





# Weddings

10 Dollar Shake can add that unique touch to your wedding day with a range of bar solutions from light bars and vintage-styled bartenders to table service and cocktail receptions. We love to create bespoke drinks lists with premium brands and personalized cocktails, provided by our charming award-winning bartenders who can flair and shake with the best of them.

#### **Drinks Reception**

As an alternative to the usual sparkling welcome drinks, we can provide a cocktail reception, keeping your guests entertained during the photoshoot and before dinner. Our creative approach to drinks can add a twist to the usual welcome drinks, from classic and signature cocktails, to vintage -themed and gastronomy-inspired contemporary twists. The following quotes are based one hour of service and two cocktails per guest (venue may request corkage – this is not included) with a complimentary bar service included. Non-alcoholic cocktails and alternatives provided as standard.

Up to 180 guests | £11.50 per head\* 180+ guests | £10 per head

\*Minimum fee of £750 applies | discount applies if other services are requested

#### Concession - Pop-Up Cocktail Bar (for Hotels & Licensed Venues)

In licensed venues with existing bar facilities, but without the option of cocktails, 10 Dollar Shake provide a pop-up stainless steel cocktail bar to sit alongside the main bar and serve delicious cocktails to your guests. We realise venues may not wish to share their bar revenue, so we compensate the venue by paying a commission per drink sold.

The set-up fee of £750 is inclusive of bar hire, bartenders, all ingredients and glassware. Travel may incur a small surcharge. Cocktails are priced relative to the venue's pricing structure (generally £6.50 - £7.50). We would be delighted to liaise with your wedding coordinator or hotel management to explain the benefits of our concession bar.

#### Marquee / Outdoor

If you are planning your wedding in an unlicensed venue, marquee or outdoor space, 10 Dollar Shake takes a holistic approach, directly overseeing every crucial stage from local authority license applications (for cash bars) and drinks lists to stock and staffing levels. We use glassware rather than plastic and have 12ft of customised light-bars plus an additional 6ft industry-standard stainless steel cocktail bar, allowing for a multi-bar approach to the set-up. Please see the attached drinks list for more on bar pricing, product range and T&C's.

Up to 100 guests | £650 // Up to 200 guests | £450 Over 200 guests | Please contact for a bespoke quote

#### Bridal Showers - Wine and Spirit Tastings

Learn about a single spirit category or enjoy a pairing experience with one of 10 Dollar Shake's award-winning bartenders. From the London gin craze in the 18th century and the rum pirates of the Caribbean to the illicit whisky distillers in the hills and glens, we'll guide your group through a tutored tasting exploring the different styles and tastes of a particular spirit. Choose from gin, whisky, rum or tequila, or alternatively book a pairing experience such as gin & tonic, whisky & cheese or rum & chocolate. Prices start from £25pp. If you prefer grape over grain, our wine tastings can be region specific, focus on red or white wines, or for those special occasions, we can deliver a Champagne tasting covering non-vintage, vintage, rose, blanc de blanc, blanc de noir and demi-sec. Prices start from £25pp (\*Champagne tasting is £325 for up to 10ppl).

#### Bridal Showers - Pop-Up Bars

For a more informal setting, we can provide a pop-up bar, complete with bartender(s). Please see the 'Pop-Up Bars' info-sheet for pricing.

cocktails@10dollarshake.com
www.10dollarshake.com



## CLASSICS

#### APEROL SPRITZ

Aperol, Sparkling Wine & Club Soda (\*surcharge applies)

#### BLOODY MARY / SNAPPER

Distil No.9 Vodka (or Jindea Gin), Tomato Juice, Fresh Orange & Lemon Juices, Caperberry Vinegar, Raspberry Coulis, Seasoning, Spices & Garnishes

#### CAIPIRINHA

Abelha Organic Cachaca, Fresh Lime & Sugar

#### HOTEL CHEVALIER

Distil No.9 Vodka, Sauvignon Blanc, Elderflower Cordial & Fresh Green Grapes

#### PALOMA

Casco Viejo Tequila Blanco, Fresh Pink Grapefruit Juice, Fresh Lime Juice, Agave Syrup & Sparkling Water

#### PENICILLIN

Monkey Shoulder Blended Whisky, Islay Malt, Fresh Lemon, Ginger Tincture & Honey Water

#### PINA COLADA

Chairman's Reserve Rum, Pressed Pineapple, Fresh Lime, Sugar & Coco Lopez Cream of Coconut

#### PISCO SOUR

Aba Pisco, Fresh Lemon/Lime, Sugar, Amargo Chuncho Bitters & Egg White (optional)

#### TOMMY'S MARGARITA

Casco Viejo Blanco Tequila, Fresh Lime & Agave Nectar

#### TRADER VIC'S MAI TAI

Chairman's Reserve Rum, Briottet Triple Sec, Fresh Lime, Orgeat & Sugar

#### WHISKY SOUR

Monkey Shoulder Blended Scotch (or Buffalo Trace Bourbon), Fresh Lemon, Sugar, Angostura Bitters & Egg White (optional) – ask for seasonal twist

#### WHITE LADY

Jindea Gin, Briottet Triple Sec, Fresh Lemon, Sugar & Egg White (optional)





## STIRRED & AROMATIC

#### EL PRESIDENTE

Chairman's Reserve Rum, Triple Sec, Gancia Rosso & Orange Bitters

#### MARTINI

Jindea Gin & Gancia Dry Vermouth (5:1 ratio as standard - request dry/dirty)

#### NEGRONI

Jindea Gin, Campari & Gancia Rosso

#### OLD FASHIONED

Tequila & Grapefruit | Bourbon & Maple Syrup | Rum & Chocolate | Genever & Orange | Classic Scotch (\*select one option)

#### ROCK, PAPER, SCISSORS

Chairman's Reserve Rum, Gancia Rosso, Tawny Port, Dark Crème de Cacao & Chocolate Bitters

#### SMOKED ROB ROY

Monkey Shoulder Blended Whisky, Gancia Rosso, House-Made Cherry Brandy & Angostura Bitters - smoked with Cherry Wood (\*surcharge applies)

## **DIGESTIFS**

#### BOURBON MILK PUNCH

Buffalo Trace Bourbon, Milk, House-made Vanilla Syrup & Nutmeg

#### COFFEE COCKTAIL

Martell VS Cognac, Port, Angostura Bitters, Sugar & Whole Egg

#### ESPRESSO MARTINI

Chairman's Reserve Rum, Pedro Ximenez Sherry, House-made Cold Brew Coffee Liqueur, Chilled Espresso & Sugar

#### RAMOS GIN FIZZ

Jindea Gin, Fresh Lemon/Lime, Orange Blossom Water, Double Cream, Sugar, Egg White & Sparkling Water



## TEMPERANCE | NON-ALCOHOLIC

#### BLUEBERRY & LAVENDER COLLINS

House-made Blueberry, Lavender & Echinacea Syrup, Fresh Lemon & Indian Tonic Water

#### COLONIAL SHRUB

Fruits, Spices, Vinegar & Sparkling Water

#### ICED TEA

Ask for flavours...

#### YUZU & ROSE SPRITZ

Rose Water, Orange Blossom Water, House-made Hibiscus Syrup, Fresh Yuzu & Sparkling Water

## SEASONAL SELECTION | SPRING & SUMMER (APRIL - SEPTEMBER)

#### A MOST UNUSUAL PUNCH

Rose-infused Jindea Gin, Gancia Dry Vermouth, Elderflower Cordial, Wheat Beer, Pink Grapefruit Juice & Cucumber Foam

#### AGRO DI PARADISO

Disaronno, House-made Limoncello Shrub, House-made Saffron & Cardamom Bitters, Fresh Lemon & Egg White (optional)

#### CHARTERHOUSE CUP

Green Chartreuse, Pimm's, St Clement's Rhum Agricole, Fresh Lemon, Sugar, Egg White (optional) & Cucumber

#### CLOVER CLUB

Jindea Gin, Martini Dry Vermouth, House-Made Raspberry Syrup, Fresh Lemon, Sugar & Egg White (optional)

#### GARDEN OF EDEN

Chairman's Spiced Rum, Pernod Absinthe, Elderflower Cordial, Fresh Lime, House-Made Raspberry Syrup & Egg White (optional)



#### HOUSE SANGRIA

Colombard White Wine, Grand Marnier, William Poire Liqueur, Elderflower Cordial, Red Grape Juice, Soda & Fruits/Herbs

#### MAID IN CUBA

Chairman's White Label Rum, Pernod Absinthe, Fresh Lime, Sugar, Fresh Mint, Sparkling Water & Cucumber

#### PUNCH (SEASONAL)

Beefeater Gin, Yellow Chartreuse, Pressed Apple Juice, Sauvignon Blanc, Fresh Lemon, Peach Bitters, Elderflower Cordial & Sugar

#### RHAPSODY IN BLUE

Blueberry-infused Buffalo Trace Bourbon, Fresh Lemon, Sugar, Angostura Bitters & Egg White (optional)

#### THE COBBLER'S DAUGHTER

Amontillado Sherry, House-made Blueberry & Brioche Shrub, Fresh Lemon, Honey & Star Anise

#### THE UNSINKABLE?

Green Chartreuse, Crème de Peche, Fino Sherry, Fresh Lemon & Celery Bitters

# SEASONAL SELECTION | AUTUMN & WINTER (OCTOBER - MARCH)

#### APPLE & THYME COLLINS

Lemon & Thyme-infused Distil No.9 Vodka, Fresh Lemon, Pressed Apple Juice, Sugar & Sparkling Water

#### AZTEC FLIP

Buffalo Trace Bourbon, Dark Crème de Cacao, House-Made Scotch Bonnet Chilli Shrub, Sugar & Whole Egg

#### CHAMPS ELYSEES

Martell VS Cognac, Green Chartreuse, Fresh Lemon, Winter-Spiced (Après Ski Edition), Sugar, Angostura Bitters & Egg White (optional)

#### DOPO CENA

Disaronno, Kirschwasser, Maraschino Liqueur, Fresh Lemon, Sugar, Angostura Bitters & Egg White (optional)



#### FALL COLLINS

Jindea Gin, Briottet Crème de Abricot, Fresh Lemon, House-made Ginger & Cinnamon Shrub, Sugar & Sparkling Water

#### FIG & SAGE SOUR

Chairman's Reserve Rum, Briottet Crème de Cassis, House-made Fig & Sage Syrup, Fresh Lemon & Egg White

#### GIN GIN MULE

Jindea Gin - Mint - Fresh Lime - House-made Pear & Rooibos Honey - Ginger Beer

#### PEAR & CINNAMON COLLINS

Jindea Gin, Poire William Liqueur, House-made Cinnamon Syrup, Fresh Lemon & Sparkling Water

#### PORT OF CALL

Jindea Gin, Port, House-made Cranberry & Cinnamon Syrup, Fresh Lemon, House-made Christmas Bitters & Sparkling Water

# HOT DRINKS | AUTUMN & WINTER (OCTOBER - MARCH)

#### GIUHWFIN

Red Wine, Cognac, Fresh Orange Juice, Warm Spices, Fruits & Sugar

#### MULLED CIDER

Hard Cider, Cloudy Apple Juice, Warm Spices & Sugar

## **BESPOKE**

We are happy to create a bespoke mixed drink as a showpiece to your event, based on your particular tastes, the theme of the event or as a signature serve for your company. There is no additional fee for this.

CONTACT - EVENTS@10DOLLARSHAKE.COM





#### **Term & Conditions**

- 1. If your Event or Wedding has on-site catering for guests we request the client provides, at their own cost, a main meal to all 10 Dollar Shake staff working for more than 6 hours.
- 2. Any wine and sparkling wine purchased for your reception and dinner are charged at our retail prices, exclusive of service and glassware charge. For brought-in alcohol, there is a corkage charge of £5 per bottle of wine, £10 per case of beer. This applies if a licensed bar is in place and includes service.
- 3. In the event that you require 10 Dollar Shake's all-inclusive packages (providing bartenders, glassware and stock), this will be subject to a fee per head. Please note that 10 Dollar Shake retains ownership of any left-over stock at all times.
- 4. Our list of spirits and liqueurs is not exhaustive and we are more than happy to accommodate specific requests. The range detailed is a sample list and does not include spirits or liqueurs that may be required in specific cocktails, nor premium spirits such as back-shelf gins, single malts, etc. For any products not listed in our venue ranges, the client will be charged back the cost of the stock.
- 5. All our spirit measures are 25ml, unless otherwise stated. Our bar prices include both spirit and standard mixer, however there may be a surcharge for higher-priced premium mixers such as energy drinks.
- 6. The bar pricing is flexible to take into account current tax levels and supplier wholesale prices which may fluctuate throughout the year. We will try our utmost to ensure our bar offers competitive pricing and that your guests are not paying above-average for the standard of drinks and service.
- 7. All our bartenders are experienced and well-trained. As required by the Licensing Act (Scotland) 2005 our bartenders have received a minimum of two hours training on regulations and laws.
- 8. With regards to cash/pay bars, 10 Dollar Shake will apply for, and hold, the alcohol license for the event. At all times, there will be a Personal License Holder on the premises. The small cost of this is included in the quote. We require a minimum of six weeks to apply for an alcohol license.
- 9. 10 Dollar Shake retain exclusive rights to the supply of alcohol at your event. Please discourage your guests from bringing their own. Please also notify us of any complimentary drinks such as reception or table drinks to avoid excessive consumption that may harm bar sales and encourage binge drinking. 10 Dollar Shake reserve the right to confiscate any contraband alcohol, returning to the owner at the end of licensing hours.
- 10. 10 Dollar Shake operate a strict "Challenge 25" policy to avoid sales of alcohol to underage persons. Please advise your younger guests of legal drinking age (18+) that they may be required to show proof of age at the bar (passport or UK driving license only). For young persons aged 16 or 17, the law allows for a glass of wine, beer, cider or perry only with a meal. Please seek prior permission and guidance from 10 Dollar Shake or the license-holder before allowing 16/17 year olds to consume alcohol during service hours.
- 11a. Our quote includes pre-event planning, menu customization, bartenders (surcharge for flair bartenders), glassware (or plastic for outdoor events), ice/refrigeration, licensing and the hire and set-up of our mobile bars. Surcharges may include menu design and print, premium portable bars and any outsourced services. 10 Dollar Shake retain the right to charge a commission or agency fee on any services that we have out-sourced on the behalf of the client. This is usually charged at a rate of 20% on top of the gross cost.
- 11b. Excluded is the cost of any services that are required on site waste, recycling, water, electricity, etc. We also surcharge for table glassware at weddings and dinners. We will also invoice post-event for any glassware shortages which are the result of guest misuse. These include breakages, items taken to rooms or general missing items. This is charged at cost price and a copy of the invoice for shortages is available on demand.
- 12. There is a £250 non-refundable deposit required to secure a specific date, with the remaining balance required no later than two weeks prior to the event. Payment is accepted by BACS, cheque (The Tippling House, 4 Belmont Street, Aberdeen, AB10 1JE) or in person at one of our venues (with prior notice).

If you wish to clarify any of our Terms & Conditions, please contact us on events@10dollarshake.com.