# LAVENDER HILL

A NON-TRADITIONAL BAR EXPERIENCE
THAT RAISING THE BAR- EXCLUSIVELY AT WILDMAN BT

www.drinksonlavenderhill.com



#### CAN IT GO INSIDE OR OUTSIDE AND WHAT ARE THE REQUIREMENTS?

Yes it can go inside or outside on a flat surface. It's completely operable and can be driven short distances.

**Dimensions:** 5ft wide, 10ft front to back, and 6 ft tall

#### **Available Taps: 4**

"Honey" is based out of Chicago, IL Travel is included to venues within 30 miles of 60602. Travel fees apply with a maximum distance of 70 miles from her home base.







# MEET HONEY



# ABOUT US

At Lavender Hill, we make event hosting effortless. Our team will deliver and set up our charming mobile bar at your chosen location, providing full guidance on its features.

As a versatile dry bar, Lavender Hill allows you to supply your own alcohol while we handle the essentials—water, glassware, napkins, and more.

Count on us for a seamless, elevated beverage experience that enhances your event.

## PARTNERING WITH CATERES

We offer a Mobile Bar <u>dry hire</u>, which does not include alcoholic beverages. Clients are responsible for supplying their own selection of drinks. However, our concierge service can assist with the pickup of alcoholic and non-alcoholic beverages, mixers, garnishes, and other essentials. This flexible option is popular for weddings, corporate events, and festivals, allowing hosts to customize their experience.







# BEVERAGES WE TAP









WINE

BEER

COCKTAILS/ NON-ALCOHOLIC

COFFEE & JUICES



	WHAT LAVENDER SUPPLIES	CATERERS
"Honey" <b>Mobile Bar Truck</b> Plus 1 Attendant		
Door Magnet (Add customization optional)		
<b>Bar Equipment</b> (glassware, mats, napkins etc.)		
Alcohol/ Beverages		
Bartender/Service		

#### SEAMLESS COLLABORATION FOR EXCEPTIONAL EVENTS

(VARIES BASED ON EVENT LOCATION)



#### EVENT RATES

	2 HOUR COCKTAIL	6 HOUR EVENT
Standard Bar Hire	1200	\$1500

FOR GUEST ATTENDANCE THAT EXCEEDS

PRICING SUBJECT TO CHANGE BASED ON LOCATION/PERMITS/CATERING PARTNERS

FOR MORE ACCURATE PRICING RQUEST A PERSONAL QUOTE

\*50% DEPOSIT REQ AT IME OF BOOKING







## CUSTOMIZATION



Lavender Hill presents a new opportunity to enhance your brand visibility with our tailored truck wraps. Our captivating designs are crafted to highlight your distinctiveness. Offering a budget-friendly investment, prices range from \$500 to \$5000.

Enjoy a swift turnaround of 2-3 weeks, minimizing any operational disruptions. Harness the potential of a wrapped truck – a potent marketing asset that conveys value wherever it travels. Elevate your brand, capture attention, and make a statement on the road with Lavender Hill's customizable truck wraps!

\*PLEASE BE AWARE THAT SOME OF THE TRUCKS IN THE PHOTOS ARE FOR INSPIRATION PURPOSES ONLY.



# ADD-ONS

- SIGNATURE COCKTAIL MENU
- ADDITIONAL EXPERIENCED BARTENDER
- GLASSWARE AND PRESENTATION
- FRESH INGREDIENTS
- FLORAL THEME OR DECOR
- NON-ALCOHOLIC OPTIONS- WE OFFER A VARIETY OF NON-ALCOHOLIC BEVERAGES AND MOCKTAILS, ENSURING EVERY GUEST FINDS THEIR PERFECT SIP. BOTTLED WATER AND SODA ARE ADDITIONAL COST.

CHOOSE LAVENDER HILL, WHERE EXCELLENCE IS NOT JUST A SERVICE; WE ARE COMMITMENTED TO MAKING YOUR EVENT EXTRAORDINARY.



### FAQ



- 1. Let's Get "Honey" Ready: First, we are going to make sure the mobile beverage truck is clean and set up to pour.
- 2. Whose supplying the Keg?: We have two options here. Lavender can supply the kegs. We have three 5 gallon kegs available. Or the cater can supply the kegs. Please note the truck is taped for the Cornelius Kegs (size 5.0 gal 640 oz 18.93L). Make sure the keg is clean and sanitized and you can batch your customer beverage ahead of time or onsite.
- 3. Adjust CO2 Pressure: Next our attendant hooks up CO2 gas and adjust the CO2 pressure using the regulator on the tank. This controls how much pressure goes into the kegs. You'll want to set it according to the type of beverage you're serving. If your beverage is coffee or beer, we will set up the nitrogen tank.
- **4. Let's Chill:** The kegs must be chilled at least 2 hours ahead of the event get the tanks cold. From there we move the tanks into our jockey bags for ice bath to keep beverage cold while serving.
- 5. Serve Your Beverages: Once everything is set up and ready, you can start serving your delicious beverages from our mobile truck!

