



MENU OF SERVICES

cocktail catering

Gourmet style and taste is what defines our cocktail bar, with tropical elixirs that keep people talking. Our craft cocktails are made with fresh fruit purees and infused syrups that add the ALOHA you can taste! Choose from our services below, or let us customize a service that best suits your style and needs.

BAR STELLA \$5 PER PERSON (25 guest minimum) + staffing, production fees, tax, & gratuity

- ★ Choose 3 CRAFT COCKTAILS from our signature menu, or we can create some just for you!
- ★ House-crafted purees & infused syrups
- ★ Gourmet fruit & floral garnishes
- ★ Soft-drink & juice selection (*based on cocktail menu*)

BAR SOL \$4 PER PERSON (25 guest minimum) + staffing, production fees, tax, & gratuity

- ★ Choose 1 CRAFT COCKTAIL from our BAR STELLA menu or we can create one just for you!
- ★ House-crafted purees & infused syrups
- ★ Gourmet fruit & floral garnishes
- ★ Soft-drink & juice selection (*based on cocktail menu + 2 additional juices*)

BAR LUNA \$3 PER PERSON (25 guest minimum) + staffing, production fees, tax, & gratuity

- ★ Choose as many cocktails from our BAR LUNA menu as you like!
- ★ Lime, cherry & pineapple garnishes
- ★ Soft-drink & juice selection (*pineapple, cranberry, passion-orange*)

THEMED BARS \$6 PER PERSON (25 guest minimum) + staffing, production fees, tax, & gratuity

Choose one of our themed bar menus to fit your occasion! Service includes full bar package with your choice of up to 5 cocktails from our designated menus.

JUST FOR FUN

- ★ Tiki Bar
- ★ Margarita Bar
- ★ Bloody Mary Bar
- ★ Mimosa Bar
- ★ Martini Bar

HOLIDAY THEMES

- ★ Christmas
- ★ New Years
- ★ Valentines Day
- ★ St. Patricks Day
- ★ 4th of July

ALL BAR SERVICE PACKAGES INCLUDE:

- ★ Bar consultation and cocktail menu planning
- ★ Alcohol shopping list (*calculated at final guest count*)
- ★ Full mobile bar set-up
- ★ All bartender tools and coolers
- ★ Juice and soft-drink selection, self-serve water dispenser, ice and garnishes
- ★ Compostable cups, cocktail napkins and paper straws
- ★ Hand-written cocktail menu display
- ★ Set-up & cleanup of beverage service areas
- ★ Bar related trash removal

**Bar services do not include alcohol or glassware.*

a la carte

STAR-STYLE BEVERAGE BAR \$175 flat rate + staffing & tax

A stylized self-serve beverage cart display complete with beverage dispensers, garnishes and compostable cups, replenished throughout your event. Choose from each category on our menu listing:

- ★ Infused Water
- ★ Iced Tea
- ★ Tropical Juices

COFFEE, TEA, AND COCOA BAR \$195 for up to 100 guests + staffing & tax

A stylized self-serve beverage cart complete with disposable cups, creamers and garnishes. Includes:

- ★ Kona Coffee Blend
- ★ Selection of local organic craft teas
- ★ Cocoa powder for hot chocolate
- ★ Sugars & Creamers: *Sugar, Sweetener, Half & Half, Non-Dairy Creamer*

FRESH CUT COCONUTS \$8.00 PER PERSON (25 guest minimum) + staffing & tax

A refreshing tropical delight for your guests! Fresh coconuts are husked, chilled, and served with a straw.
*ADD RUM & OUR INFUSED PINEAPPLE SYRUP TO CREATE A FRESH PINA-COLADA!

ADD-ONS \$1 PER PERSON for each item (25 guest minimum)

- ★ Red Bull
- ★ Hawaiian Springs bottled water

professional waitstaff

Our service professionals are polished in trade and charm to elevate your guest experience.

CREW CAPTAIN \$40 PER HOUR

LEAD | CRAFT BARTENDER \$35 PER HOUR

SERVER | BARTENDER \$30 PER HOUR

BAR BACK | SCULLERY | BUFFET ATTENDANT \$25 PER HOUR

UNIFORM

UPSCALE BISTRO STYLE BLACK-OUT (*all black*) slacks, collared dress-shirt, bistro apron

SERVICE RATIOS

To ensure quality service and the best guest experience possible, we require the following staffing ratios:

CRAFT BAR 1 Bartender per 50 guests + 1 Bar Back

BASIC BAR 1 Bartender per 100 guests + 1 Bar Back

**All bar services require 1 Lead Bartender and 1 Bar Back per event.*

WAIT STAFF 1 Crew Captain per event

1 Server per 35 guests (buffet & appetizer service)

1 Server per 25 guests (family style service)

1 Server per 15 guests (plated service)

1 Scullery per 150 guests **required when using chinaware, flatware and glassware.*

service equipment

WAIT/STAFF KIT \$75 *required with all waitstaff services*

- ★ 4 tray-stands
- ★ 4 large service trays
- ★ 4 cocktail service trays
- ★ 4 plastic water pitchers
- ★ 1 water service cooler + dump bucket

BAR KIT \$75 *required with all bar services*

- ★ 2 Large Coolers (165 quart) for chilling beverages
- ★ 1 Medium Cooler (60 quart) for drink ice
- ★ Bar Tool Kit: wine key, beer opener, mixing tins, strainer, pourers, muddler, ice scoop, dump bucket
- ★ 1 self-serve beverage dispenser

MOBILE BAR \$150 required with all bar services

Our stylish high-top mobile bar setup is the perfect tool to transform any space in to a designated bar area. Includes a market umbrella with workspace lighting.

COCKTAIL BAR \$75

Comprised of three 6' tables placed in a U-shape and covered with your choice of black or champagne sparkle linen, our cocktail bar serves as a perfect second bar setup for your cocktail hour space or for large party over-flow.

GLASSWARE

TIKI GLASS \$0.95 EA (100 available)

Clear tiki-style glass; A fun tropical twist your guests will love! Perfect for Mai-Tai's or any tropical drink.

COCONUT CUP \$0.95 EA (50 available)

Made from a real coconut, with stem added for balance; Great for Pina-Coladas or any tropical drink.

CHAMPAGNE FLUTE \$0.75 EA (60 available)

6oz glass flute for your bubbly.

ROCKS GLASS \$0.65 EA (18 available)

Standard 9oz, great to compliment any single liquor drink.

BARWARE

GALVANIZED TIN \$10 EA (2 available)

Gold-tinged rustic tin, 20" diameter

concierge services

BEVERAGE CONSULTING \$100 included in bar service packages

Let us create a cocktail menu that suits your taste and pairs with your catered dishes. This includes cocktail creation and a shopping list with everything needed for your bar, including alcohol and ice quantities.

ALCOHOL SHOPPING & DELIVERY \$100-\$150

Our preferred vendor has a wide selection of spirits at comparable prices. We will arrange your alcohol order and have it delivered to your event. If you would rather use your own vendor, we will gladly meet you and pick up your alcohol in the week prior to your event, and bring it to your event for you.

ICE \$1.00 PER PERSON

If you are preparing your own bar, we can bring the ice to chill your beverages and serve in your drinks. Available a la carte when hiring Star Bar service staff, and included in our cocktail catering services.

TRASH REMOVAL \$1.50 PER PERSON

If we are providing waitstaff for your event, and your venue policy requires all trash to be removed from the property, we can provide trash removal for you.

service fees

PRODUCTION FEE \$225 required with all bar and/or waitstaff services

Includes administrative time and production management, as well as transportation costs.

BAR ONLY packages full fee assessment \$300 (+labor +service cost p/p)

WAIT/STAFF ONLY packages full fee assessment \$375 (+labor +service cost p/p)

BAR + WAIT/STAFF packages full fee assessment \$450 (+labor +service cost p/p)

GRATUITY SUGGESTED AT 15-18%

While we do not include a service charge as part of our invoice, and we will never place a tip jar at the bar without your permission, we do suggest a gratuity of 15%-18%. Our staff strives to provide gracious and seamless service and is always appreciative of gratuities based on their performance.

contact

We look forward to helping you celebrate! To secure STAR BAR HAWAII for your special event, a 10% deposit and signed contract is required. The remainder is due 1 week prior to the event date. Contact us to reserve your date today!

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WWW.STARBARHAWAII.COM | WWW.TROPICALMOONEVENTS.COM