

# BARTENDER CONTRACTOR AGREEMENT

CONTRACT BARTENDER NAME \_\_\_\_\_ Cell Phone \_\_\_\_\_

Street \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

SS# \_\_\_\_\_ Email \_\_\_\_\_ Best Time To Contact \_\_\_\_\_

Availability: Friday \_\_\_ Saturday \_\_\_ Sunday \_\_\_ TAM OR TIPS Certification Date \_\_\_\_\_ Bonded? \_\_\_\_\_

You will check in with : \_\_\_\_\_ at the beginning of your shift.

**THIS AGREEMENT** made this \_\_\_\_\_ day of \_\_\_\_\_, 20\_\_\_\_, by and between \_\_\_\_\_, hereinafter called the Bartender Contractor, and \_\_\_\_\_, hereinafter called the Owner

WITNESSETH, that the Bartender Contractor and the Owner for the consideration named herein agree as follows:

## 1. SCOPE OF THE WORK

The Bartender Contractor shall perform bartending services to Wellers' Clients and furnish their own bartending equipment described below and perform all services described in each specific Bartending Worksheet for the event they are hired for as it pertains to work performed on property located at: 555 West Michigan Avenue Saline, Michigan 48176.

## 2. WORK INCLUDED IN SERVICING EVENTS

The work to be performed under this Contract shall commence on the scheduled date of Bartender Contractor's event and be concluded on the same day. Bartender Contractor will be guaranteed a minimum payment for four hours of service including one hour of set up and one hour of clean up which includes six hours for bar service, one hour for clean up and one hour for clean up.

### CHECKLIST:

#### Inventory Accountability

1. Kegs/Bottles Returned to Main Barroom
2. Empty liquor/wine bottles returned to barroom
3. Leftover Liquor Returned & Loaded to designated person on worksheet at the end of the night

### BAR OPENING:

1. Punch In: use last four digits of SS# to log in
2. Get Worksheet by computer
3. Bar Opens sign put out first at bar window
4. If working with another bartender determine who will get the following
  - a. ice
  - b. kegs,
  - c. glasses, napkins;
  - d. liquor
  - e. lemons, limes, condiments
5. Set up lemonade, ice tea, water before ceremony time (on worksheet)

### BAR CLOSING

1. CO2 Tanks Turned Off at closing (CH)
2. Guns soaked in glass of hot water
3. Kegs returned to barroom
4. Empties back in barroom
5. Leftover and unopened liquor/wine back in boxes and to client (designated on Worksheet)
6. Clear glasses on tables
7. Wipe down counters and inside cooler
8. Sweep and mop bars
9. Turn off lights in room
10. AC turned off – location of
11. Breaker boxes: which switches to turn off
12. Fountain turned off (CH)
13. Bar Report Completed on Worksheet; record any incidents on bar report
14. Lock doors
15. Close gate..last bartender out
16. Car Keys for valet if left..put in drawer in kitchen under computer table

**Wellers' Property Stored and handled in proper area and manner including**

1. Bar Table Skirting
2. Bar Equipment/ Coolers Cleaned; Guns soaked at the end of the night; Drains with soda and vinegar
3. Counters/Shelves/Sinks Wiped Down
4. Bar Storage Areas Organized & Clean
5. Table cleared of bar glasses
6. Clean Glasses Returned to Barroom
7. Wellers building locked at end of night
8. Secured at Closing

**Schedule accountability**

1. Checking online schedule and knowing what time to arrive and which room working in. Schedules are also posted on back of kitchen door next to computer.
2. Checking worksheet online so know the bar for your night
3. Punch in on Database when arrive and punch out when leaving
4. If a contract bartender is late, he is paid only for the hours logged in.

**3. GENERAL PROVISIONS**

1. All work shall be completed in a workmanship like manner and in compliance with all Michigan State Laws regarding drinking –age limitations.
2. To the extent required by law all work shall be performed by individuals certified by TAM or TIPS.
3. Bartender Contractor warrants it is adequately insured for loss or injuries incurred as a result of the acts of Bartender Contractor or its employees and sub-Bartender Contractors.
4. Bartender Contractor shall at its own expense obtain all training and TAM OR TIPS certificates necessary for the work to be performed.
5. Bartender Contractor agrees to remove all debris and leave the premises in mop clean condition. See **Paragraph 2.**
6. Bartender Contractor shall not be liable for any delay due to circumstances beyond its control including mislabel products, or unavailability of materials.

**4: EQUIPMENT BARTENDER CONTRACTOR MUST SUPPLY**

Bartender Contractor is responsible to bring, maintain and secure his/her own equipment required to complete their job

**1. Equipment**

This includes:

- a. Liquor bottle pourers
- b. Wine/Champagne Bottle Openers
- c. CO2 Wrench
- d. Knife and cutting board

**2. Uniform**

- a. Black Vest
- b. Bow Tie
- c. White Tuxedo shirt
- d. Black Dress Pants
- e. Black Shoes with tread

**5. PAYMENTS TO BARTENDER CONTRACTOR**

Bartender will be paid the Monday following date of services rendered i.e. work completed in a satisfactory manner as described above at the rate of \$\_\_\_\_\_ per hour

I, \_\_\_\_\_ (Bartender Contractor) **have read, understand and agree** to abide by the stipulations set forth in this contract. I also, agree that a 1099 will be filed for me at the end of the year.

Signed this \_\_\_\_ day of \_\_\_\_\_, 20\_\_\_\_\_

\_\_\_\_\_ By: \_\_\_\_\_

Witness Bartender Contractor

\_\_\_\_\_ By: \_\_\_\_\_

Witness, Wellers' Representative