



PACKAGES

2023



SLINGS STATES

6-TAP DRAFT SYSTEM ~ RETRO DESIGN ~ CUSTOMIZABLE MENU UNIQUE DÉCOR ~ CERTIFIED BARTENDERS

The Tipsy Turny Trailer is a mobile bar and bartending service operating in Toronto and the GTA. Built with a retro design and unmistakable charm, the Tipsy Turny Trailer will make your wedding or event anything but ordinary.

Whether you're looking for craft beer, wine, cocktails, bubbly or non-alcoholic beverages, our certified bartenders will work with you to build a unique drink menu from local and international vendors that will surely impress your guests. Simply choose your preferred package and get a custom quote for your event!

PACKAGES

We've got two levels of packages for you to choose from based on the size of your event and desired menu options. Looking to include a snazzy signature cocktail to impress your guests? We do that too!

All packages include:

Mobile Bar Rental

Recyclable PET Plastic Cups

Paper Napkins & Paper Straws

All Bar Tools

Chilling Ice & Beer Gas for Keg Service

Refillable Hydration Station

Trailer Décor & Lighting

Smart Serve Certified Bartenders

*PACKAGES DO NOT INCLUDE COST OF ALCOHOL



PERFECT FOR COCKTAIL HOUR & INTIMATE EVENTS

STARTING AT \$1,800 +HST

- ~ Maximum of 3 serving hours
- ~ 2 Tipsy bartenders
- ~ Keg service usage of up to 3 taps
- ~ Bottle service for wine, beer & bubbly
- ~ 1 Signature cocktail
- ~ Refillable hydration station with citrus



PERFECT FOR LARGE GET TOGETHERS & FULL WEDDING SERVICE

STARTING AT \$2,400+HST

- ~ Maximum of 8 serving hours
- ~ 2 Tipsy bartenders
- ~ Keg service usage of all 6 taps
- ~ Bottle service for wine, beer & bubbly
- ~ Classic bar rail service with 5 mixer choices & citrus garnish
- ~ Refillable hydration station with citrus
- ~ Chalk Board Bar Signage





SIGNATURE COCKTAILS

To make your event even more memorable, we can work with you to design a unique, signature cocktail. Or if you're looking for a bit of inspo you can choose from our classic cocktails menu or our snazzy signature cocktail menu. We like to think there's something for everyone on there, even a mocktail or two for the youngins'.

Our cocktails start from \$4.00 per drink based on complexity of ingredients and garnish.

*PRICES DO NOT INCLUDE COST OF ALCOHOL

THE CLASSICS

WHISKY SOUR

Whisky, lemon juice, egg white & simple syrup. Garnished with cherries or lemon.

MOJITO

White rum, lime juice, muddled mint leaves, raw sugar & soda water. Garnished with fresh mint & lime.

GIN SMASH

Gin, simple syrup, lime juice & soda.

Garnished with fresh mint and cucumber.

APEROL SPRITZ

Aperol, prosecco & soda water. Garnished with an orange wheel.

MOSCOW MULE

Vodka, ginger beer, lime juice.
Garnished with lime wheel & fresh mint.

RUM PUNCH

Dark rum, orange, pineapple & lime juice, grenadine.
Garnished with fresh mint.

TOM COLLINS

Gin, lemon juice, simple syrup & club soda. Garnished with lemon wheel.

MARGARITA

Tequila, cointreau, lime juice & agave syrup.
Garnished with a salted rim & lemon wheel.

NEGRONI

Campari, gin & sweet vermouth.

Garnished with orange peel & ice block.

SUMMER SANGRIA

Red or white wine, rum, seasonal fruits, flavoured simple syrup, soda water. Garnished with fresh mint & a paper straw.



THE FANCY GUYS

TANGERINE ROSEMARY FIZZ

Gin, tangerine & lemon juice, rosemary simple syrup & soda. Garnished with rosemary sprig & tangerine.

BLOOD ORANGE MIMOSA

Champagne, triple sec & blood orange juice.
Garnished with dehydrated blood orange & rosemary.

SAKE SANGRIA

Plum wine, sparkling sake, fresh pineapple, cucumber starfruit & simple syrup. Garnished with starfruit & Thai basil.

KOMBUCHA PALOMA

Mezcal, ginger kombucha, agave, grapefruit & lime juice. Garnished with edible flowers.

LAVENDER LEMONADE

Butterfly pea flower tea infused vodka, lemon juice, lavender & honey syrup, soda. Garnished with lavender stem.

BLUSHING BELINI

Prosecco, Aperol & peach purée. Garnished with fresh peach slices.

GRAPEFRUIT PISCO SOUR

Pisco, grapefruit juice, simple syrup, egg white & orange bitters. Garnished with edible flowers.

POM POM

Gin, pomegranate juice, pomegranate seeds, lemon juice & soda. Garnished with thyme & dehydrated lemon wheel.

CHERRY COLA COLD BREW

Bourbon, black cherry simple syrup, cold brew concentrate, lemon juice, cola & club soda.

Garnished with cherries.

ELDER-GIN SMASH

Gin, St. Germaine elderflower liqueur, ginger root & mint, simple syrup, lemon juice & soda. Garnished with fresh mint & candied lemon peel.

STRAWBERRY BASIL

Vodka, strawberry purée, lime juice, ginger simple syrup & soda. Garnished with basil leaves.

MAPLE OLD FASHIONED

Whisky or Bourbon, maple syrup & angostura bitters. Garnished with a square ice cube & orange peel.

JALAPEÑO MARGARITA

Silver Tequila, lime & orange juice, agave nectar & jalapeño syrup. Garnished with a salted rim, lime & jalapeño slices.

COCONUT PAINKILLER

Dark Rum, pineapple & orange juice, coconut cream. Garnished with nutmeg, pineapple slice & frond.

CLASSIC CAESAR BAR

Vodka, Clamato, lemon juice, Tabasco, & Worcestershire. Garnished with a celery salt rim, celery & pickled green beans.



We're not shy! Have another question? Shoot us an email and get in touch!

Q: DO YOU SELL ALCOHOL?!

Liquor laws in Canada don't allow the sale of alcohol from a mobile vehicle (insert sad face here). The person hosting the event is responsible for purchasing the alcohol and acquiring a Special Events/Occasion Permit from the LCBO so we can legally dispense any alcoholic beverages. However, we can help you order and purchase any kegs or bottled beverages through our vendors and even pick up and drop off kegs before and after your event for an additional fee!

Q: WHAT'S A SPECIAL OCCASIONS PERMIT?!

A Special Occasions Permit (SOP) allows for the sale and service of alcohol on special occasions, such as cash bars at weddings or private receptions, as well as larger public events. A SOP is required any time alcohol is served anywhere other than in a licensed establishment or a private residence.

Q: WHAT KEG SIZES CAN YOU SERVE?!

Based on the size and configuration of our trailer, we can only accommodate 20L or 30L kegs. We are unable to serve anything larger. Please consult with our team before placing your keg orders, we are happy to help you choose what will work best!

Q: ARE YOU INSURED?!

We have Commercial General Liability Insurance, plus all of our bartenders are Smart Serve Certified! We do require that all event coordinators provide a copy of their event insurance to us prior to the event date. We recommend checking out either DUUO or PAL to learn more.

Q: CAN YOU ACCOMMODATE GLASSWARE THROUGHOUT THE NIGHT?

Due to the small footprint of our trailer we are unable to accommodate multiple types of glassware for a full night of bar service. However, we are able to accommodate specialty glassware for a set signature cocktail depending on guest count. We use high quality recyclable plastic glassware for all other services.

Q: HOW WILL WE KNOW WHAT TO BUY?!

Once we know more about your event we will give you a shopping list based on your guest count and estimated consumption.

Q: WHAT DO WE NEED TO BOOK THE TIPSY TURNY TRAILER?!

To reserve the Tipsy Turny Trailer, we ask for a 50% deposit along with a signed contract. The remaining balance is due no later than 30 days prior to your event date. If your event is short notice (less than 30 days before event date), the full payment outlined in the contract is due upfront.

Q: DO YOU HAVE ANY TECHNICAL REQUIREMENTS?!

We need a standard 110v plug with a dedicated 15 amp circuit to operate the draft system and refrigeration. We can work with your AV team to ensure the venue has the power we need to operate smoothly! We require a flat and level surface on gravel, grass or pavement, so the trailer is supported throughout your service. Since Toby isn't a spring chicken anymore, we cannot operate on hills, peaks or valleys.

Q: HOW BIG IS TOBY?

Toby is a whopping 13.5 ft long (including the hitch), 6.5 ft wide and 8 ft tall.

Q: CAN WE DECORATE TOBY?!

We encourage it! Toby loves to get adorned with flowers, balloons, decals, marquee letters and more! We can work with you to dress Toby to the nines or put us in touch with your planner to iron out all the details! We just ask that you be respectful and always ask before fastening or sticking anything to Toby. He's very precious to us!





LET'S PAR-TAY!

Get in touch to book the Tipsy Turny Trailer for your next event!

EMAIL ~ CHEERS@TIPSYTURNYTRAILER.COM

VISIT ~ WWW.TIPSYTURNYTRAILER.COM

FOLLOW ~ @TIPSYTURNYTRAILER