

13th STREET
Cocktail
Catering



Providers Of Genuine

HOSPITALITY





FIRST AND FOREMOST,

this short, but sweet, guide, will hopefully answer some commonly asked questions that you might have, and hopefully provide a peek into the world of 13th Street Cocktails. Please NEVER hesitate to call or text with any questions that arise. We are here to take care of you and your guests every step of the way.



C.Sanders



J.Colombo



A.Gordon



A.Bell



B.Bevilacqua



1. TOGETHER, WE PLAN

We work together to coordinate your perfect event for your estimated number of guests - who will imbibe, who is a teetotaler and what exactly will be served.

2. YOU BUY THE BOOZE

Due to liquor licensing requirements, we cannot purchase alcohol for your event - but don't worry, we do the rest! We will put together your order and deliver it to your event. All you need to do is call and pay for it.

3. WE BRING THE BAR

We operate our one-of-a-kind mobile bar catering service from seven mobile bars on wheels, renovated with our own hands. Alternatively, we can serve your guests from other stunning mobile interior bar set ups, also built with our own hands.

4. WE ALSO BRING THE EXTRAS

We also bring a \$2 million liquor liability policy, nonalcoholic beverages, bar decor, menus, ice and too much more to list.

5. WE CREATE THE HAPPIEST OF HOURS

We handcraft cocktails with house-made bitters, cordials, fresh squeezed juices, and even garnishes grown with our own hands at our farm. Simply put; this is 'Hands On' work.



13TH STREET

Key SERVICE POINTS

Batching Cocktails

We 'batch' the three specialty cocktails before your event so all of the precise measuring & mixing (time consuming stuff) are done in advance. This ensures consistency and prevents us from being *In The Weeds'.

Cocktails On Tap

After batching, many of our cocktails are kegged. This prevents oxidation of fresh citrus, temperature control without dilution and the ability to pour a consistent, balanced cocktail in 5 seconds. Gone are the days of never-ending bar lines.

Served By Pros

The most important ingredient in your cocktail is not batched or kegged. **HOSPITALITY.** This is what we care about most. They might remember how the drinks tasted, but they certainly remember how we made them feel.





We require an \$1,500 event minimum for all events and a \$2,500 event minimum for Friday and Saturday events, May-September (because summer in the Mid-Atlantic is precious).

There are a few pricing packages offered.

- **All packages include:**
- **Friendly bartender(s) to accommodate your group size**
- **Bar equipment + ice**
- **Garnishes**
- **\$2 Million liquor Liability Insurance**
- **Printed Menus**
- **Craft mixers including house made bitters, shrubs and syrups for any cocktails included in the package**
- **Fresh squeezed juices and purées for all cocktails included in the package**
- **60 miles of travel from our headquarters (Philadelphia)**
Additional distances will be quoted individually

***Pricing applies to all private events with confirmed guest counts. Our minimum for weddings is \$3,200. Please email us for a quote on public events such as festivals and fundraisers.**



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We set our pricing based on the level of options that you will offer your guests, your location, and how many people will be drinking at your party. This table walks you through the per guest pricing for each package. Each package is broken down into the number and variety of drinks offered per person.

	Beer/Wine	Basic	Premium
Service Fee	\$14	\$28	\$32
Fresh garnishes	-	Yes	Yes
Red and white wine service	Yes	Yes	Yes
Base			
Nonalcoholic Beverages	\$3	\$3	\$2
Hours of bar service	4	4	5
Signature cocktails	-	1	3
Bar Rental	\$300	\$300	\$200
Bar Glassware	+\$3PP	+\$3 PP	+\$2 PP
Vintage Camper Bar	+ \$800	+\$800	+ \$ 600
Horse Trailer Bar	+ \$600	+ \$600	\$400
Additional Service / Hour	+\$150/hr	+ \$150/hr	+\$75/hr

*** Alcohol is purchased separately. Cost will vary upon the level of wines and spirits served. Typically full bars cost approximately \$15-\$22 per person.**



Sept. 3, 1935.

FREDERICK W. RETTENMEYER

2,013,616

Filed Oct. 6, 1932

2 Sheets-Sheet 1

Fig. 1.

Fig. 2.

Fig. 3.

Fig. 4.

Fig. 5.

SIMPLY PUT, WE ARE A MARRIAGE
OF A FANCY COCKTAIL BAR AND
YOUR NEIGHBORHOOD HAUNT.
PURVERYORS OF UNMATCHED
HOSPITALITY, WHO JUST HAPPEN TO
MAKE A DAMN FINE DRINK... A FINE
DRINK ALWAYS SERVED WITH
A SMILE.

INVENTOR

FREDERICK W. RETTENMEYER

