

# THE POUR TRAILER *Pricing Guide*







## GET TO KNOW THE PACE FAMILY

*Josh and Sandy are the owners of the Pour Trailer and the face behind this wonderful business. Colorado natives, they were married in 2007 and have two children. Their son Landon loves all things sports and weight lifting. Their socialite daughter Lexi loves riding horses and spending time with family and friends.*

*Their roots in Buena Vista run deep as Sandy's great, great, great grandparents founded this beautiful town! As true locals, the Pace family loves spending time in the mountains, hiking, picnicking, 4-wheeling, walking dogs, fishing, boating, and hunting.. On any given day off from work, you can find them working on DIY projects at home.*

*Josh and Sandy are honored for the opportunity to be a part of your wedding day and spend time with your beloved family and friends.*

Best wishes!

*Josh, Sandy, Landon & Lexi*



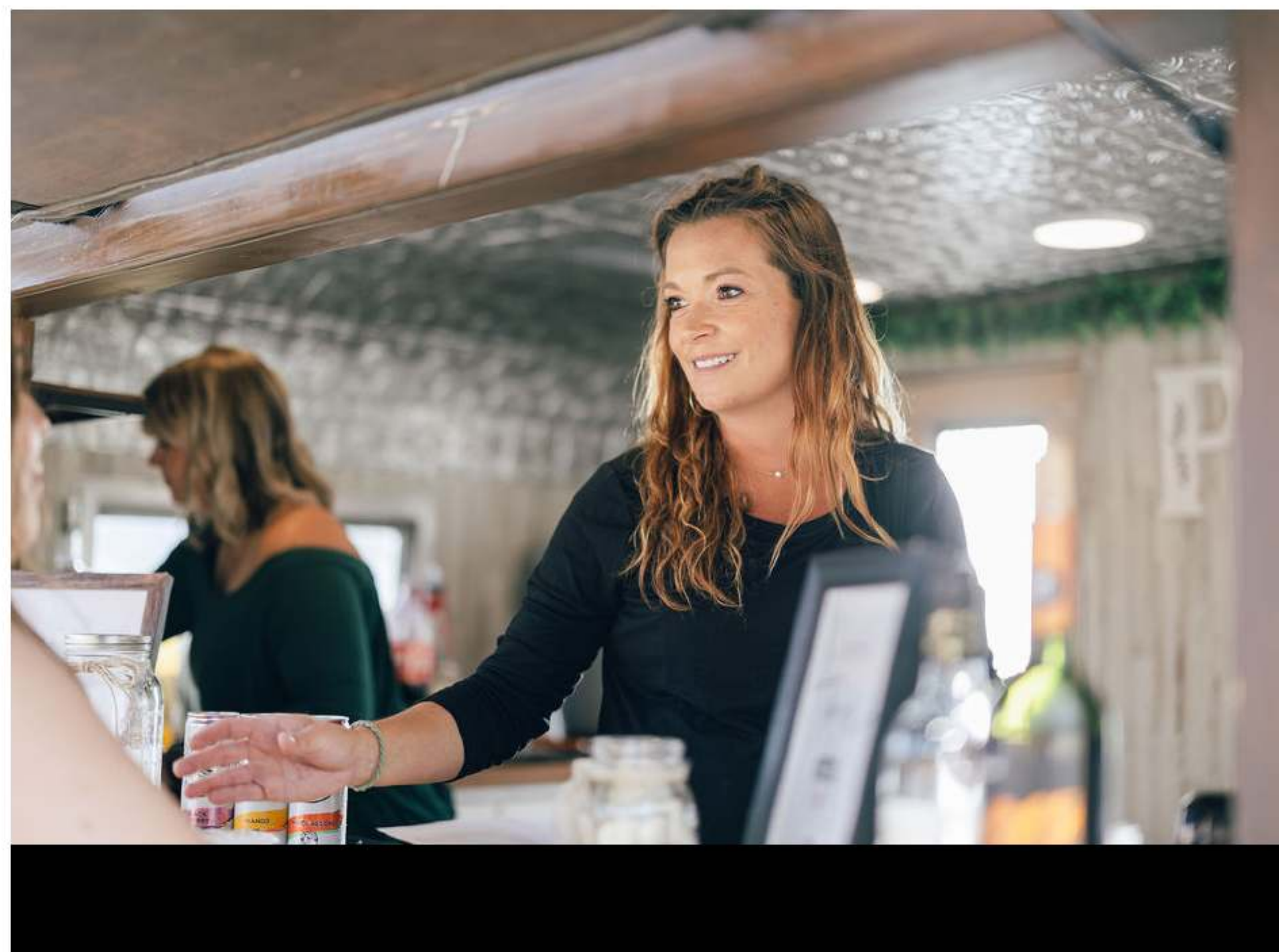
# FREQUENTLY ASKED QUESTIONS

---

PLEASE CONTACT US WITH ANY ADDITIONAL QUESTIONS

## 01 | *WILL YOU SERVE FROM A KEG?*

**We recommend beer that is in cans or bottles only. Kegs are extremely heavy, and very hard to manage. Our charming space is very small, and there is very little room to accommodate kegs. What's more, is that most liquor stores will accept returns on unused cans and bottles. Kegs will not get you a refund for any unused beer.**



## 02 *Why do we provide our own alcohol?*

Our couples love having the flexibility of providing their own drink menu that best reflects their personalities. We strive to create a custom experience to each and every couple we work with, and that includes what types of drinks you want to have on your wedding day. You are responsible for the purchasing and transportation of your preferred drinks.

In accordance with Colorado law, The Pour Trailer is unable to purchase or sell any alcohol for your wedding day. Your servers will be TIPS certified and insured.





# FREQUENTLY ASKED QUESTIONS

---

PLEASE CONTACT US WITH ANY ADDITIONAL QUESTIONS

## 03 | *HOW DO WE GET EVERYTHING TO YOU?*

---

**A member of our team will meet a designated person at The Pour Trailer early in the day to check in all of the consumable items. We will make sure that everything that was discussed through previous emails is accounted for. If anything is missing, we will ask that person to go out and purchase it right away and bring back to us.**

**At the end of the night, all unused consumable items will be returned to your designated person. We will ask that they have their vehicle behind The Pour Trailer at a certain time, and we will take care of packing all of it in this vehicle for them.**



## 04 | *CAN WE USE REAL GLASSWARE?*

---

**Disposable cups will be available for you. However, if you prefer real glassware, you can bring these in and set them on the tables where your guests will have access to them. Your guests can bring these out to The Pour Trailer to be filled. Another option is to place them behind the trailer to be taken into the trailer as needed by the servers. We highly recommend this as it cuts down on unnecessary waste. It also looks very nice!**





# PRICING & INFORMATION

---

WE WORK OUR HARDEST TO CREATE A CUSTOMIZED EXPERIENCE FOR EACH OF OUR COUPLES. YOUR OPTIONS ARE UNLIMITED AS TO WHAT YOU CAN SERVE!

## OPTION #1

**\$150 per hour**

*Available for up to 6 consecutive hours*

- Beer and Wine
- Any number of each
- Up to 8 total
- One bartender

## OPTION #2

**\$175 per hour**

*Available for up to 6 consecutive hours*

- Beer, wine, and one (1) signature cocktail
  - Up to 8 beers and/or wines
  - Two bartenders
- 2 extra non-alcoholic mixers (to accompany the liquor used in your cocktail) can be brought for guests' enjoyment*

## OPTION #3

**\$200 per hour**

*Available for up to 6 consecutive hours*

- Beer, wine, and two (2) signature cocktails
  - Up to 8 beers and/or wines
  - Two bartenders
- 4 extra non-alcoholic mixers (to accompany the liquors in your cocktails) can be brought for guests' enjoyment.*

PLEASE NOTE: Spiked seltzers or any premixed canned or bottled cocktails can count as one of your options for beer and wine. Please provide alcohol, mixer, and garnish if you wish to have a signature cocktail. Please note that if your guest count is under 75, we may only send out one server. This will be decided on a case by case circumstance. Adding additional liquors to package 3 will increase your total cost \$30 per hour per liquor. Couples are required to provide all alcohol / mixers / garnishes they would like served.

## SETUP FEE

---

**\$100**

*Added to every package option as a setup and clean up fee*

- Care for drinks before contracted time
- Preparation of garnishes
- Trash disposal and recycling
- Saving and packing up of all usable leftovers

## ICE FEE

---

*Applied to every package option*

**+ \$75 for Option #1**

**+ \$100 for Option #2**

**+ \$125 for Option #3**

**+\$60 for Non-Alcoholic drinks (optional)**

## SECOND STATION

---

**\$100 / hr. for beer and wine**

**\$75 ice fee**

**\$50 set up fee**

**\$150 / hr. full bar service**

**\$125 ice fee**

**\$100 set up fee**





.....

# WHAT YOU CAN *expect* TO RECEIVE

.....

- ✓ A completely tailored elixir experience
- ✓ Professional and personable servers
- ✓ Custom drink names if you'd like
- ✓ An unforgettable wedding for your guests

If you are worried about lines at The Pour Trailer, or you just want a bigger bar set up on your special day, we can set up a second station for you. This station will be used for the entire time that The Pour Trailer is also serving. For example, if you are serving from The Pour Trailer for 6 hours, the second station will also be served for 6 hours. We request that you leave room for a table inside of the Barn during colder months, however we can place the station outside on the patio if it is warm outside. We love using the high top bar table that The Barn has for this second station, however if you are going to use it for something else that day, please make sure that there is another table available for us. Having a second station creates enough servers for table side wine/champagne pouring as well if you would enjoy that.

At this additional station we will provide one (1) server. You may add additional servers for \$50 per hour. Please see previous page for additional pricing details.



# ADDITIONAL INFORMATION

*Please email us with your requests*

## CHAMPAGNE

Because the toast is a special part of the wedding reception, we never want to impose on that time. That being said, we do allow one to two bottle(s) of champagne to be placed at each table during toast time. Typically, your coordinator or planner takes care of this when it is time. You and your guests can open and serve yourselves for this special moment. If you would like us to serve your champagne for you, please see the next paragraph. Please note that this is the only opened bottle that is allowed to be out of our hands and poured by someone else, for safety and liability issues. If you have a lot of champagne and want it served before and after toast time as well, you can have that as one of your wine choices in The Pour Trailer and we will happily serve it to your guests throughout the night.

## TABLE SIDE WINE POURING

We will provide table side wine/champagne pouring during dinner/speeches if you have taken advantage of the second station (page 6). This way we can have one of the servers (as long as you have chosen package #2 or #3 which comes with two servers) from The Pour Trailer plus the second station server pour champagne/wine while the other server keeps The Pour Trailer open.

## ETIQUETTE

We want to make you aware of the rules of The Pour Trailer that will be enforced so that you and your guests can have an unforgettable experience:

1. We will not allow shots of any kind, nor any liquor served neat or on the rocks.
2. Ice and/or a mixer must be present in the liquor.
3. We will not allow shotgunning of any alcohol to take place.
4. Once the alcohol is in our hands, we will not allow it to be taken until serving time has started.
5. Whole bottles of wine will not be allowed to leave The Pour Trailer to be placed on your table.
6. We will card anyone who looks to be under 21 years of age.
7. We will make the judgment call and cut off anyone who looks to be getting a little too close to that very thin line of having too much.

## NON-ALCOHOLIC DRINKS

Please note that we will not be in charge of any non-alcoholic drinks that you are bringing for your guests. These drinks will need to be unpackaged and chilled by someone else. This is typically done by your wedding coordinator, or another designated person. Please note that the ice fee is designated solely for the alcoholic drinks we will be serving. Plan to provide additional ice for non-alcoholic drinks or allow us to handle it for an additional \$60.

## NEXT STEPS

Step 1: Please email [thepourtrailer@gmail.com](mailto:thepourtrailer@gmail.com) and let us know which package option you'd like, if you would like to add additional liquors, how many hours you'd like service, and if you'd like a second station.

Step 2: I will send you a contract and once you've signed it and paid your 50% deposit your date will be reserved.

Step 3: You will receive your final invoice along with a questionnaire to fill out six (6) weeks before your booked date.



*We cannot wait to celebrate with you!*







# LET'S CELEBRATE!

## **STILL HAVE QUESTIONS?**

When you work with The Pour Trailer, you're part of the family! Don't hesitate to reach out to us with any questions about anything regarding your experience.

Phone: (719) 221-6002

Email: [thepourtrailer@gmail.com](mailto:thepourtrailer@gmail.com)

Address: 27650 Co Rd 337, Buena Vista, CO 81211

 @thepourtrailer