

MOBILE COCKTAILS & TAP

Simply Spiked

MOBILE BAR &
TAP TRUCK
PACKAGES 2026



PREMIER BAR PACKAGE

3 Hour Service | 5 Hour Service
40pp | 55pp

Premium Spirits Selection

Belvedere Vodka | Casamigos Blanco Tequila | Gray Whale Craft Gin
Woodford Reserve Bourbon | Bacardi Superior Rum | Johnnie Walker Black
Label Scotch

Premium Wine Selection

Black Stallion Cabernet 2020 | Meiomi Pinot Noir | Whitehaven Marlborough
Sauvignon Blanc 2024 | Unshackled Chardonnay 2021
La Crema Monterey Pinot Grigio 2024

Craft Beer Selection

Selection of 5 - Foolproof Brewing Company

Premium Liqueurs & Mixers

Cointreau | St-Germain | Luxardo Grenadine | Carpano Antica Sweet
Vermouth | Carpano Dry Vermouth | St. George NOLA Coffee Liqueur | Tres
Agaves | Angostura Bitters | Filthy Olive Juice

Juices | Soft Drinks | Waters

Natalie's Fresh Lemon & Lime | Grapefruit | Orange | Pineapple | Cranberry |
Coke | Diet Coke | Sprite | Ginger Ale | Club Soda | Tonic
Saratoga Still & Sparkling Water



CRAFT BAR PACKAGE

3 Hour Service | 5 Hour Service
30pp | 45pp

Craft Spirits Selection

NEFT Vodka | Lunazul Blanco Tequila | Tanqueray London Dry Gin
Redemption Bourbon | Bacardi Superior Rum | Johnnie Walker Red Label
Scotch

Craft Wine Selection

Smith & Hook Cabernet Sauvignon | La Crema Monterey Pinot Noir | The
Crossings Marlborough Sauvignon Blanc | Josh Cellar Chardonnay 2023

Craft Beer Selection

Selection of 5 - Foolproof Brewing Company

Craft Liqueurs & Mixers

Triple Sec | Grenadine | Carpano Antica Sweet Vermouth | Carpano Dry
Vermouth | Kahlúa | Tres Agaves | Angostura Bitters | Filthy Olive Juice

Juices | Soft Drinks | Waters

Natalie's Fresh Lemon & Lime | Grapefruit | Orange | Pineapple | Cranberry
Coke | Diet Coke | Sprite | Ginger Ale | Club Soda | Tonic
Saratoga Still & Sparkling Water



CRAFT BEER & WINE PACKAGE

3 Hour Service | 5 Hour Service
25pp | 40pp

Craft Wine Selection

Smith & Hook Cabernet Sauvignon | La Crema Monterey Pinot Noir | The Crossings Marlborough Sauvignon Blanc | Josh Cellar Chardonnay 2023

Craft Beer Selection

Selection of 5 - Foolproof Brewing Company

Juices | Soft Drinks | Waters

Natalie's Fresh Lemon & Lime | Grapefruit | Orange | Pineapple | Cranberry
Coke | Diet Coke | Sprite | Ginger Ale | Club Soda | Tonic
Saratoga Still & Sparkling Water



BEVERAGE PACKAGE ADD-ONS

SPECIALTY COCKTAILS

Single Selection 8pp | Selection of Two 14pp
-Custom Specialty Cocktails Available Upon Request-

Blackberry Limonita

NEFT Vodka, Fresh Squeezed Lemonade, Simple, Blackberry, Rosemary

Cucumber Basil Cooler

NEFT Vodka, Fresh Lime, Cucumber Purée, Basil Syrup, Soda

Spicy Pineapple Mezcalita

Mezcal or Tequila, Pineapple Juice, Lime, Agave, Tajín Rim, Chili Slice

Blackberry Sage Bourbon Smash

Redemption Bourbon, Blackberry, Sage Syrup, Lemon, Crushed Ice

Honey Paloma Fizz

Tequila, Grapefruit, Honey Syrup, Lime, Soda

Maple Apple Old Fashioned

Redemption Bourbon, Spiced Apple Reduction, Maple, Bitters, Orange Twist

Lavender Lemon Collins

Gray Whale Gin, Lavender Syrup, Lemon, Soda, Lavender Sprig

Watermelon Mint Refresher

NEFT Vodka, Fresh Watermelon Juice, Mint, Lime, Simple



BEVERAGE PACKAGE ADD-ONS

PREMIUM GLASSWARE ADD-ON

+4.5pp | 50 guest minimum

Upgrade from premium disposables to high-end glassware for an elevated guest experience. Includes full bar glassware sets (rocks, collins, red wine, white wine, beer) and rental coordination.

CHAMPAGNE TOAST

+10pp Mionetto | +18pp Veuve Clicquot

Perfect for weddings, milestone celebrations, and corporate moments. Includes chilled bottles, premium flutes, and orchestrated table-side or bar-side pour service.

Champagne Wall available for rental. Inquire for pricing.

NON-ALCOHOLIC BEVERAGE STATION

+8pp

Add a curated mocktail & zero-proof station featuring artisanal sodas, infused waters, lemonades, and crafted alcohol-free cocktail options.



CUSTOM BARS & EXPERIENCES

3 Hour Service | 5 Hour Service

35pp | 50pp

-Custom Bars & Experiences Available Upon Request-

Bloody Mary Bar

NEFT Vodka | Prairie Organic Gin | Lunazul Tequila

Clamato | Simply Spiked Secret Mix

Spiced Horseradish | Tabasco | Worcester | Sriracha | Celery Salt

Garnishes Olives | Lemon | Lime | Cornichon | Pepperoncini | Celery

Mimosa & Bellini Bar

Mionetto | NEFT Vodka | Chambord | Aperol

Orange | Pineapple | Blood Orange | Pomegranate | Tart Cherry

Peach Puree | Pear Puree | Guava Nectar

Fresh berries | Orange Wheels | Micro Florals

Martini Bar

Gray Whale Gin | Beefeater Gin | NEFT Vodka | Grey Goose Vodka

Filthy Olive Juice | Cornichons | Pickled Jalapeno | Capers

Filthy Olives | Blue Cheese Olives | Pearl Onions

Carpano Vermouth Sweet & Dry

Gin & Tonic Bar

Gray Whale Craft Gin | Beefeater Gin | Tuck Craft Gin

Fever Tree Tonic | Fever Tree Diet Tonic | Fever Tree Club Soda

Lime | Lemon | Grapefruit | Blood Orange | Rosemary

Lavender | Micro Florals



CUSTOM BARS & EXPERIENCES

3 Hour Service | 5 Hour Service

35pp | 50pp

-Custom Bars & Experiences Available Upon Request-

Margarita Bar

Casamigos Blanco | Casamigos Reposado | Illegal Mezcal
Lime | Pineapple | Grapefruit | Blood Orange | Guava | Mango
Salt | Sugar | Tajin | Ancho
Jalapeno | Strawberry | Pineapple | Cucumber | Cilantro | Lemon

Vodka & A Splash Bar

NEFT Vodka | Grey Goose Vodka
Cranberry | Blood Orange | Grapefruit | Pomegranate | Spindrift
Strawberry | Raspberry | Pineapple | Blackberry | Cucumber
Mint | Cilantro | Rosemary | Thyme
Lemon | Lime

Mule Bar

NEFT Vodka | Prairie Organic Gin | Lunazul Tequila | Redemption Bourbon
Goslings Stormy Ginger Beer | Peach Ginger Beer | Diet Ginger Beer
Fresh Mint | Lime | Lemon | Orange | Rosemary | Candied Ginger
Blueberry | Blackberry | Strawberry



CHARCUTERIE DISPLAYS

-Customized Displays Available Upon Request-

Ecoware Disposables & Flatware Included

The Welcome Spread - 18pp

Murray's Genoa Salami | Capocollo | Sweet Soppressata
French Triple Creme | Umbria Tartufo | Murray's Young Manchego
Marcona Almonds | Honey Comb
Fresh Fruit & Berries | Variety Premium Crackers

The Social Table - 28pp

Black Truffle Salume | Prosciutto di Parme | Hot Soppressata | Genoa Salami
Humboldt Fog | French Triple Creme | Umbria Tartufo | 12 Month Manchego
Marcona Almonds | Honey Comb | Marinated Olives | Dried Fruit
Fresh Fruit & Berries | Variety Premium Crackers | Local Baguette

The Showstopper - 45pp

Black Truffle Salume | Prosciutto di Parme | Hot Soppressata | Genoa Salami
Spicy Coppa | Spicy Capocollo | Blue Stilton
Humboldt Fog | French Triple Creme | Umbria Tartufo | 12 Month Manchego
Baked Brie | House Made Soft Pretzel Bites | Cornichon
Marcona Almonds | Honey Comb | Marinated Olives | Dried Fruit
Local Fruit Preserves | Dark Chocolate Truffles
Fresh Fruit & Berries | Variety Premium Crackers | Local Baguette



SIMPLY SPIKED EVENT POLICY

To ensure a seamless, stress-free experience for you and your guests, Simply Spiked follows a clear set of operational guidelines for every event. These policies help us deliver exceptional service, maintain safety standards, and keep your timeline running smoothly.

Setup & Breakdown Requirements

Setup Time

- We require a minimum of 1.5 hours of setup time prior to guest arrival.
- This allows our team to level and secure the truck, stage the bar, prepare garnishes, set up equipment, and coordinate with your event planner or venue.

Breakdown Time

- We require a minimum of 1 hour of breakdown time after service concludes.
- During this window, our staff will pack equipment, clean the service area, ensure waste is properly managed, and leave the space exactly as we found it.

Set-up and breakdown times occur outside your contracted service hours.

Included With All Standard Packages

Premium Disposable Cups

- All packages include high-quality premium disposable cups suitable for beer, wine, cocktails, and signature drinks.
- Glassware rentals are available as an upgrade upon request.

Professional Bar Tools

- Ice bins, coolers, cocktail shakers, strainers, pour spouts, cutting boards, knives, and all essential bar equipment.

Beverage Service Station

- Complete tap truck or mobile bar setup
- Decorative bar staging consistent with your event style
- Menu display signage (printed or acrylic depending on package)

Ice & Cooling

- All required ice for serving and chilling beverages is included unless otherwise specified by the agreement.

Waste Management

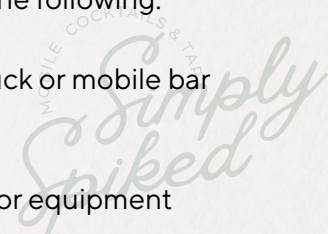
- We provide waste bins for bar-related items and remove all bar trash at the end of the event.

Client Responsibilities

To ensure we can operate safely and efficiently, we ask that clients confirm the following:

Access & Parking

- A safe, level, and unobstructed parking or placement area for the tap truck or mobile bar
- Access to the event site at least 1.5 hours before service
- Clearance to enter/exit the property without restrictions
- For indoor or tented events: confirmation of bar placement and access for equipment



SIMPLY SPIKED EVENT POLICY

Electricity (If Required)

- Most events do not require power, but if your package includes certain add-ons (lighting, refrigeration, etc.) we may request a standard 120V outlet within 100 feet.

Permits

- If your city/town requires event permits, the client is responsible for obtaining them (we can guide you through this).

Weather Contingencies

- For outdoor events, the client must provide adequate coverage (tent, canopy, or alternate placement) in case of severe weather.

Service Standards

Staffing

- Your package includes certified, professional bartenders and barbacks.
- Staffing levels are determined by guest count and service style, ensuring fast, friendly, and safe service.

Alcohol Compliance

- We strictly follow all state and local alcohol service laws, including ID checks and responsible service.

Beverage Quantities

- Final guest count and beverage selections must be confirmed at least 14 days prior to your event to ensure proper preparation.

Event Timing & Flow

- Service start and end times are defined in your contract.
- Any delays caused by client or venue access issues may result in adjusted service timing.
- Overtime is available at an additional hourly rate when approved in advance or on site (team availability permitting).

Communication & Coordination

- Once booked, you'll receive a dedicated event manager to assist with timeline planning, beverage selection, custom cocktail creation, and logistics.
- We coordinate directly with planners, caterers, and venues to ensure a cohesive event experience.



SIMPLY SPIKED FAQ

Who are we?

We're Simply Spiked – Connecticut's premier mobile bar and tap truck service. Our restored 1964 Ford F-350 tap truck brings a unique vintage charm to weddings, birthdays, corporate events, mitzvahs, backyard celebrations, festivals, and more. We specialize in smooth, stress-free service with customizable bar packages, professional bartenders, and a fully self-contained setup.

What types of events do you serve?

Just about anything you can celebrate.

We cater to:

- Weddings & rehearsal dinners
- Birthday parties & graduations
- Corporate events & grand openings
- Backyard parties & block parties
- Festivals, fundraisers & community events
- Mitzvahs, showers, and life-cycle events

If people gather – we'll pour.

How far in advance should we book?

Most events book 2-6 months in advance, especially weekends and peak season (April–November). Last-minute events may be available depending on our schedule – just reach out!

What is required to secure our date?

A 25% non-refundable deposit is required to lock in your event date and bar package. Once the deposit is received, your date is fully reserved on our calendar.

What is your payment policy?

- 25% deposit due at booking
- Remaining balance due 7 days before the event
- Payments can be made via credit card, ACH, or invoice link

What is your cancellation / refund policy?

We understand life happens. Our policies are designed to be fair while protecting our event calendar.

- The initial 25% deposit is **non-refundable**.
- Cancellations more than 30 days before the event may receive a refund of any additional payments made beyond the deposit.
- Cancellations within 30 days of the event are **non-refundable**.
- Events may be rescheduled (pending availability) at an additional charge.



SIMPLY SPIKED FAQ

What does the tap truck include?

Our truck arrives fully outfitted with everything you need for an elevated bar experience, including:

- Up to 5 draft taps for beer, wine, cider, cocktails, N/A beverages, and more
- Professional, certified bartenders
- Customizable bar menus & signage
- Disposable cups, napkins & basic garnishes
- A full setup & breakdown by our team
- Optional add-ons:
 - Signature Cocktails
 - Premium Glassware
 - LED Lighting & Signage
 - Floral Decor
 - Additional Staffing
 - Extended service hours & more

Do you provide the alcohol?

Yes – we offer flexible options:

- Hosted bar packages with all alcohol included
- Client-supplied alcohol where we handle all service, chilling & dispensing
- We can walk you through which option fits best.

Do you need power or water?

No power? No problem. Our truck is almost entirely self-contained.

- Power: Access to a standard 110V plug is helpful but not required – we can bring our own battery supply.
- Water: We bring our own clean water for service needs.

Are you insured?

Yes – we carry full general liability and liquor liability insurance and can provide a COI for your venue upon request.

How do we get started?

Just fill out our inquiry form or email us with your event date, location, and estimated guest count.

We'll take it from there!

Do you offer food as well?

Yes! In addition to our bar and tap truck services, we also offer full food service through our sister brand Simply Smashed – our smash-burger-focused food truck known for premium ingredients, fast service, and crowd-pleasing menus.

We also create custom cheese and charcuterie boards, perfect for cocktail hours, weddings, corporate events, and upscale celebrations.

From individual grazing cups to full grazing tables, we tailor everything to your event style and guest count.

Whether you need light bites, late-night snacks, or full meal service, we can pair the perfect food options with your bar package for a seamless and delicious experience.

