

BARTENDERS

AND MORE

Event Rental Checklist

This is a suggested list to help put together a wonderful event, rentals make it easier for you to enjoy the party knowing that the items show up clean and ready to go and then go back with-out you having to worry about dishes and clean-up. Bartenders And More can provide complete event rentals.

- Round Tables:** 5' Seats 8-10 People
- Banquet Tables:** Seating, Bar areas, Buffets, Beverage stations and also gift tables
- Cabaret Tables:** Great for creating conversation areas for guests, indoors or out on a patio
- Linens:** Even if you have your own tables, adding a nice crisp linen can make the party style jump and create a wonderful atmosphere for your guests. Linens can also cover up those accidental crayon and marker artworks as well.
- Chairs:** Great to have some extra if you need more seating outside or inside can be folded up and put off to the side after meals for more room
- Dinnerware:** Plates, soup bowls, appetizer and salad plates. Always plan for a few more on the appetizer plates for those guests who love your food and have to go back for more!
- Silverware:** Forks, knives, spoons, dessert forks or spoons, salad forks, appetizer forks
- Glassware:** Wine, water, cocktail, martini, champagne. Plan out what drink menu you want to serve and plan on the proper glassware for the menu.
- Warming Chaffers:** Great for keeping a buffet ready to go for anytime the guests want to come by the buffet.
- Platters And Serving Utensils:** Always plan to have a few extra on hand so if you are replenishing the buffet you can have a fresh one brought out and not changing it out on the table. Serving utensils sometimes also walk off and we don't know where they go!
- Trash Receptacles And Liners:** A must have in many locations (inside and outside) to help your guests in not just setting their trash on the buffet or leaving on a table.
- Coffee And Tea Service:** After dinner or during the event can provide a nice warm choice for your guests