elevated BAR experiences

Artfully and thoughtfully curated *elevated bar experiences* with beautiful displays, bar backs and high-end mixology tools attended by the most in demand mixologists in the region.

OUR services

$12-$35 per person
(price varies by signature drink selection)

Per Person Fee Includes:

- *Two Signature Drinks* from menu
- 100% handcrafted ingredients
- Premium mixers, tonics, and bitters for cocktails
- A variety of premium fresh garnishes like fresh herbs and flowers
- Framed *cocktail signage*
- 100% fresh squeezed juices
- Simple syrup
- Bitters
- Specialty Bar Kit with an assortment of *gourmet cocktail ingredients* for those one off specialty requested cocktails.
- Sparkling waters, soft drinks and tonics for cocktails
- Bar ice
- Linen-like cocktail napkins

**An additional 21% service charge and local tax will be added to the final price*

staff rates

MIXOLOGISTS	$500
CAPTAINS	$600
BARBACKS	$300
TRAY PASSING COCKTAIL SERVERS	$200

the details

Rates are based on a 5 hour service window.

Ratio: 1 Mixologist & 1 Barback per 100 guests

Captains are mandatory for any event over 300 guests and any event with multiple bar stations/ service points.

Bar team will provide setup, continuous service through the event, and teardown.

Barbacks will provide bussing of glassware.

COCKTAIL menu

Our handcrafted cocktails are created with top shelf ingredients, house made syrups, fresh squeezed juices and innovative, captivating presentations.

Brandy

Side Car - Cognac, Cointreau, Fresh Lemon Juice, Orange Peel, Sugar Dusted Rim

Gin

Cucumber Mule - Gin, Fresh Lime Juice, Muddled Cucumber, Ginger Beer, Fresh Mint

Euro Floral Bloom - London Dry Gin, Nigori Sake, St Germain, Italicus, Lychee Reduction, Fresh Lime Juice, Angostura Bitters

Strawberry Shortcake - Gin, Fresh Lemon Juice, Local Honey, Muddled Strawberry, Fresh Thyme

Mezcal

Paloma - Tequila, Mezcal, Simple Syrup, Lime + Grapefruit Juices, Kosher Salt, Grapefruit Tonic, Grapefruit Peel

Sugar Daddy - Mezcal, Grand Marnier, Jagermeister, Bitters, Blood Orange Mist, Dehydrated Blood Orange

Spritz

Champs - Champagne, Sugar, Angostura Bitter, Lemon Peel

Ethereal Light - Apricot or Peach Liqueur, Ramazzotti Apertivo Rosato, Campari, Dry Sparkling Wine, Blood Orange Mist

Huckleberry Spritz - Prosecco, Muddled Huckleberry, Club Soda

Mango + Lime Spritz - Prosecco, Tajin, Mango Puree, Lime Juice, Honey, Club Soda, Mint

St. Germain Spritz - Prosecco, Club Soda, Elderflower Liqueur

Tequila

Butterfly Margarita - Tequila, Cointreau, Fresh Lime Juice, Lavender Tea Syrup, Butterfly Pea Flower, Orchid, Smoke Bubble

Caliente Margarita - Habanero Infused Tequila, Grand Marnier, Fresh Lime Juice, Fresh Watermelon, Cointreau, Agave, Tajin Salted Rim

Muddled Mango - Tequila, Fresh Lime Juice, Agave Syrup, Jalapeno, Muddled Mango, Lime Zest, Salt Dusted Rim

Paloma - Tequila, Mezcal, Simple Syrup, Lime + Grapefruit Juices, Kosher Salt, Grapefruit Tonic, Grapefruit Peel

Saturday Night - Habanero Infused Tequila, Vanilla, Fresh Lime Juice, Raspberry Puree, Fresh Basil

Sugar Daddy - Tequila, Grand Marnier, Jagermeister, Bitters, Blood Orange Mist, Dehydrated Blood Orange

Tequila Pucker - Blanco Tequila, Pineapple Juice, Fresh Lime Juice, Cinnamon Bark Syrup, Lime Garnish

Rum

Brazilian - Leblon Cachaca, Fresh Lime Juice, Cinnamon Reduction, Dry Curacao, Agave, Passion Fruit Puree

Candela - Aged Rum, Brown Sugar Syrup, Chocolate Bitters, Orange Peel, Cinnamon Sticks, Smoked Cinnamon Glass

Monkey Mai Thai - Hawaiian Rum, Lime Juice, Curacao, Pineapple, Lilikoi Foam

Tiki Tiki - Pineapple Rum, Brown Sugar Reduction, Fresh Lime Juice, Fry Curacao, Angostura Bitters, Club Soda, Grated Nutmeg, Fresh Mint

Tropical Storm - Pineapple Rum, Passion Fruit Puree, Fresh Lime Juice, St Germain, Hibiscus, Angostura Bitters

Vodka

Cherry Fizzy - Vodka, Luxardo Liqueur, Fresh Lime Juice, Muddled Luxardo Cherries, Seltzer, Mint

Cucumber Mule - Vodka, Fresh Lime Juice, Muddled Cucumber, Ginger Beer, Fresh Mint

Idaho Lemonade - Huckleberry Vodka, Fresh Squeezed Lemon Juice, Simple Syrup, Huckleberry Puree, Fresh Mint

Idaho Mule - Huckleberry Vodka, Fresh Lime Juice, Ginger Beer, Huckleberry Puree, Fresh Mint

Whiskey

Bees Knees - Bourbon, Honey, Fresh Lemon Juice, Saffron Bitters, Rosemary, Gold Flakes

Old Fashionable - Whiskey, Sugar, Citrus Bitters, Cherry Syrup Reduction, Orange Peel, Luxardo Cherry

Old Friends - Whiskey, Campari, Dry Vermouth, Lemon Peel

Sugar Daddy - Bourbon, Grand Marnier, Jagermeister, Bitters, Blood Orange Mist, Dehydrated Blood Orange

Whiskey Sour - Whiskey, Egg Whites, Lemon Juice, Simple Syrup, Luxardo Cherries, Angostura Bitters

**seasonally available*

Fall / Winter

Grapefruit Cardamon Fizz - Cardamom Infused Gin, Prosecco, Rosemary Syrup, Grapefruit Juice

Greenbluff Buttered Rum - Dark Spiced Rum, Greenbluff Apples, Cinnamon, Fresh Ground Nutmeg

Hot Mulle - Dark Spiced Rum, Greenbluff Cider, Harvest Spices, Cinnamon Stick, Blood Orange

Mexican Hot Chocolate - Tequila, Hot Dark Chocolate Coco, Cinnamon, Cayenne

Salted Caramel White Russian - Vodka, Irish Cream, Salted Caramel Liquor, Amaretto

Washington Margarita - Tequila, Grand Marnier, Fresh Lime Juice, Apple Cider Reduction, Agave, Cinnamon Stick, Rosemary, Star Anise

Let our mixologist create a seasonal favorite of your choice!

MIXOLOGY tools

- Copper Shakers
- Copper Mixing Glasses
- Copper Beverage Dispensers
- Elegant Napkin Holders
- Bar Spoons
- Ice Tools
- Stainless Steel Drip Trays
- Torches
- Vapor Gun
- Cutting Boards
- Knives
- Garnish Tools
- Ice Coolers
- Strainers
- Tongs
- Bottle Openers
- Garnish Display
- Bar Trays
- Hammered Chilling Buckets
- Other Mixology Specific Tools

$300 per 6 foot bar

price breakdown
+ cost per guest $12-$35
+ staff rates
+ bar rentals
+ 21% service charge & local tax

BAR rentals

Specialty, unique and *beautifully designed bars* featuring *exclusive decor* and *design*. View our Signature Bar rentals below or inquire within for additional options available through our rental partners.

view rentals

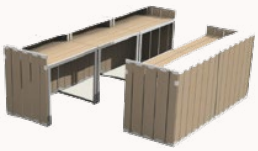
What the client provides:

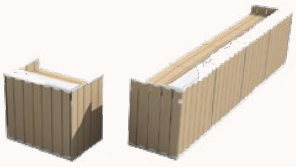
- Spirits, Wine, Beer
- Trash Cans/Trash Dumpster
- Glassware*
- Bar*
- Barback*

**Glassware, Bar, and Barback can be provided for an additional cost.*

the u-bar box

only available in white





additional configurations

Due to their customizable nature, we offer set-ups of 6, 9 and 20 feet.

Available as both standard or U-shape.

PRICING:

6 FEET BAR RENTAL	$600
9 FEET BAR RENTAL	$1000
20 FEET BAR RENTAL	$1600

the standard

the details

LED Portable Bar

DIMENSIONS: 63.5” wide x 49.5” tall x 35” deep

COLOR: white with black trim

PRICING: $150

the bradford

Our custom built wall has four shelves to display all your favorite drinks. Made from all wood and completed with a modern white wash finish. The welcome sign is included in rental price and can be customized for an additional cost.

DIMENSIONS: 7’ H x 4’ W x 1.5’ D

MATERIAL: wood

COLOR: natural wood with white stain

QUANTITY: 1

RENTAL PRICE: $325

the newport

The unique design of this barback shelf adds a touch of modern luxury to any event. It is made with a white metal frame and glass shelving for an open air, clean look. This one pairs great with all neutrals or vibrant colors.

DIMENSIONS: 70.88” H x 30” W x 14.5” D

MATERIAL: metal frame & glass shelving

COLOR: white

QUANTITY: 2

RENTAL PRICE: $80 each

dolce arches

Our custom built dolce arches are perfect for a statement drink display, barback, or champagne wall. Made from all wood and completed with a modern white wash finish. Use all three for an expansive display or just one or two for smaller spaces.

DIMENSIONS: 7’ H x 2.5’ W x 1.5’ D

MATERIAL: wood

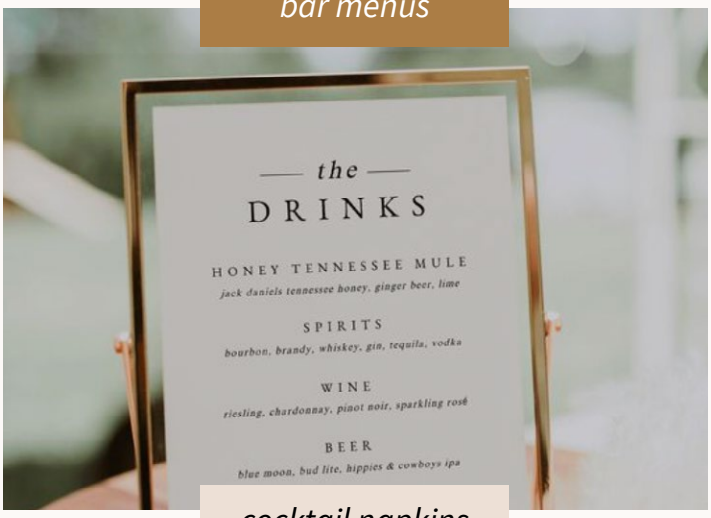
COLOR: natural wood with white stain

QUANTITY: 3

RENTAL PRICE: $170 each

CUSTOMIZE your bar

bar menus



logo bar fronts

cocktail napkins

drink tags & stir sticks