



Starshine Texas

Bartender Vendor Information

Thank you for working a Starshine event! We have some information about our venue and rules we would like you to follow below:

Indoor Space

- We have one bar located inside our venue. You will have access to:
 - commercial ice machine
 - dual keg kegerator (fits 2 half barrels)
 - double bar fridge
 - 2 bar guns
 - Include: cola, diet cola, lemon lime, doctor, root beer, sweet and sour, unsweetened tea, tonic, soda, & water

Outdoor Space

- The beach bar is available for the bartender to use if Exclusive Package was chosen.
- We do not have an outdoor bar by the courtyard, but we allow a pre-discussed space to be used as an additional bar area. All rules below must be followed for the outdoor space and indoor space.

Set-up

- Vendors are allowed to begin setup at 10am on the event date.

Clean-up

- The bar must be cleaned of any residue/liquid/spillage before the bartender leaves.

Break-down

- Events end by 12am. Vendors will have an additional hour (no later than 1 am) to load out any items from our property. Starshine is not responsible for items left behind and/or lost. Vendors must be off property after their 1 additional hour.

Additional Rules/Information

- All Texas Alcoholic Beverage Commission (TABC) laws must be followed while on the premises.
- All alcohol must stop being served by 11:30pm.
- Starshine stocks the bar with disposable cups (16oz, 12oz, 9oz, 6oz champagne flutes, 2oz shot glasses), napkins, sip stirrers, and garnishes.

Let us know if you have any questions! You can call/text us at **832-947-4581** or email us at starshine@starshinetx.com. Lastly, if you enjoyed working at our venue and are interested in being on our vendor list, please let us know!