

# Food & drink

The way to a guest's heart is through their stomach – and regular top-ups. *Zoë Boothby* finds out how mobile bars can keep loved ones suitably refreshed

## Glass half FULL



[Below] Badaboom Bars completes an outdoor autumn event with its adorable wooden set-up ([badaboom-bars.co.uk](http://badaboom-bars.co.uk))



[Above] This convenient layout from Badaboom Bars means no trek to the bar ([badaboom-bars.co.uk](http://badaboom-bars.co.uk))

### BEHIND BARS

If you like the sound of that, the first thing to do is establish whether a mobile bar is compatible with your venue. "Some places have licensing restrictions over timings or where alcohol can be served," says Nikki Mathieson of Daisy Fay's Weddings + Events, which has provided bar services across the country. "If

I get an enquiry for a place I've not worked in previously, I try to schedule a meeting with the couple at the location in question to double-check details with the venue. This ensures that everyone is on the same page."

Happily, the responsibility doesn't lie with you in this instance, but it's still useful for you to know what is expected of your venue and supplier. "At the very least if you're thinking about hiring a mobile bar company you should ask for proof of public and employers' liability cover," John advises. "Some venues, especially historic ones, may require risk assessments, method statements and training records from the supplier."

### HAPPY HOUR

So, you've done your research and found out that you can bring your chosen bar business to your wedding in a 400-year-old castle – now the fun can begin.

Got a favourite gin or wine? Most bar companies will do all they can to ensure you get the experience you want. "We pride ourselves on our ability to tailor our services to our clients' needs," says Michael Mackenzie of Pure Bartending, which has a team of fully trained mixologists and

Every time we talk to engaged couples and newlyweds, food is cited as one of the most important elements of any wedding day. They tell us about the delights of the menu tasting, the agonising over canapé selections, and the pleasures of putting together a desserts table. They know their guests will be getting a flavour of 'them' with every bite. Food is such a personal thing that it's now second nature for caterers to tailor each dish and nibble precisely to the couple's tastes.

Which got us wondering: when everything else for your big day can be bespoke, why would you leave the liquid refreshments up to chance? Why are we only now waking up to the joy of bar hire? One man who is probably wondering the same is John Hannay, director of Badaboom Bars, which has served the likes of Leonardo DiCaprio, Kim Kardashian and Kate Moss. "The biggest benefit of a mobile bar is the flexibility it offers," he says. "You have the freedom to choose the location, the timings and the look both of the bar and of the drinks being served. This level of choice is important for an event as personal as a wedding."



[Below] Daisy Fay's Weddings + Events even has a van for prosecco-related emergencies. Phew! ([facebook.com/daisyfaysstirling](https://facebook.com/daisyfaysstirling))



[Below] Queuing ain't so bad when both the bar and your bestie look this cute – kudos Daisy Fay's Weddings + Events ([facebook.com/daisyfaysstirling](https://facebook.com/daisyfaysstirling))



Photo: burfly.co.uk

[Above] Enjoy a tasty tipple courtesy of Social & Cocktail: are you team Amaretto Sour or team Bloody Mary? ([socialandcocktail.co.uk](http://socialandcocktail.co.uk))

## PLANNING *food & drink*

**[Right]** Shaken or stirred? Whatever you choose, **Pure Bartending** will be able to create something memorable ([purebartending.co.uk](http://purebartending.co.uk))



“OUR COUPLES CAN CHOOSE ANY COCKTAIL THEY WISH - IT MIGHT BE THEIR FAVOURITE HOLIDAY TIPPLE, OR JUST THEIR USUAL ORDER”

flair bartenders. “We can provide all the ingredients and take away as much of the hassle and stress as possible, or you can do this yourself to keep costs down.”

And don't worry about having to do a mad dash to Tesco for paper cups. “I supply all equipment, including glassware, garnishes and ice, all of which is of the highest quality,” Nikki promises. “We use all-copper barware - measures, pourers, bar blades and the like. Additionally, our drinks are always garnished with edible flowers, fresh fruits, botanicals and herbs. Aesthetics

then adapt the names of the drinks, and customise the menu. We can even make banners and signs for the bar.”

### ROUND ON US

All of this leaves just one rather tricky question: who's paying? The experts have a solution. “We offer three options - hire-only, a package, or a cash bar,” says Michael. “The hire-only option is where you, the client, provide all of the ingredients and we take care of everything else, making the bar free for guests. We also offer packages where the client pays for a certain number of drinks (we will keep a tally), so no cash needs to be handed over by guests, to start with at least. Or you could simply go for a classic cash bar.”

It's the morning after the night before, and you and your new spouse are feeling a little... fragile. The thought of tidying up might make you feel nauseous, but thankfully you have nothing to fear (except 'the fear' itself). “The service doesn't end when the last tipple is served, as we make sure the space

is left just as it was when we arrived,” says John reassuringly. “We want couples to enjoy their first day as newlyweds, knowing that everything is taken care of, including the collection of any rubbish. The only thing we've been known to leave behind is a Bloody Mary care package to ease you into married life!” That's your anxiety sorted, then.

There's no substitute for the expertise that comes with a mobile bar hire, so take the plunge and rope in the help of the drinks-shaking pros - besides, what better way to guarantee a packed dancefloor? ♥



**[Above]** **Pure Bartending** knows we've come a long way from the vodka cranberries of our teenage years ([purebartending.co.uk](http://purebartending.co.uk))

are almost as important as taste!”

This isn't true only for the cocktails: Badaboom has a range of bars and frontages, such as vintage wooden palette fronts, buttoned leather styles and even mirrored bars, to suit the vibe you're after.

So you've got the bar looking the way you want it; what about the drinks selection? Going bespoke is part of the personalised experience mobile bars offer. “Our couples can choose any cocktail they wish,” Michael reveals. “It might be their favourite holiday tipple, something a little different, or just their usual order. We'll

## CRACKING COCKTAIL INSPO

NEED SOME HELP CHOOSING A TERRIFIC TIPPLE FOR THE BIG DAY? WE ASKED THE EXPERTS FOR SOME OF THEIR FAVE RECIPES, AND THEY CAME THROUGH

### SOCIAL & COCKTAIL

#### Passionfruit and chilli Caipirinha

Chill a jam jar or rocks glass with soda water and ice. Add 50ml chilli-infused cachaça, 50ml passionfruit puree, 20ml passionfruit syrup and a wedge of fresh lime to a mixing tin with ice. Shake for 10 to 15

seconds before fine-straining into the chilled glass. Garnish with a wedge of passionfruit and a red chilli.



### PURE BARTENDING French 75

Shake 1.5oz gin, 1oz lemon juice, 1oz sugar syrup and ice vigorously in a cocktail mixer. Strain over cubed ice into a tall rocks glass before filling with champagne. Garnish with a lemon twist to finish.

### BADABOOM BARS Garden Cooler

Chill a rocks glass and mix 50ml Garden Shed gin, 50ml fresh watermelon juice, 12.5ml fresh lemon juice and 12.5ml sugar syrup in a cocktail shaker until well combined. Strain the mixture into your chilled glass, and garnish with a sprig of rosemary and a slice of watermelon. *Voilà!*

