

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

MOBILE COCKTAILS & TAP  
*Simply Spiked*

# 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

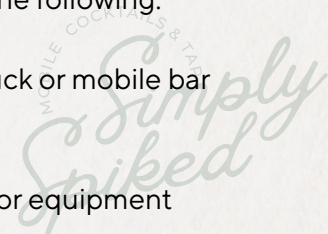
- We provide waste bins for bar-related items and remove all bar trash at the end of the event.

## 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.

