



BAR PLANNING GUIDE

Horton Events is a BYOB bar (subject to change), allowing you to bring your preferred bar selection for TNABC certified bartenders to serve to your guests. No-one may serve themselves. Here are a few aspects to consider when planning your bar.



Cups, Sodas, beer & seltzers go in solo or other tall cups. Wine & spirits, & cocktails go in tumblers, usually plastic



Ice, Ice may be needed for both chilling & going into drinks. These drink types typically are served on ice: cocktails, straight spirits, & sodas



Selection, keep your bar selection simple and quick to serve to keep the lines down. We suggest the following as a maximum quantity of options:

- Wine (3 total) – a red, a white, & a sparkling
- Beer (3 total) – a domestic & two craft
- Cocktails – 2 tops, and they **MUST** be pre-batched.
- Spirits – No more than three of the following raw spirits:
Whiskey / Bourbon, Scotch, Vodka, Gin, Rum, Tequila
- Mixers – For multi-purpose mixers, consider club soda &/or tonic.
Limes are great for a general garnish