

Southern Bartender Service

P. O. Box 20126 * Charleston, South Carolina 29413-0126 * (843) 345-6300
Catering Service * Consulting * Server Training

Seminar For Free Pouring: (3 hour class/\$250)

- Rules for a Mixologist.
- Measurements and Terminology. Bartending Equipment.
- Different classes of drinks; Vermouth base, Carbonated & Juice based Highballs, Sours, Creams, Frozen and Tropical/Polynesian.
- Procedures for making all cocktails and mixed drinks.

Additional Classes Offered: (3 hour class/\$250)

- Product Knowledge: Series of Lectures that cover the manufacture of all alcoholic beverages (beer, wine, liquor and liqueurs).
- Responsible service of alcohol (ServeSafe Alcohol or TIPS) One day seminar (9 am - 3:30 pm ~ \$45 per person)
- Management training to keep inventory control and Pouring Costs (PC) in line.

Additional Services Offered:

- Redesign your bar for big bottles of liquor and the most efficient service.
- Spotter service for inventory control (watching your bartenders for accuracy.)
- Proper training for your Cocktail Servers and Barbacks.

All classes will be taught by **Keith A. Purdy, Master Mixologist** and owner of Southern Bartender Service, Charleston, S.C., a fully insured beverage catering service. Adjunct Instructor at Culinary Institute of Charleston, Trident Technical College and former Instructor of Mixology at Johnson & Wales University, Charleston, S.C.

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“The oldest bartending service in Charleston, started in 1978.”