



Welcome to

## **The Black Lion's Mobile Bar**

This information pack will give you everything you need to know about our mobile bar, what we can provide you with, and the steps involved in booking.

We have recently taken over the Black Lion Hotel. Between the two of us (Brothers Matthew and Isaac) we have twenty years of experience in the hotel trade. Isaac has been a head chef for nine years in various hotels and restaurants. He has been at the Black Lion Hotel for the past five years delivering quality food at affordable prices. Matthew has been in the trade for eleven years working in a number of different places including country pubs to four star Hotels. With this wide range of knowledge we feel that we can bring something extra to any occasion and hope you will find that when you come to the Black Lion. We feel that this knowledge can only be a bonus to any event and as such have expanded into mobile bars.

We have a fully mobile bar unit with trailer chilled cellar which can be setup at any location. All we ask for are two 13amp power sockets and a water supply. (For more remote locations we can provide water bowsers and generators. Please ask for details.)

Our bar is sturdy enough for the guest to lean on (as you do at a bar). From this we are able to serve one stout, one smooth bitter or mild, and two lagers or cider. These are all duplicated on the bar so your guests won't have to wait for their drink. We can also provide real ales but this must be in place 48hrs before your event to settle.

The back bar will have all the normal spirits you would find in your local bar. There will be one or two glass fronted bottle fridges to keep all your bottled products chilled and ready for your guests to enjoy.

Our staff, who will all be in uniform to give a smart, efficient and quality service to accentuate any event, will be there at the agreed time to set-up the bar.

As you will see (on page 2) we have three options to offer: **Option 1** is your basic bar; **Option 2** is the extended version which has the added bonus of those few extra products; **Option 3** is the full stock bar with more choice than many a local bar!

We have also included a product list (on pages 3 to 4) that we might recommend you have for your event, but we can also provide different products or extra products depending on your event. So, the list is only a small selection of the products we can supply you with. There are choices in all the options and we can recommend the ones to have - but we always find that you know your guests the best.

Included (on page 5 to 10) is a wine list of the most popular wine we supply for the table or for the arrival drink.

If there is already a bar at your venue, we can stock and run that bar on its own for you, or can bring our mobile bar and run both!

Finally (on page 11) you will find a quick guide on the booking process. This helps you get an idea on what will happen and the peace of mind that goes with booking a mobile bar with us.

After reading all the information, if you find that your missing something that will make your event extra special, please get in contact and we will move heaven and earth to achieve it.

**Matthew & Isaac Walley**

### **Option 1**

2 Draught products  
4 to 6 Spirits  
2 J2O's  
3 Bottled products  
1 Red, 2 White and 1 Rose wines  
Soft drinks and Juices

### **Option 2**

3 Draught products  
8 to 10 Spirits  
3 J2O's  
4 Bottled products  
1 Red, 2 White and 1 Rose wines  
Soft drinks and Juices

### **Option 3**

4 Draught products  
12 to 15 Spirits  
4 J2O's  
5 Bottled products  
1 Red, 2 White and 1 Rose wines  
Red Bull  
Soft drinks and Juices

Sparkling wine or champagne can be added on request.

## Product List

### Draught Products

Guinness	Carlsberg	Fosters
Strongbow	Mansfield Dark (Mild)	Stella
	Banks Smooth	

---

### Spirits

Vodka	Gordon's Gin	Bells Whisky
Jack Daniels	Martell Brandy	Famous Grouse
Archers	Malibu	Malt Whisky
Martini Dry	Martini Bianco	Martini Rosso
Baileys	Pernod	Tia Maria
Sambuca	Captain Morgan (Dark Rum)	Southern Comfort
Pimms	Port	Tequila
Croft Original	Bristol Cream (Sherry)	Aftershock

---

### Juice

Orange Juice	Pineapple Juice	Tomato Juice
Grapefruit Juice	Tonic	Slimline Tonic
Bitter Lemon	Ginger Ale	Sparkling Apple

---

### J2O's

Orange & Passion Fruit	Apple & Raspberry
Orange & Cranberry	Apple & Melon
Orange & Pomegranate	Apple & Mango

---

### Soft Drinks

Pepsi	Diet Pepsi	Lemonade
Soda Water	Red Bull	Orange Fruit Shoot
Ginger Beer		Blackcurrant Fruit Shoot

---

## **Bottled Products**

Smirnoff Ice (Red)

Budweiser

Becks

Bloomers

Smirnoff Ice (Black)

Peroni

Cobra

Magners

Bacardi Breezer

---

WKD Blue

WKD Iron Brew

Kaliber

Reef Orange & Passion

## **Wines by the glass**

Vin de Pays du Gard (Red)

Cabernet Sauvignon, Bulgaria

Shiraz Mataro, Australian

Vin de Pays du Tarn (White)

Sauvignon Blanc, Chile

Chardonnay Pinot Grigio

Chenin Blanc, South African

Liebfraumilch Qba

---

White Zinfandel

## **The Booking Process - A Quick Guide**

1. Decide on your event, venue and approximate numbers attending.
2. Contact us (Tel: 01691 622418) and tell us the details above and we'll organise a meeting at the venue location to discuss all the details.
3. Meet at the venue for the meeting to discuss all your needs.
4. We will send you the details that we have discussed at the meeting for you to check through to make sure we have covered everything you need.
5. Sit back and enjoy the peace of mind that comes from booking us.

### **A few bits of essential information that we will need:-**

Full Name.....

Contact Tel.....

Event Location.....

Date of Event.....

Nature of Event.....

Approximate Number Attending.....

Hours Licensed Bar Required.....