

# BEER 'N COMBI

ANIMATION COMBI BAR NOMAD IN OCCITANIA



**COMBI BAR NOMADE  
FOR YOUR EVENTS**

**OUR NETWORKS**



**CONTACT**

**WEBSITE**

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# BEER 'N COMBI

## PRESENTATION



With its original and friendly concept, the BEER 'N COMBI brings a touch of elegance and a dose of festivity to your wedding.

Thanks to its vintage mobile bar equipped with 4 to 6 beer tappers (cider, wines, punch or softs), the BEER 'N COMBI offers diners a special break by offering you up to 6 drinks simultaneously.

The taps are self-service and available to your guests but you also enjoy an entertainment and service service.

## ÉCO-RESPONSIBLES

All the drinks offered in our services are designed in a responsible, thoughtful and environmentally friendly framework. Our commitment 'Made in France' also favors short supply chains.

## ORGANIC & TASTY

We offer a range of beers, cider, punch and soft drinks produced with quality raw materials. All our drinks are organic, authentic and invite you to a tasting that will not leave you insensitive.

## CRAFTS



We focus on local partners who have this passion and which is translated in the manufacturing methods and the use of traditional noble raw materials.

# BEER 'N COMBI

## OUR SERVICES

Whatever your event (wedding, vow renewal), we offer two formulas that will adapt to your needs.



## MANAGEMENT OF BEER 'N COMBI

change of CO2, barrels, bar pressure, filling of the cold block...

This setup needs to be done 3 hours before your event. Cleaning and uninstalling the BEER' N COMBI (1 hour)

## "ALL INCLUSIVE" FORMULA

Our bartender will animate your event by introducing your guests to the history of each drink : 8 to 10 varieties of possible beers, punch, wine, cider and 5 to 7 varieties of soft drinks.

To vary your pleasures, and in order to create a bar "all in one", BEER 'N COMBI offers the optional service of complementary drinks of your choice (wines, champagne, waters...) and the rental of an elegant bar counter, vegetated.



# BEER 'N COMBI

## BEERS

Organic Blond « La Taquine »  
Blond « La Sieston »  
Organic WEST COAST IPA « L'Insoumise »  
IPA DDH « La Pampa »  
Organic Amber « La Lunatique »  
Organic White « La Désinvolve »  
White « La Mandarina »  
Raspberry « Berry Poppin's » or  
« Pandemonium »

Keg of 20L (about 80 glasses) :  
95€ à 125€ including VAT

## PUNCH

« Le Beer Punch » with organic fruits

Keg of 5L to 20L (from 35 to 140  
glasses) : 80€ à 280€ including VAT

## WHITE WINE (OR ROSÉ)

Keg of 10L to 20L (about 65 glasses) :  
50€ including VAT

## CIDER

Traditional apple cider  
« La come »

Keg of 18L (about 70 glasses) :  
150€ including VAT

## SOFTS

Organic Lemonade « vanilla / lime »  
Organic « peach » Iced tea  
Organic Cola

Keg of 20L (about 80 glasses) :  
60€ including VAT

Organic Ginger Beer and Kombucha  
Keg of 19L (about 75 glasses) :  
85€ including VAT

## OUR DRINKS



## COCKTAIL OR EVENING

- **COCKTAIL (4H)**  
16h to 20h, 17h to 21h...
- **COCKTAIL + EVENING (6H)**  
11h to 15h, 12h to 16h...

## BRUNCH OR DAY

- **BRUNCH (4H)**  
11h to 15h, 12h to 16h...
- **BRUNCH + AFTERNOON (6H)**  
11h to 17h, 12h to 18h...

\* Flexible hours



**Privatization, animation with Barman**



The BEER 'N COMBI moves to the location of your event, in Occitania

Haute-Garonne and bordering departments  
(Tarn, Tarn and Garonne, Gers, Ariège, Aude, Lot and Aveyron)

## FORMULA 4H

- **REFRESHMENTS AND COCKTAIL**  
(or Brunch)

- Distance up to 30km : 990€
- Distance up to 60km : 1080€
- Distance up to 90km : 1170€

Superior distance : on quote

## FORMULA 6H

- **COCKTAIL AND EVENING**  
(or Brunch and afternoon)

- Distance up to 30km : 1230€
- Distance up to 60km : 1320€
- Distance up to 90km : 1410€

Superior distance : on quote



\*Prices including tax (excluding drinks)

### RENTAL OPTION "KEYS IN HANDS" SHOOTER WITH 2 SPOUTS

This additional option allows the drawer to be kept from Saturday (at the end of the service) until Sunday at the end of the day and includes :

Installation and connection to the kegs / explanations of use & delivery of a memo / pick up by us at your place of reception, on Sunday at the end of the day. (Price on request)



**BOOKING**

# **BEER 'N COMBI**



**Let's get to know each other, talk to us about your projects  
and adapt together your needs...**

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