

· EVENTS CO·

who we are

Once a roving, underground speakeasy, Pharmacie Events Co. is now available to the discerning public for weddings, cocktail parties, shindigs, soirees, happenings, and any other social gatherings at The Fig House that require excellent beverages. (And don't they all?)

The Pharmacie Events Co. staff have a comprehensive knowledge of cocktails, expert wine pairing skills, and a warm hospitable manner, creating the atmosphere of "accessible sophistication."

As a member of Hospitality Collaborative, a collective with the goal of redefining hospitality, we take our job seriously as one of the custodians of your event. Not only do we consider every detail of your wine menu, cocktails + spirits, we also understand the value of a friendly smile and a pleasant demeanor in making you and your guests feel welcome and celebrated.

It is our mission to assist you in hosting an event that your guests will fondly remember for years to come.

Cheers!

Talmadge Lowe

Steve Fortunato

· EVENTS CO·

the essential packages ——

COPPER BEER + WINE PACKAGE \$20/GUEST BRONZE CLASSIC HOSTED BAR PACKAGE \$35/GUEST BRASS PREMIUM HOSTED BAR PACKAGE \$45/GUEST

what's included

All bar packages are inclusive of beer, wine, and a soft bar of sodas, fresh juices, ice, as well as all essential bar equipment, and our expert coordination services.

Depending on the package you select, spirits, mixers + garnishes can also be provided.

The bar packages below are offered for up to 5 hours of service. Hours may be extended for an additional fee as listed below.

The cost of alcohol is <u>included</u> in all bar packages. Final prices are based on final menu selections.

COPPER

INCLUDES HOUSE SELECTIONS OF 1 RED, 1 WHITE, 1 SPARKLING, 2 BEERS + SOFT BAR.

ADD-ONS: SPARKLING TOAST (\$3 PER GUEST). TABLESIDE WINE SERVICE (\$3 PER GUEST). ADDITIONAL CLASSIC OR CUSTOM COCKTAIL (\$5 - \$7 PER GUEST). EVENT EXTENSION (\$5 PER GUEST PER HOUR PLUS STAFFING COSTS).

BRONZE

INCLUDES 2 CLASSIC COCKTAILS, CHOICE OF 1 RED, 1 WHITE, 1 SPARKLING, 2 BEERS + SOFT BAR. CURATED SPIRITS: VODKA, GIN, RUM, TEQUILA, BOURBON + BLENDED SCOTCH.

ADD-ONS: SPARKLING TOAST (\$5 PER GUEST). TABLESIDE WINE SERVICE (\$5 PER GUEST). ADDITIONAL CLASSIC COCKTAIL (\$5 PER GUEST). EVENT EXTENSION (\$5 PER GUEST PER HOUR PLUS STAFFING COSTS).

BRASS

INCLUDES 3 CUSTOM OR CLASSIC COCKTAILS, CLASSIC MIXERS, CHOICE OF 1 RED, 1 WHITE, 1 SPARKLING, 2 BEERS + SOFT BAR. PREMIUM SPIRITS: VODKA, GIN, RUM, TEQUILA + WHISKEYS: BOURBON, RYE + SINGLE MALT SCOTCH. CUSTOM COCKTAIL SPIRITS/LIQUEURS ARE INCLUDED + BASED ON COCKTAIL SELECTIONS.

ADD-ONS: SPARKLING TOAST (\$7 PER GUEST). TABLESIDE WINE SERVICE (\$7 PER GUEST).

· E V E N T S C O ·

COPPER PACKAGE

\$20 per person 2 beers 3 wines soft bar

The Copper package includes house selections of 1 red, 1 white, 1 sparkling + 2 beers.

The Copper soft bar package includes soft drinks (cola, diet cola, ginger ale, lemon-lime soda, tonic, + club soda), fresh juices (orange, grapefruit, + cranberry), garnishes, flat and sparkling water + ice.

The Copper package may include any of the following selections:

COPPER BEERS

COPPER WINES

House Beer Lager

SPARKLING

Pol Clement Brut

WHITE

Canyon Road Chardonnay

RED

Canyon Road Pinot Noir

Canyon Road Cabernet Sauvignon

SAMPLE LIST OF HOUSE INVENTORY. HOUSE SELECTIONS ARE BASED ON YOUR PREFERENCES AND AVAILABILITY.

Lost Coast

Great White

Uinta Black IPA

Scrimshaw Pilsner

· EVENTS CO·

BRONZE PACKAGE

\$35 per person 2 classic cocktails curated spirits 2 beers 3 wines soft bar

The Bronze package includes your choice of 1 red, 1 white, 1 sparkling + 2 beers from the options below (subject to availability), your choice of 2 Bronze cocktails, and curated spirits: vodka, gin, rum, tequila, bourbon + blended scotch.

The Bronze soft bar package includes soft drinks (cola, diet cola, ginger ale, lemonlime soda, tonic, + club soda), garnishes, fresh juices (orange, grapefruit, cranberry), flat, flat and sparkling water + ice.

BRONZE BEERS

BRONZE WINES

SPARKLING

Varichon + Clerc

Blanc de Blancs

Old Rasputin Imperial Stout

Anderson Valley IPA

> Fat Tire Amber Ale

Mission

Hefeweizen

Scrimshaw Pilsner

Da Luca Prosecco

WHITE + ROSE

Groundwork Grenache Blanc

Di Bruno **Pinot Grigio**

La Forge Estate Chardonnay

> Centupler Rosé

RED

Groundwork Grenache

Donati Family Merlot

La Forge Estate Pinot Noir

BRONZE COCKTAILS: THE CLASSICS

THE TOM COLLINS gin or vodka. sugar. lemon. soda. bourbon. sugar. lemon.

MOSCOW MULE vodka. lime. ginger beer.

THE OLD FASHIONED bourbon. sugar. old fashioned bitters.

THE DAIQUIRI rum. sugar. lime.

THE BROWN DERBY bourbon. honey. grapefruit.

THE GIMLET gin or vodka. sugar. lime.

BUSTER BROWN bourbon. sugar. lemon. old fashioned bitters.

THE BEE'S KNEES gin. honey. lemon.

WHISKEY SOUR

MARGARITA tequila. sugar. lime.

THE GOLD RUSH bourbon. honey. lemon.

DARK AND STORMY rum. lime. ginger beer.

THE PALOMA tequila. honey. grapefruit.

MANHATTAN bourbon. sweet vermouth. bitters.

MARTINI gin or vodka. dry vermouth.

· EVENTS CO·

BRASS PACKAGE

\$45 per person

3 custom or classic cocktails

premium spirits

2 beers

3 wines

soft bar

The Brass package includes your choice of 1 red, 1 white, 1 sparkling + two beers from the options below (subject to availability), your choice of 3 Brass Cocktails and premium spirits: vodka, gin, rum, tequila + whiskeys: bourbon, rye + single malt scotch.

The Brass soft package includes soft drinks (cola, diet cola, ginger ale, lemon-lime soda, tonic, club soda), juices (orange, lemon, lime, grapefruit, cranberry), custom and classic cocktail mixers, sweet vermouth + dry vermouth, garnishes (lemons, limes, oranges, Luxardo cherries), flat and sparkling water + ice.

BRASS BEERS BRASS WINES

BRASS COCKTAILS

Below are a few of our favorites. Let us know if you would like to see our extended custom cocktail list.

> COCKTAIL ENCANTO rum. french vermouth. maraschino. rhubarb bitters.

THE RACONTEUR bourbon.chilis. dry vermouth. aperol. chocolate-chili bitters.

THE BEE'S PYJAMAS gin. mint. yellow chartreuse. lemon. angostura bitters.

MARGARITA BOTANICA mezcal. cilantro. lime. orange bitters.

KIND OF BLUE tequila. blueberry. creme de violette. lime. lavender bitters.

THE HOUNDSTOOTH scotch. orgeat. lemon. angostura bitters.

> SEASONAL SIDECAR cognac. seasonal fruits + herbs. lemon.

SPARKLING

Abbazia di Novacella Kerner

> Consilience Chardonnay

Force of Nature **Pinot** Gris

Flora Springs Sauvignon Blanc

RED Joseph Drouhin Bourgogne

> Consilience Pinot Noir

Force of Nature Cabernet Sauvignon

THE EVENING VESPERS vodka. lillet blanc. apricot liqueur.

> THE GIRL FRIDAY gin. basil. aperol. grapefruit.

THE CONFIRMED BACHELOR bourbon. dubonnet rouge. benedictine. angostura bitters.

THE ITALIAN SWIZZLE rum. pineapple. lime. fernet branca.

THE SMOKING JACKET scotch. triplum. port. orange bitters.

> THE QUEEN'S ENGLISH vodka. celery seed shrub. cucumber. lime.

THE GOLDEN STATE tequila. honey. lemon. aperol. peach bitters.

White Ale Samuel Smith

Organic Pale Ale

Einstock

Unibroug La Fin Du Monde White

> Brasserie Dupont Saison

> > Racer 5 IPA

Mission Hefeweizen

Ayinger Dopplebock Bailly-Lapierre Brut Reserve

Bailly-Lapierre Rosé

WHITE + ROSE Brander Rosé of Cabernet

· EVENTS CO·

the details

WHAT'S INCLUDED IN THE PRICE PER GUEST?

WINE, BEER, REGULAR ICE, MIXERS, GARNISHES, MIXING EQUIPMENT, COCKTAIL NAPKINS + STRAWS AND SPIRITS, DEPENDING ON THE BEVERAGE PACKAGE YOU CHOOSE.

Pharmacie Events Co. offers full service in every aspect of the word. We'll provide an entire bar setup for one bar and everything you see above plus expert coordination services from beginning to end; staffing of the bar is the only additional cost.

Certain beer, wine and liquor selections are subject to availability, but we will do our best to accommodate specific requests or to find suitable replacements.

SPECIALTY ICE AVAILABLE (and suggested)

King Cubes and Spheres, Tall Collins Spears and Crushed

PRICE UPON REQUEST

STAFFING RATES

BAR CAPTAIN \$45/HOUR BARTENDER \$35/HOUR

EVENT FEE

A COORDINATION FEE OF 20% WILL BE APPLIED TO ALL EVENT PACKAGES.

SALES TAX

SALES TAX OF 9% WILL BE APPLIED TO ALL EVENT PACKAGES.

ADDITIONAL INFORMATION

Pricing is based on 5 hours of service. Hours may be extended for an additional fee per guest plus additional hourly rates as above for staff. All events require a minimum standard 2 hour set up + 1 hour breakdown window, in addition to 5 hours of service.

Bartenders will announce "last call" 30 minutes before the scheduled end of the event.

Final staffing decisions will be made by Pharmacie Events Co. based on the total number of bars and service expectations.

Overtime rates apply after 8 and 12 hours.

· EVENTS CO·

FAQ

WHO ARE THE PHARMACIE EVENTS CO. BARTENDERS?

Our bartenders are trained professionals with a true appreciation for a quality cocktail. They regularly work at the finest establishments throughout LA and have been hand selected by Pharmacie Events Co. to be included as members of our team.

WHAT KIND OF GLASSWARE WILL YOU PROVIDE?

Bars and glassware are not included in any of our packages, but we will coordinate and organize the rental all of the glassware, bars and other bar necessities. Once we have settled on a menu, we will be able to generate an order and make a copy of the invoice available to you for your approval or work with your planner on additions to the existing rental order. If you choose to partner with our preferred, partner caterer, roomforty, complimentary glassware will be provided to clients of The Fig House.

IS MY DEPOSIT REFUNDABLE?

In order to reserve the date of your event, we require a 50 percent non-refundable deposit. You will, however, be able to modify your selections up to 14 days prior to your event. Changes requested within 14 days of your event may incur additional fees.

WHAT IF MY GUEST COUNT OR TIMELINE CHANGES?

We are dedicated to making your event a success, and we are more than happy to accommodate changes made in advance. Simply call or email your coordinator with your requests. Changes made within 14 days of your event may incur additional fees.

WHY DO YOU CHARGE AN EVENT FEE?

The event fee covers the operations and logistics of our full service provisions in addition to full coverage insurance, liquor licensing, worker's compensation, general liability insurance and liquor liability insurance. The Pharmacie Events Co. team will work with you every step of the way per a standard timeline to ensure smooth execution, before, during and after your event, from finalizing your menu to coordinating travel and set up.

DO YOU OFFER TASTINGS OF YOUR CUSTOM COCKTAILS?

Of course! Beverage tastings can be arranged by calling or emailing the Pharmacie Events Co. office.

DO YOU HAVE A MINIMUM ORDER?

Our beverage services are offered at a minimum of \$1,000 per event.

QUESTIONS?

Reach out to us via email at drinks@pharmacieevents.com or call us at 323-928-2306.



