

Fizz Bar Events



Bar Information & Terms & Conditions

With over 25 years of bar service experience throughout East Anglia, I have pleasure in being the tied bar at Haughley Park Barn. I trade under the name Fizz Bar Events and have been working at Haughley for over the last 10 years. I understand the importance of creating a special day and night for you both and I am more than happy to discuss your plans and questions at any point prior to the big day. Richard Dewsberry

On Booking: Once your booking at Haughley Park Barn has been fully confirmed, our own form will be emailed to you requesting basic details and payment of the administration fee. We will provide information about glassware and types of evening bar, including operation of tabs and example price guide etc.

During Planning: Please email or text with any questions you have early on - phone calls during early evenings only please. We are also present at the venue open days, where the bar will be open and our glassware out on display tables.

2-3 months prior to wedding day: We will arrange a time to call you to discuss in greater detail your wedding details, drinks choices (see HPB: No-Corkage Policy), expected numbers and timings. We will advise on glass hire and on the quantities that you will need to supply of your chosen drinks for the reception/wedding breakfast. This will be sent by email as a useful buying guide!

Set-up day: The team at HPB will show you which fridge to load with your 'no-corkage' supply of drinks. The advised quantities will be used as a 'check in' list on the set-up day and excessive over supply may not be accepted.

General Information & Contact Details

- All major debit and credit cards are accepted at the bar with no minimum spend
- On booking the bar, I will issue you with a unique code - this is mainly for my recording purposes but for your information is made up of the year of your wedding followed by the week number and finally the date of your wedding (i.e. Saturday 18th June 2017 equates to 2017-24-18
- Company number 07344236
- Mobile: 07771 511459 - please text during daytime/call after 5pm weekdays.
- Email: Richard.dewsbery.barservices@googlemail.com

Terms & Conditions

- Music and bar must finish at 12.30am in according with licenced times at the venue.
- We run zero tolerance towards aggressive behaviour and reserve the right to refuse service to minors and guests that we feel have exceeded their alcoholic tolerance level and pose a risk to themselves.
- At the end of the Wedding Breakfast only drinks from the bar may be consumed. (NB for the purposes of the No-Corkage Policy, this is defined as either; clearance of desserts, provision of coffees, or provision of toast drink, whichever is the latest service to guests at tables.)
- We reserve the right to take away any other alcohol in the evening. Please be aware this includes any 'missed' bottles from the 'no-corkage' supply, any Alcohol 'gifts' to the wedding party if they are being consumed during the evening, and any alcohol brought into the venue by guests (day or evening). This does not include alcohol favours (providing they are under 50ml). Removed drinks are available the following morning with any left-over from your own drinks supply.
- As a precautionary measure, you will be asked to designate a responsible person in your wedding party for me to approach for support, if necessary, should any conduct occur outside of the above terms.



You can provide your own drinks for consumption during your reception and wedding breakfast. These can be made up of your own personal choices, however my recommendation would be:

For your reception:

- Sparkling - Prosecco is popular and looks particularly nice with a raspberry or two added to the glass. Allow maximum a third bottle per person. (90 persons, allow 30 bottles = 5 cases)
- Bottled and Cans of Beer/polypins of ale (please no Kegs or Casks). Allow 1 per person.
- Pimms - 40 measures per litre, 1 litre Pimms per 15 guests, and allow 6 x 2 litre lemonade per Pimms litre bottle. E.g. for 100 guests, approx. 6 litres Pimms + 36 x 2 litre bottles of lemonade
- Non-alcoholic option - Sparkling elderflower, juice or lemonade. Allow 12-18 bottles per 100 persons.

Please note: Ice for the reception/wedding breakfast must be provided by you and drinks must be served by your caterer.

Wedding Breakfast: (numbers worked out on 8 guests per table)

Wine for the tables:

- 3 bottles per table (2 x white, 1 x red) OR
- 3 bottles per table (1 x red, 1 x white, 1 x rose)

Toast:

- Prosecco/champagne, approximately 6 glasses per bottle, 100 guests allow 18 bottles (3 cases)

The venue has a large fridge available for chilling wine and sparkling for the wedding breakfast - available at no extra charge. The representative will show you this on set-up day.

Your caterer must stop serving your own drinks at the end of the meal and before the arrival of the evening guests. Unopened bottles of wine from the wedding breakfast will be put aside after the meal. Any opened bottles may be left on the tables and consumed during the evening, however, the bar staff reserve the right to remove bottles where it is felt that an unreasonable quantities have been opened prior to the meal ends. (Haughley Park Barn T's & C's)

Glass Hire:

From 2018 all glass for the drinks must be provided by Fizz Bar Events rather than the caterer, to avoid confusion between two different sets of glasses. (Haughley Park Barn T's & C's)

Fizz Bar Events carry a complete range of glassware:

All glasses are 25p each and this includes delivery and washing up

I would recommend the hire of 4 glasses per guest:

- Reception glass
- Wine glass
- Water glass
- Toast glass

(Reception glasses are charged for per head, in practice an average of one and a half are allowed for.)

Evening Bar:

The bar opens at 6.00pm although this can, with prior arrangement, be opened earlier to suit your individual wedding. I charge an hourly fee of £25 per hour prior to opening

A **welcome drink** for your evening guests can be offered, however this must be through the bar.

There are a number of options available for this and some of the most popular are:

- **Tab behind the bar**
Can only include wine, beer and soft drinks with no spirit/shots included, if preferred.
- **Ticket**
These can be bespoke to your wedding and the business cards from Vistaprint work well and are great value for money. These tickets can either be sent with your evening invitations or presented to your evening guest on arrival. My staff record the value of the drink on the back of the tickets and I invoice you afterwards for the total amount.

Options for your evening bar

- **A pay bar for all guests:** guests pay for their own drinks.
- **A “free” bar:** all drinks are given away by the host, a tab is recorded (approximate cost for budgeting purposes £20 - £25 per head - 50% required in advance with the remainder invoiced accordingly after the wedding.
- **A combination of the above:** a tab of a certain limit is set with the bar, once this limit is reached guests revert to paying for themselves

The bar is staffed according to the number of guests you are expecting. We do not tolerate aggressive behaviour towards our staff and reserve the right to refuse service to minors and guests we feel have exceeded their alcoholic tolerance level and pose a risk to themselves.

Example bar prices 2019

Cask ale + bottled bitters	£3.75
Ciders (Aspall draught, bottles Bulmers, Magners, Fruit etc)	£4.00
Draught lager + bottled lagers	£4.00
Standard spirits (per 25ml)	£3.25
<small>(Vodka, Gin, Bacardi, Whiskey, JD, malibu, Vermouth, Port, Brandy, Rum, Southern Comfort, Pimms, Tia Maria, Jaeger, Tequila, Sours, Jamesons etc)</small>	
Specialised spirits (Malt Whiskey, Grey Goose Vodka, Adnams Gin)	from £3.75
Splash	£0.50
J2O/Red Bull	£2.25
Cokes/lemonade etc 16oz	£2.25
Bottled juices (orange, pineapple, grapefruit, cranberry) 160ml or 200ml	£1.50
Bottled mixers (tonics, soda, ginger ale/beer, bitter lemon) 160ml or 200ml	£1.50
Wines (red, white, rose)	125ml £4.00
	250ml £6.00
	Bottle £17.50