

SIGNATURE CRAFT COCKTAILS

Take your event to the next level with our **Premium Craft Cocktail Upgrade Package**. This elevated option opens the door to bold flavors and impeccable presentation, allowing your guests to indulge in handcrafted, artisanal cocktails that go far beyond our standard bar offerings.

SIGNATURE CRAFT COCKTAIL PACKAGE

~ \$46 per guest

\$12 per guest for each additional hour

2 Select & 2 Curated
Wine Varietals

2 Domestic Beer Selections

2 Premium Beer Selections

2 Craft Beer Selections

Top Shelf Liquor Options

+ Choice of 2 Craft Cocktails:

Cocktails curated and provided by our Mixologist

Prepared with our professional bar setup, premium mixers, and garnishes

Designed to elevate the guest experience while maintaining smooth bar flow

**Includes "Everything You Need" Mixer Supplies Package in addition to designed craft garnishes*



SIGNATURE CRAFT COCKTAILS

Featuring fresh-pressed citrus juices, hand-crushed sugar and brown sugar cubes, edible flowers, umbrellas, and seasonal garnishes—paired with high-quality spirits, signature syrups, liqueurs, and bitters—each cocktail is designed to impress. Highlights may include Moscow Mules served in copper mugs with ginger candy, Smoked Old Fashioneds presented under glass domes to infuse rich wood aromas, and French 75s prepared with crushed ice for a refreshing twist on a classic. Whimsical dry ice presentations further elevate the visual and sensory experience.

Smoked Old Fashioned

A refined take on a classic favorite, this Old Fashioned is prepared with a brown sugar cube, aromatic and walnut bitters, and a torched orange essence. The cocktail is finished beneath a smoked glass dome, allowing the oak, cherry, or hickory smoke to infuse gently before unveiling the drink to the guest for a dramatic and aromatic experience



Orange Crush Premium

Prepared with freshly pressed orange juice, vodka, and triple sec, this signature beverage carries the bright citrus character of a coastal favorite. Crushed ice and a dehydrated orange wheel allow the drink's freshness to shine through.



French 75 Royale

Crafted with gin, fresh lemon, and simple syrup, this sparkling cocktail is topped with champagne and served over shaved ice. Its bright flavor profile is complemented by an edible flower garnish, offering both visual beauty and refreshing citrus notes.



Lavender Honey Collins

A floral and lightly sweet Collins variation featuring gin, fresh lemon, lavender honey syrup, and sparkling soda. Finished with a lavender sprig, it delivers an aromatic and refreshing profile ideal for warm-weather events.



The Poinsettia Sparkler

A seasonal favorite that remains elegant year-round, this cocktail blends triple sec, cranberry, and champagne, accompanied by fresh cranberries and a rosemary sprig. The fragrant herbal finish makes it a striking presentation at any celebration.



Dragonsbreath Daiquiri

A visually captivating cocktail featuring rum, lime, and simple syrup, unveiled with a dramatic dry ice presentation that creates a swirling fog effect. A dehydrated lime wheel and orchid garnish highlight its tropical elegance.



Cocktails

Espresso Vanilla Martini

This rich, smooth martini combines vodka, coffee liqueur, and freshly brewed espresso with a hint of vanilla syrup. A dusting of cocoa and three espresso beans add a refined finishing touch.



Bourbon Maple Smash

Made with bourbon, lemon, and a maple reduction, this cocktail offers warm and inviting notes. A cinnamon stick and rosemary sprig garnish complement the drink's autumn character.



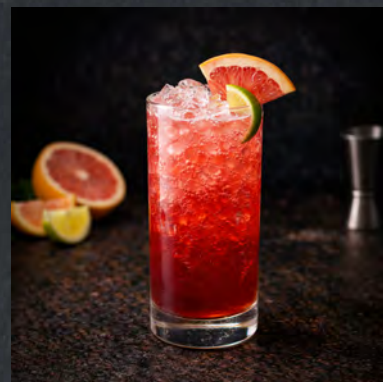
Cucumber Mint Refresher

A crisp vodka cocktail featuring muddled cucumber, mint, lime, and sparkling soda. The cooling profile and clean finish make it a guest favorite for outdoor celebrations.



Hibiscus Paloma

A vibrant tequila cocktail featuring hibiscus syrup, fresh grapefruit, and lime, topped with sparkling soda. The bold color and citrus-forward aroma create a refreshing yet sophisticated beverage option.



Moscow Mule Deluxe

Served in a polished copper mug, this elevated Mule incorporates fresh lime, ginger beer, and a touch of house-crafted ginger syrup. A ginger candy skewer and mint bouquet complete the look, giving it a clean, refreshing aroma and crisp flavor.



Garden Gin Blossom

A light, botanical-forward gin cocktail prepared with elderflower, lemon, and a touch of honey syrup. Edible flower petals float delicately atop the drink, making it an excellent choice for spring or garden events.

