

# NEXT LEVEL PARTIES

ELEVATE YOUR EXPERIENCE



Hello,

I am Riskin, owner of Riskin's Biz a.k.a. Next Level Parties. Thank you for considering us for your party! We offer top tier services for your convenience. We are the final stop on your road to a perfect evening.

## OUR SPECIALTY

Custom designing highly delicious cocktails and mocktails created specifically for your event, based on your tastes and your budget.

Curating an outstanding beer and wine list, specific to your food, palette, and budget.

Bartending with excellence. We are Sommoliers, Cocktail Artists, and Master Flavor Tacticians.

Flawless service and exquisite hospitality.

## THINK OF US

Holidays  
Birthdays  
Bar/Bat Mitzvahs  
Graduations  
Baby Showers  
Bachelor[ette] Parties  
Dinner Parties  
Weddings  
Other Celebrations  
Conferences  
Fundraisers  
Festivals  
Sports Events  
Themed Events  
Elevated Gatherings  
Educational Tastings

*"We produce exceptional experiences for all of your bar and bartending needs."*



# WE OFFER FIVE SERVICES

## REQUEST A QUOTE

Web: [www.riskins.biz/party](http://www.riskins.biz/party)

Email: [quotes@riskins.biz](mailto:quotes@riskins.biz)

Phone: 262-674-7546

(262-6-RISKIN)

### BARTENDING ONLY

Hire Riskin and his minions to sling drinks a la carte at your party. They bring with them their tools and their talent, and will make exceptional beverages using whatever spirits, liqueurs, mixers, ice, and glassware you have available. When ingredients and concoctions start running out, they pivot to the next best thing.

The cost for Riskin or his staff is \$300/bartender, for up to six hours of service. Any additional time is paid at \$50/hr/person, to be billed following the event.

The number of bartenders is decided by the number of guests, number of bars open at any given time, and a few other factors including whether there is a plated dinner. The right amount of bartenders means no bottlenecks, no interrupted flow of service, short lines, and timely wine service during dinner.

### BARTENDING + BAR CREATION

Hire Riskin to create an outstanding beverage menu, make all of the arrangements, prepare all of the ingredients, coordinate all of the pieces, and provide immaculate bar service for your event.

Riskin personally curates a selection of beer, wine, and cocktail offerings that fit your event theme, your taste preferences, and your budget. If you are local, a tasting session is included. All cocktails, beer, and wine can all be paired with your food offerings upon request.

We handle all arrangements and procurements for bar service including glassware, bar tables, tools, and equipment, plus all the ingredients needed to make the syrups, juice the citrus, prepare the garnishes, and build the personalized display menus (which you will take with you after the event) to showcase to your guests all that your amazing bar has to offer.

We additionally help coordinate the purchasing and delivery of your alcohol through our connections, offering better discounts, unique offerings, and higher quality.

### HOME BARTENDING EXPERIENCE

With the Home Bartending Experience, you and your friends will have an incredible evening learning how to make cocktails in the comfort of your own home.

Riskin will show up with tools, ingredients, knowledge, and excitement for everyone. Learn all about the history of the ingredients and cocktails, bartender lingo, and bartending tools. Three cocktails of your choosing will also be crafted by everyone, with coursed food pairings available.

Perfect for birthdays, dinner parties, casual evenings, and elevated gatherings.

### BAR DESIGN/CONSULTATION

Hire Riskin and his exceptional staff to help build, create, and/or maintain your perfect home or office bar.

We will inventory and analyze your current bar setup, and learn about your drinking habits and taste preferences. Do you lean toward beer, wine, or cocktails? Perhaps you most enjoy Scotch, or brandy, or amari. Based on these and your budget, we will provide an exceptional lineup of products that are right for you and your space.

We are also available to help you design your home bar. Let's build one that matches your decor and lifestyle, maximizing the organizational potential and ease of access, and minimizing the space requirements. Bar consultation services are available as a one-time offering, or on retainer.

### RESTAURANT MENU CREATION

Do you own or manage a restaurant or bar? Hire Riskin to work with your team, ingredients, and margins to create a fantastic cocktail, beer, and/or wine lineup.

This service comes with recipe cards and cocktail recipe cheat sheets for each bar, and is available as a one-time offering, or with Riskin on retainer.

# THE DRINK PACKAGE

Cocktail, beer, and wine pricing is separated into four tiers, dependant on cost of ingredients and complexity of production. Glassware and labor are not included.

We quote at one drink per person per hour. For certain events such as weddings, we quote two drinks during the cocktail hour.

All of the cocktails below are modified to create a custom feel for your party, but we can upgrade even further upon request.

\$2/drink - Upgrade any drink to include an egg  
\$3/drink - Upgrade any drink with blue cheese olives  
\$50 - Create a custom built cocktail

## BASIC COCKTAILS - \$4

- Bees Knees** - Gin, Lemon, Honey
- Cosmo** - Vodka, Orange Liqueur, Lime, Cranberry
- Daiquiri** - Rum, Lime, Sugarcane
- Dark N'Stormy** - Rum, Lime, Ginger Beer
- Gimlet** - Gin, Lime, Sugarcane
- Lemon Drop** - Vodka, Orange Liqueur, Lemon, Sugarcane
- Moscow Mule** - Vodka, Lime, Ginger Beer
- Old Fashioned** - Whiskey, Sugarcane, Bitters
- Paloma** - Blanco Tequila, Lime, Grapefruit
- Spiked Lemonade** - Vodka, Lemon, Sugarcane, Soda Water
- Tom Collins** - Gin, Lemon, Sugar, Soda Water
- Whiskey Sour** - Whiskey, Lemon, Honey

## BALLER COCKTAILS - \$8

- Boulevardier** - Whiskey, Vermouth, Aperitivo
- Cynar & Grapefruit** - Cynar 70, Grapefruit Juice
- Espresso Martini** - Concentrated Cold Brew, Vodka, Frangelico, Vanilla, Sugarcane, Cinnamon
- Manhattan** - Whiskey, Vermouth, Bitters
- Last Word** - Gin, Chartreuse, Maraschino Cherry, Lime
- Negroni** - Gin, Vermouth, Aperitivo
- Pélé** - Reposado Tequila, Blackberry, Lemon, Honey, Grapefruit, Ginger Beer, Banshee Bitters, Dragon Bitters
- Storyteller** - Vodka, Peach, Vanilla, Lemon, Honey, Clnna-Minotaur Bitters
- Summer Negroni** - Gin, Vermouth, Limoncello, Creme De Violette, St. Germain, Aperitivo
- The Scarecrow** - Gin, Lemon, Lemongrass, Bay Leaf, Sugarcane, Soda Water, Banshee Bitters
- The Shaman** - Cynar, Lemon, Thyme, Rosemary, Sage, Cucumber, Soda Water
- Vesper** - Gin, Vodka, Quinquina, Sauternes

## PREMIUM COCKTAILS - \$6

- Aviation** - Gin, Maraschino Cherry, Creme de Violette, Lemon
- Aperol Spritz** - Aperol, Sparkling Wine, Soda Water
- Black Pepper Daiquiri** - Spiced Rum, Lime, Black Pepper, Honey
- Blackberry Bourbon Sour** - Whiskey, Blackberry, Lemon, Honey
- Corpse Reviver #2** - Gin, Lillet, Cointreau, Lemon, Absinthe
- El Camino** - Reposado Tequila, Lillet, Lime, Black Pepper, Sugarcane, Cucumber, Dragon Bitters
- French 75** - Gin, Lemon, Sugarcane, Sparkling Wine
- Gin Martini** - Gin, Vermouth
- Grey Gardens** - Gin, Lemon, Honey, Creme de Violette, Hummingbird Bitters
- Greyhound** - Vodka, Lime, Grapefruit
- Long Island Iced Tea** - Vodka, Gin, Rum, Tequila, Lemon, Coke
- Margarita** - Reposado Tequila, Orange Liqueur, Lime
- Metro** - Vodka, Cointreau, Spiced Pear, Lime, Cranberry
- Mezcal Margarita** - Mezcal, Orange Liqueur, Lime
- Mimosa** - Sparkling Wine, Orange Juice
- Paper Plane** - Whiskey, Amaro Nonino, Aperol, Lemon
- Penicillin** - Blended Scotch, Peated Scotch, Lemon, Ginger, Sugarcane
- Pimm's Cup** - Pimms #1, Gin, Lemon, Sugarcane, Ginger Beer
- Pisco Sour** - Pisco, Lemon, Sugarcane, Bitters, Egg White
- Sazerac** - Whiskey, Sugarcane, Bitters, Absinthe
- Sidecar** - Armagnac, Grand Marnier, Lemon, Sugarcane
- Sultans of Spring** - Gin, Suze, Lime, Lemon, Cinna-Minotaur Bitters
- Vodka Martini** - Vodka, Vermouth
- Wasp's Lisp** - Gin, Lemon, Honey, Sherry

## ULTRA BALLER COCKTAILS - \$12

- Beets By Riskin** - Mezcal, Lemon, Honey, Beets, Sparkling Wine
- Queen Mab** - Rye Whiskey, Spiced Pear, Lime, Earl Grey, Honey
- Ramos Gin Fizz** - Gin, Sugarcane, Lemon, Lime, Cream, Orange Flower Water, Egg White, Soda Water
- The Sultan's Margarita** - Anejo Tequila, Cointreau, Passionfruit, Sugarcane, Banshee Bitters, Dragon Bitters
- The Sultan's Sangria** - XO Brandy, Grand Marnier VSOP, Gamay, Lemon, Strawberry, Rhubarb, Ginger, Unicorn Bitters
- Vieux Carre** - Gin, Whiskey, Armagnac, Benedictine, Vermouth, Pharoah-Matic Bitters, Peychaud's Bitters
- White Manhattan** - White Dog Whiskey, Genepy, Cynar, Leprechauns' Gold Bitters

# BEER, CIDER, AND WINE

We offer a wide selection of exceptional beers, based on your preferences. Anything from light lagers to heavy stouts, from dry apple cider to sweet mulled blackberry mead, in a wide range of alcohols by volume, from 3.2% to upwards of 20%.

The beers, ciders, and hard seltzers we procure are usually local, flavorful, and fantastic representations of their genre. Prices start at \$3/person.

We offer a wide selection of exceptional wines, based on your preferences. We generally recommend having four wines available, in a combination of red, white, and rosé. Natural and low sulfite wines are available upon request.

Our wines are divided into four tiers, each of which has its own unique traits. Depending on the grape varietals, the prices can vary widely. Prices start at \$4/person.

## BEER, CIDER, & SELTZER

We generally recommend choosing four from the following styles:

Abbey	Light
Altbier	Pale
Belgian	Pilsner
Bitter	Porter
Brown	Pumpkin
Cider	Red
English	Saison
Farmhouse	Scottish
Golden	Smoked Lager
Gose	Stout
Hard Cider	Strong
Hard Seltzer	Trappist
IPA	Wheat
Lager	Wild

## WINE

**Basic:** Grapes sourced from multiple locations within an overarching growing region. These wines can be responsibly sourced, and are good expressions of their varietals.

**Premium:** These wines will always be organic or biodynamic, and are sourced from smaller sub-regions, meaning more nuance and unique traits. They are higher quality and more complex than Basic wines.

**Baller:** These wines are estate bottled, meaning the same person that produces the wine is also growing the grapes. A much higher level of care and detail is given to every bottle, and every cluster of grapes.

**Ultra-Baller:** These are the best wines in the world. The rare, aged, single vineyard expressions from globally renowned producers that may be sitting in a cellar, covered in dust, waiting for you to drink them.



# THE COCKTAILS

## THE QUALITY

The love, care, and attention we give to your cocktails is bar none. They are beautiful, delicious, and of the highest level. You and your guests will enjoy them immensely, whatever their style.



## THE DESIGN

Our cocktails are designed with you in mind. Whether your favorite drink is a whiskey sour, a mezcal margarita, or a Ramos gin fizz, we are here to make it happen.

## WHAT WE DO

We do everything. We make all of our own syrups, we do all of our own juicing, and we develop all of our own recipes. We also design the bar's display menus, based on your theme and colors.



## PRICING

Each cocktail is priced based on the cost of ingredients and complexity of production. We build cocktails using a selection of high quality ingredients that fit your preferences, and that look and taste Next Level.

## HOW WE SOURCE

Wherever possible we source locally, to minimize pollution and support our surrounding communities, and from farms that practice sustainable agriculture, without the use of pesticides or herbicides.



# HOW WE DEVELOP A QUOTE

Your quote will be compiled based on:

Event Date  
Event Location  
Total Guest Count  
Total Hours of Service

Total Bars Open Consecutively  
Number of Bartenders  
Chosen Cocktails  
Chosen Beer and Wine  
Additional Packages

LINE ITEMS	DESCRIPTIONS
The Drink Package:	This includes the cost for all of the ingredients and glassware for your cocktail, beer, and wine choices. This line item also includes a small additional spread of base spirits (gin, rum, tequila, vodka, whiskey), soda and tonic waters, cranberry juice, lemon/lime/orange slices, and cherries for your guests who want something more classic.
The Sparkling Package:	This adds Champagne and/or non-Champagne varietals of sparkling wine and its accompanying glassware to your menu.
The Sipping Package:	The Sipping Package adds a wide assortment of sipping alcohols and liqueurs to your menu, allowing you and your guests to enjoy a range of quality alcohols without having to purchase entire bottles. We have four tiers to choose from, and dessert options are available upon request.
The N/A Package:	The N/A Beverages Package adds water stations, and/or an assortment of non-alcoholic drinks including sodas and other flavored beverages, mocktails, and juices to your menu. We have four tiers to choose from, plus coffee service, and energy drinks are available upon request for all but the Basic package.
The Mad Scientist Package:	This includes adding the aesthetically exciting display of Mad Science to your event. Flasks, dry ice, lab equipment, scientists, madness!
The Somm & Spirits Experience:	The Somm & Spirits Experience provides you and your select guests with a personalized wine and spirits steward for a portion, or the entirety, of your party. Our Sommelier services will amplify your guest's experience to a whole new level through proper wine service and exemplary knowledge of flavors, land, and history.
Additional Glassware:	This includes any additional glassware not covered under a specific Package. Examples are glassware that is to be set on tables or glassware that must be procured from a third party.
Destination Fee:	This covers any required off-site trash cleanup after the event, as well as the time and cost associated with all transportation, room & board, food, or other amenities required for the staff and equipment of your event.
The Next Level Protocol:	This makes sure your event gets the Next Level Experience. It's the dotting of the 'i's, the crossing of the 't's, the immaculate presentation, the exemplary coordination, the flawless bar service, everything beyond the drinks that goes in to making your event perfect. This also includes the cost of custom-built cocktail creation, the prep labor required for your event, and the specialized menu(s) to be displayed at your event.
On-Site Labor:	For the creative, skilled, and extremely knowledgeable bartenders who will be providing the on-site service during your event.

# TERMS AND CONDITIONS

**Staff Guidelines:** All staff members are TIPS certified and must follow proper State and Federal procedures for safe drinking. If underage or other unlawful drinking occurs, Next Level Parties will stop service immediately and leave the property. No refunds will be given.

**Gratuity and On-Site Tipping:** Next Level Parties is the best in the biz, and we appreciate being recognized as such. We therefore require a 20% gratuity to be paid (in addition to the total bill) on the subtotal, at the end of the event, once services have been rendered and guests have left satisfied. We also encourage you to allow a tip jar to be placed on the bar(s) during service, so that your guests may show their own appreciation for our skillset.

**Staff Hours:** The staff will setup, break down, and bartend for the service hours originally determined by the quote. During the event, if the hosts wish for the staff to stay longer, it will be at a rate of \$50/hr/person. This will be billed with the final invoice, after the event.

**Unopened Alcohol:** Most unopened bottles of liquor, beer, and wine can be returned after the event. Once the final invoice is paid, Next Level Parties will handle this final step to get you squared away.

**Payment:** We request a 50% deposit at time of booking, 20% of which is non-refundable. This will reserve Next Level Parties for your event on the chosen date. The remaining portion of your balance is due 3 weeks before the event date. Any modifications within the 3 weeks will be invoiced after the event. If you book within 3 weeks of your event date, 100% of the quoted price will be required for booking.

**End of Event Cleanup:** Next Level Parties will compile all bar-related trash/compost/recycling throughout the shift, and deliver to on-property receptacles at the end of the evening. If trash/compost/recycling must be removed from the property, please let us know ahead of time so we can accommodate. There will be a \$75 charge for this service, with an additional \$150 fee if notice is not given prior to the day of the event.

**Modifications:** Once a deposit has been made, modifications are easy to make, but may affect your final invoice. These can include changes to your selected beverages, the cocktail names, the menu design, any additional decorations you have requested, or to the levels of staffing. We may have trouble fulfilling requests within three weeks of your event.

## EVENT AGREEMENT

I, \_\_\_\_\_, and \_\_\_\_\_, the Client(s), do hereby request Riskin's Biz a.k.a. Next Level Parties to provide bartending and/or bar service for my event, on the date in writing. By signing, I agree to the terms, conditions, and pricing listed within this contract.

Signature: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_

