

Appendix 1: Additional Pricing Details

Gib's Bar does not present a pre-selected menu of offerings to clients. Instead, our team works to understand the client's goals, budget, preferences, etc., and crafts a customized menu of offerings for each event to meet those parameters. This includes craft cocktails, beer/wine selections, NA beverage options, etc. We charge by number of units consumed, to create the most transparent pricing possible for our clients.

As a general rule, our costs for various types of beverages are below (before taxes and fees):

- Local draft beer selections: \$7/serving
- Macro brew beer selections (ex: Miller lite): \$3-5/serving
- Highball cocktail selections (2 ingredient cocktails): \$8/serving
- Wine and kegged cocktails (ex: Old Fashioned): \$9/serving
- High end cocktails (Martini, Manhattan, etc.): \$10/serving

Our bartending fee is \$35/hour, and we require a minimum of one bartender for one hour of set-up before each event, and one hour of tear-down. Depending on the size of the event, the number of bartenders and the amount of time required for set-up or tear-down may vary.

The prices above can vary depending on the quality of the spirit chosen, and market pressures. Gib's baseline cocktails are generally considered "middle shelf" in most other establishments. However, we are always up front with our clients about any changes to their pricing structure well in advance of their event. We will make any cocktail that the client would like to offer. There are no additional fees, outside of the bartender hourly rate (including set-up and tear-down time), tax and the additional 25% or 40% (for fundraising events) for the facility. Each of these are entered as a separate line item on the final bill for clients, to provide maximum cost transparency.

Example of bill format:

Beverages served: \$\$

• Tax5.5%: \$\$

Facility 25% charge: \$\$

Bartender hourly fees: \$\$

Total: \$\$