



# Specialty Bars

## **kombucha cocktails**

\$18 each

cocktails and antioxidants don't usually go together, but we wanted to change that. our team of mixologists built a bar around kombucha, a lightly effervescent, fermented tea packed with probiotics and antioxidants. we took a curative approach, incorporating botanicals and herbs that really complement the kombucha chosen from our local brewery, while playing around with classic cocktail recipes. you'll notice some twists, and may decide these "healthy" cocktails are even better than their famed originals. it's a new day. drink well, be well.

### *"a shot of penicillin"*

four roses bourbon, amaro montenegro, lemon honey syrup, passionfruit kombucha

### *"no more scurvy" daiquiri*

bacardi superior rum, lime juice, orange liqueur, raspberry-lime-ginger kombucha

### *paloma madrona*

sauza silver tequila, banhez mezcal joven, grapefruit liqueur, grapefruit juice, passionfruit kombucha

### *secret garden spritz*

ketal one grapefruit, rose, grapefruit liqueur, angostura soda, raspberry-lime-ginger kombucha

### *"sidekar"*

remy vsop cognac, ginger liqueur, lemon juice, raspberry-lime-ginger kombucha

## **the interactive mojito bar**

\$18 each

get ready to try something a bit beyond the ordinary with this ultimate classic latin cocktail. you choose the ingredients of your mojito from a selection of six fresh fruits, sliced, muddled and hand blended right before your eyes. all mojito's are made with premium rums by bacardi select flavors.

*classic, citrus, seasonal berries*

## **margaritas!**

\$18 each

timeless and simple, there's a reason margaritas never go out of style! Whether classic or made with seasonal fruit, these margaritas are sure to be a crowd pleaser for every occasion! select three flavors to be served on the rocks.....

### *classic*

tequila, agave nectar, triple sec, house sour mix

### *jalapeno*

premium tequila, jalapeno puree, jalapeno infused agave nectar, triple sec, house sour mix

### *strawberry basil*

premium tequila, rock candy syrup infused with fresh strawberries and fresh basil, triple sec, house sour mix

### *seasonal*

premium tequila, seasonal fruit puree, triple sec, house sour mix

## **more than one mule!**

\$18 each

the moscow mule was invented in 1941 by john g. martin, an american spirits and food distributor. he went around the country selling vodka and popularized the cocktail. martin would ask bartenders to pose with his moscow mule. he would then take two photos, one for the bartender to display and a second photo would be put into a collection and used as proof to the next bartender of the popularity of the drink! enjoy martin's moscow mule or one of our other creative variations!

### *moscow mule*

premium vodka, ginger beer, fresh lime juice, mint garnish

### *florida mule*

premium rum, ginger beer, fresh lime juice, mint garnish

### *mexi mule*

premium tequila, ginger beer, fresh lime juice, mint garnish

### *kicks like a mule*

premium bourbon, ginger beer, fresh lime juice, mint garnish

## **the locals**

\$18 each

we created this bar around our local farms and distillery featuring the best citrus and spirits they have to offer. we combined lakeland citrus, plant city strawberries, and key west honey with spirits out of st augustine distillery to present these simple, yet incredibly enjoyable, cocktails. perfect year round and a compliment to any event for a real "taste of" what our locals are known for.

### *florida born & raised*

local strawberry infused st augustine vodka, housemade orange liquor, florida lime, cucumber foam, key west salt

### *keys bees knees*

st augustine gin, florida lemon, florida keys honey syrup

### *st george street punch*

st augustine rum, housemade orange liquor, fresh pressed florida oj, house sour, cinnamon, blackstrap bitters

### *the villano*

st augustine vodka, house citrus sour, florida keys honey syrup, fever tree ginger beer

## **craft beer station**

taste these exclusive handcrafted beers from around the country. add a unique display to the event and let your guests discover the re-invention of this refreshing favorite ~10 day advance ordering. beer selection based on availability

### **choose one station:**

\$12.00 Each

*"surfing hops"* - selection of three west coast craft beers:

lagunitas ipa, fire rock pale ale, rogue beer, sierra nevada, full sail lager

*"east coast suds"* - selection of three east coast craft beers:

brooklyn beer, sam adams seasonal beer, terrapin rye pale ale, swan and dolphin phins & feathers

*"sunshine brews"* - selection of three florida craft beers:

the native lager, monk in the trunk, holy mackerel, orange blossom pilsner, swan and dolphin phins & feathers

*"poolside brewski"* - selection of three crafted beers in cans

oskar blues, bluemoon, narraganset lager, swan and dolphin phins & feathers

## **the classics**

\$18 each

presented by our old school styled bartenders using official international bartender association recipes and classic dry snacks. prepared with freshly juiced and muddled fruits and seltzer with attractive classic garnishes.

the perfect martini

gin or vodka traditionally stirred into a chilled glass, garnished and served straight up

the tom collins

gin mixed with fresh lemon juice and simple syrup in a tall glass with ice, topped off with fresh seltzer and garnished with lime

the old fashioned

muddled sugar, bitters and soda water topped with and bourbon then garnished with an orange slice, maraschino cherries

the pisco sour

pisco, fresh lime juice, simple syrup, one egg white shaken hard with ice, strained into a glass and garnished with a drizzle of bitters

the manhattan

whiskey, sweet vermouth and a dash of bitters stirred over ice and strained into chilled glass, garnished with a maraschino cherry

the brandy alexander

cognac, creme de cacao with fresh cream, shaken with ice and strained into a chilled glass, garnished with nutmeg

## **classic cocktails with flavored rim**

\$18 each

this colorful beverage station is ideal for an indoor or outdoor event. it features four of your favorite "old time" libations that are prepared in a unique style allowing your guests to change the flavor with our six different sugar rim flavors. all libations are served martini-style. select four:

### *long island iced tea*

vodka, rum, gin, tequila, triple sec, fresh sour and a splash of coke

### *gin fizz*

gin, fresh lemon juice, sugar and fresh seltzer

### *mai tai*

rum, orange curacao, orgeat syrup, fresh lime juice and dark rum

### *sidecar*

brandy, lemon juice and cointreau

### *whiskey sour*

whiskey, sugar and fresh lemon juice

### *apple core*

apple vodka, fresh apple puree, apple cider and fresh lemon juice

## **spice it up with sangria**

\$16 each

nothing is better than refreshing sangria to add a little fun to your event. we have taken our favorite wines, fruits and juices to blend three great sangrias that are sure to be enjoyed. fresh fruity and delicious. try one or try them all!

### *white sangria*

white wine, peaches, oranges, peach schnapps, triple sec and apricot brandy

### *red sangria*

red wine, oranges, lemons, apples, cassis, brandy and raspberries or strawberries

### *sangria de cava*

sparkling wine, amaretto, triple sec, apricot brandy, peach schnapps, apples, lemons, oranges, and peaches

## **the chef's bar**

\$18 each

this bar is a mix of culinary and cocktail expertise. bartenders muddle, mix and stir drinks from specially built butcher block front tables, both covered and surrounded with fresh fruits, vegetables and herbs. Included on the back bar will be metro carts filled with more fresh products and your own personal bar chef. the bar chef will be cutting, slicing and juicing all of the fresh herbs and produce for the front cocktail team. this is truly a work of art.

~ minimum of 100 people required

### *grapefruit julep*

finlandia grapefruit vodka, rock candy syrup, honey syrup, lime juice, grapefruit and pomegranate juice, garnished with mint

### *cucumber cobbler*

absolut vodka, fresh lemon juice, ginger syrup and fresh apple cucumber puree

### *pineapple smash*

absolut vodka, fresh lime and pineapple with rock candy syrup and a mint leaf

### *margarita*

herradura silver tequila, cointreau with agave nectar and lime

## **relax, rejuvenate, refresh**

\$18 each

there are no worries here, just fresh tropical frozen drinks to quench your thirst.

### pina colada

our secret pina colada mix featuring bacardi rum, coco lopez and topped with meyer's rum garnished with pineapple and a cherry

### classic daiquiri

the perfect blend of bacardi rums with your choice of strawberry, mango or banana

### margarita

tequila, triple sec and the juice of half a lime

### mai tai

bacardi rum, orange curacao, orgeat syrup, fresh lime juice and a float of meyer's rum

## **infusion bar**

\$18 each

a twist on some of your favorites. these premium libations are infused with only the highest quality fruits, juices and flavors available. the experience will be enhanced with science lab equipment, beakers and bubbles; all prepared in large attractive infusion jars for display on the back bars  
~ minimum of 100 people required

### *zooberry*

ketel one vodka® infused with blueberries, fresh lemon juice, simple syrup, lemon twist garnish

### *blue hypnotic*

beefeater wet gin® infused with pears, hpnotiq liqueur and pineapple juice, crushed mint garnish

### *honeydew tea*

skyy melon vodka® infused with honeydew white tea and fresh melon, fresh lemon juice, crystallized ginger garnish

### *lynchburg lemonade*

jack daniel's single barrel bourbon® infused with fresh lemons, triple sec and sprite, lemon twist garnish

## **foam bar**

\$18 each

old school soda fountain whipped cream cans create magic toppings for some of your favorite cocktails

### **cosmo**

skyy citrus vodka®, triple sec, cranberry foam and a twist of lemon

### **long island iced tea**

vodka, rum, gin, triple sec, fresh lemon juice and coca cola foam

### **creamsicle**

skyy orange vodka®, fresh orange juice, orange foam and an orange wheel

### **jager bomb**

jagermeister®, red bull® and red bull foam

## **caipirinha (kye-per-een-ya) bar**

\$18 each

taste the carnival with this ultimate classic Brazilian cocktail made with cachaca (kah-shah-sah). this brazilian liquor made from sugar cane adds a great tropical influence to your event. wind down to the taste of brazil with a myriad of the freshest ingredients in our capirinha bar

### *the classic*

made with freshly muddled lime, sugar and agua luca cachaca®

### *the seasonal smash*

made with fresh muddled seasonal fruits and accompanied with bacardi select® flavored rums

### *the caipirissima de uva*

made with flor de cana 4 year® instead of cachaca

### *the caipiroska*

made with absolut vodka® instead of cachaca

Bartender fee \$275 per bar will apply for every 3 hour period. Additional hours at \$75/hour

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.