







# SLINGIN' BREWS

**6-TAP DRAFT SYSTEM ~ RETRO DESIGN ~ CUSTOMIZABLE MENU  
UNIQUE DÉCOR ~ CERTIFIED BARTENDERS**

The Topsy Turny Trailer is a mobile bar and bartending service operating in Toronto and across Ontario. Built with a retro design and unmistakable charm, the Topsy Turny Trailer will make your wedding or event anything but ordinary.

Whether you're looking for craft beer, wine, cocktails, bubbly or non-alcoholic beverages, our certified bartenders will work with you to build a unique drink menu from local and international vendors that will surely impress your guests. Simply choose your preferred package and get a custom quote for your event!



# PACKAGES

We've got two levels of packages for you to choose from based on the size of your event and desired menu options. Looking to include a snazzy signature cocktail to impress your guests? We do that too!

All packages include:

Mobile bar rental

Recyclable PET plastic cups

Paper napkins & paper straws

All bar tools

Chilling ice & beer gas for keg service

Refillable water station

Bar signage

Trailer décor & lighting

Commercial General Liability Insurance

Smart Serve certified bartenders

**PACKAGES STARTING AT \$800 +HST**

**\*PACKAGES DO NOT INCLUDE COST OF ALCOHOL**



## THE LITTLE TIPSY

**PERFECT FOR COCKTAIL HOUR & INTIMATE EVENTS**

**STARTING AT \$800+HST**

- ~ Maximum of 3 hours on site
- ~ 1-2 Topsy bartenders
- ~ Keg service usage of up to 3 taps
- ~ Bottle service for wine, beer & bubbly
- ~ Refillable water station with garnish



## THE PICKLED LIVER

**PERFECT FOR LARGE GET TOGETHERS & FULL WEDDING SERVICE**

**STARTING AT \$1500+HST**

- ~ Maximum of 8 hours on site
- ~ 2 Topsy bartenders
- ~ Keg service usage of up to 6 taps
- ~ Bottle service for wine, beer & bubbly
- ~ Classic mixed drink service with 3 mixer choices & citrus garnish
- ~ Refillable water station with garnish



# SIGNATURE COCKTAILS

To make your event even more memorable, we can work with you to design a unique, signature cocktail. Or if you're looking for a bit of inspo you can choose from our classic cocktails menu or our snazzy signature cocktail menu. We like to think there's something for everyone on there, even a mocktail or two for the youngins'.

Our cocktails range from \$1.50/drink to \$4.50/drink based on complexity of ingredients and garnish.

**\*PRICES DO NOT INCLUDE COST OF ALCOHOL**



# THE CLASSICS

## WHISKY SOUR

Whisky, lemon juice, egg white & simple syrup.  
Garnished with cherries or lemon.

## MOJITO

White rum, lime juice, muddled mint leaves, raw sugar & soda water. Garnished with fresh mint & lime.

## GIN SMASH

Gin, simple syrup, lime juice & soda. Garnished with fresh mint and cucumber.

## APEROL SPRITZ

Aperol, prosecco & soda water. Garnished with an orange wheel.

## MOSCOW MULE

Vodka, ginger beer, lime juice. Garnished with lime wheel & fresh mint.

## RUM PUNCH

Dark rum, orange, pineapple & lime juice, grenadine.  
Garnished with fresh mint.

## TOM COLLINS

Gin, lemon juice, simple syrup & club soda. Garnished with lemon wheel.

## MARGARITA

Tequila, cointreau, lime juice & agave syrup.  
Garnished with a salted rim & lemon wheel.

## NEGRONI

Campari, gin & sweet vermouth. Garnished with orange peel & ice block.

## SUMMER SANGRIA

Red or white wine, rum, seasonal fruits, flavoured simple syrup, soda water. Garnished with fresh mint & a paper straw.





# THE FANCY GUYS

## TANGERINE ROSEMARY FIZZ

Gin, tangerine & lemon juice, rosemary simple syrup & soda. Garnished with rosemary sprig & tangerine.

## BLOOD ORANGE MIMOSA

Champagne, triple sec & blood orange juice. Garnished with dehydrated blood orange & rosemary.

## SAKE SANGRIA

Plum wine, sparkling sake, fresh pineapple, cucumber starfruit & simple syrup. Garnished with starfruit & Thai basil.

## KOMBUCHA PALOMA

Mezcal, ginger kombucha, agave, grapefruit & lime juice. Garnished with edible flowers.

## LAVENDER LEMONADE

Butterfly pea flower tea infused vodka, lemon juice, lavender & honey syrup, soda. Garnished with lavender stem.

## BLUSHING BELINI

Prosecco, Aperol & peach purée. Garnished with fresh peach slices.

## GRAPEFRUIT PISCO SOUR

Pisco, grapefruit juice, simple syrup, egg white & orange bitters. Garnished with edible flowers.

## POM POM

Gin, pomegranate juice, pomegranate seeds, lemon juice & soda. Garnished with thyme & dehydrated lemon wheel.

## CHERRY COLA COLD BREW

Bourbon, black cherry simple syrup, cold brew concentrate, lemon juice, cola & club soda. Garnished with cherries.

## ELDER-GIN SMASH

Gin, St. Germain elderflower liqueur, ginger root & mint, simple syrup, lemon juice & soda. Garnished with fresh mint & candied lemon peel.

## STRAWBERRY BASIL

Vodka, strawberry purée, lime juice, ginger simple syrup & soda. Garnished with basil leaves.

## MAPLE OLD FASHIONED

Whisky or Bourbon, maple syrup & angostura bitters. Garnished with a square ice cube & orange peel.

## JALAPEÑO MARGARITA

Silver Tequila, lime & orange juice, agave nectar & jalapeño syrup. Garnished with a salted rim, lime & jalapeño slices.

## COCONUT PAINKILLER

Dark Rum, pineapple & orange juice, coconut cream. Garnished with nutmeg, pineapple slice & frond.

## CLASSIC CAESAR BAR

Vodka, Clamato, lemon juice, Tabasco, & Worcestershire. Garnished with a celery salt rim, celery & pickled green beans.

# ADD-ONS

Want to make your event even more unique? Add a personal touch by customizing the Topsy Turny Trailer with our add-ons to fit the style and look of your event. We quote all our add-ons on a case-by-case basis, so let's chat!

## GLASSWARE

If you're looking to upgrade to glassware we work with local suppliers and can source any size or style of glassware to suit your event.

## BALLOONS

Balloon garlands and bouquets are the perfect way to add a POP of colour to your event! An excellent addition for any celebration.

## FLORALS

Adorn Toby with beautiful florals that match the colours and theme of your event. The options for design are endless!

## CUSTOM SIGNAGE

We offer customized signage, whether it's hand-lettering, chalk signs or custom-printed vinyl. We will get your message across in style!

## CORPORATE BRANDING

Want to include your logo or brand visuals? We offer the ability to adorn Toby with any branding to match your event.

## MARQUEE LETTERS

Trendy marquee lettering can make a big impression at your event. Plus it's totally instagrammable!





# FAQ

We're not shy! Have another question?  
Shoot us an email and get in touch!

## Q: DO YOU SELL ALCOHOL?!

Liquor laws in Canada don't allow the sale of alcohol from a mobile vehicle (insert sad face here). The person hosting the event is responsible for purchasing the alcohol and acquiring a Special Events/Occasion Permit from the LCBO so we can legally dispense any alcoholic beverages. However, we can help you order and purchase any kegs or bottled beverages through our vendors and even pick up and drop off kegs before and after your event for an additional fee!

## Q: WHAT'S A SPECIAL OCCASIONS PERMIT?!

A Special Occasions Permit (SOP) allows for the sale and service of alcohol on special occasions, such as cash bars at weddings or private receptions, as well as larger public events. A SOP is required any time alcohol is served anywhere other than in a licensed establishment or a private residence.

## Q: WHY SHOULD I OPT FOR KEGS?!

With kegs, you're getting the freshness and quality that the brewer intended when they crafted their beverages. Kegs also reduce the cost of traditional bottle packaging and transportation. By eliminating this packaging, we're reducing the amount of recycling after an event, lowering our overall carbon footprint.

## Q: ARE YOU INSURED?!

We have Commercial General Liability Insurance and all of our bartenders are Smart Serve Certified!

## Q: WHAT DRINKS DO YOU SERVE?!

We love to serve anything that comes in a keg, including beer, wine, cider, cold brew and kombucha from our amazing local vendors. We also serve spirit-based drinks and cocktails. We can even work with you to craft a signature cocktail for your event! Send us an email and we can build your drink menu from the ground up and ensure you have enough booze to keep all your guests happy (and maybe a little tipsy).

## Q: HOW WILL WE KNOW WHAT TO BUY?!

Once we know more about your event we will give you a shopping list based on your guest count and estimated consumption.

## Q: WHAT DO WE NEED TO BOOK THE TIPSY TURNY TRAILER?!

To reserve the Topsy Turny Trailer, we ask for a 50% deposit along with a signed contract. The remaining balance is due no later than 30 days prior to your event date. If your event is short notice (less than 30 days before event date), the full payment outlined in the contract is due upfront.

## Q: DO YOU HAVE ANY TECHNICAL REQUIREMENTS?!

We need a standard 110v plug with a dedicated 15 amp circuit to operate the draft system and refrigeration. We can work with your AV team to ensure the venue has the power we need to operate smoothly! For residential events, we also have the option to rent a generator in the rare case that the power supply is not sufficient.

## Q: HOW BIG IS TOBY?!

Toby is a whopping 13.5 ft long (including the hitch), 6.5 ft wide and 8 ft tall.

## Q: CAN WE DECORATE TOBY?!

We encourage it! Toby loves to get adorned with flowers, balloons, decals, marquee letters and more! We can work with you to dress Toby to the nines or put us in touch with your planner to iron out all the details! We just ask that you be respectful and always ask before fastening or sticking anything to Toby. He's very precious to us!





# LET'S PAR-TAY!

Get in touch to book the Topsy Turny Trailer for your next event!

**EMAIL ~ [CHEERS@TIPSYTURNYTRAILER.COM](mailto:CHEERS@TIPSYTURNYTRAILER.COM)**

**VISIT ~ [WWW.TIPSYTURNYTRAILER.COM](http://WWW.TIPSYTURNYTRAILER.COM)**

**FOLLOW ~ [@TIPSYTURNYTRAILER](https://www.instagram.com/TIPSYTURNYTRAILER)**