support

51-100 people: 2 Bartenders, 1 Bar Support/Wait Staff

101-200 people: 2 Bartenders, 2 Waiting staff, 1 Bar Support

201+ People: POA

Travel, set up & breakdown times are also chargeable at an hourly rate.

The minimum hire period for staff is 4 hours, excluding any set up or breakdown time.

All prices excluding VAT

GLASSWARE HIRE

Elevate your event with our range of high-quality glassware, perfect for any occasion. From elegant wine glasses to specialty cocktail glasses, we've got you covered.

GLASS TYPE	GLASS	POLYCARBONATE
Rocks (Min. 25)	£1.00	£0.80
Hi Ball (Min. 49)	£1.00	£0.80
Martini (Min. 16)	£1.00	£0.80
Wine (Min. 25)	£1.00	£0.80
Champagne (Min. 49)	£1.00	£0.80
CLEANING FEE	£7.00 PER 24 GLASSES	
DAMAGED/UNRETURNED GLASSWARE	£4.50 PER GLASS	
DELIVERY	Price on request	

All prices excluding VAT

OUR CLIENTS

We are proud to have partnered with leading brands, corporate clients, and private hosts to create memorable events. From intimate gatherings to large-scale activations, Hey Bartender delivers unparalleled service every time.



CASE STUDY

Taste of London: Partnering with Sagres Premium Portuguese Lager

We were proudly commissioned by Sagres, a Premium Portuguese Lager, to deliver a seamless bar experience at the renowned Taste of London festival. Tasked with managing a week-long event during the peak of British summertime, we provided a professional bar setup, skilled bar staff, and full operational management.

Our team ensured flawless service, creating an inviting space for attendees to enjoy the refreshing taste of Sagres. This collaboration not only showcased our expertise in event execution but also reinforced Sagres' position as a premium brand in a highly competitive market.



CASE STUDY

Porte Noire: A Partnership Built on Excellence

As a long-standing client, Porte Noire relies on us to elevate their events. From driving sales at pop-ups and activations to providing operational expertise, our brand ambassadors, bartenders, and management team deliver exceptional service.

Our logistics team ensures seamless bar setups and brand asset management, while our expert staff keeps the drinks flowing at both public and private events. This trusted partnership underscores our commitment to excellence and the shared goal of creating unforgettable experiences.



CASE STUDY

Duppy Share: Partnering for Success

We proudly support Duppy Share with cocktail masterclasses, spirit tastings, bar setups, and event management year-round. Most notably, we play a key role in their biggest annual event—Carnival. Spanning two days, we managed and staffed four bars across multiple locations, ensuring seamless operations and an unforgettable experience during the summer festival.

Our comprehensive involvement showcases our ability to deliver high-quality services across diverse events, solidifying Duppy Share's presence as a beloved brand within the festival scene.



CASE STUDY

Ravifruit: Premium Partnerships in Action

Ravifruit, a premium juice and syrup company, entrusted us to create a full exhibition setup for the final Imbibe event before the BCB takeover. Following the success of this collaboration, they have chosen to store their brand assets in our facilities.

This ongoing partnership allows us to provide seamless assistance with setups whenever needed, ensuring that Ravifruit continues to make an impact at events with minimal effort on their part.



CASE STUDY

Caviar House: Elevating the Experience

As part of our Bar Consultation services, we partnered with Caviar House to transform their flagship branch in Piccadilly into a destination for exceptional cocktails and premium spirits. Understanding their vision to blend luxury dining with a modern beverage offering, we developed bespoke cocktail menus tailored to complement their high-end cuisine.

Our support extended beyond menu creation. We provided hands-on operational training for their staff, ensuring flawless service delivery and a seamless integration of their new offerings. From ingredient sourcing to glassware selection, we covered every detail to maintain their brand's premium standard.

Additionally, we offered ongoing support for new initiatives, events, and seasonal menu updates, allowing Caviar House to consistently surprise and delight their clientele. This collaboration not only elevated their beverage program but also reinforced their position as a leader in luxury dining.



CASE STUDY

Crystal Head Vodka: Creativity and Collaboration

Our long-standing partnership with Crystal Head Vodka exemplifies our commitment to delivering exceptional results for an iconic brand. From the high-profile launch of their Pride bottle at Selfridges to hosting events for Stephen Webster, MGK, Joshua Kane, and John Cooper Clarke, we handle every aspect with precision and creativity.

Our team manages everything from bar setups and brand activations to ensuring seamless service at exclusive events. This collaboration highlights our ability to align with Crystal Head Vodka's bold vision, ensuring their unique offerings make a lasting impression at every occasion.





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