

# Beverage Service



## *History:*

The contemporary craft cocktail movement has its roots in the pre-prohibition era of bartending. Spirit-forward cocktails made from fresh, simple ingredients were elegantly concocted by bartenders who were masters of their craft. The original craft cocktails were made with four simple ingredients - liquor, sugar, water, and bitters - to celebrate and enhance the raw liquors from which they were created. Today, craft cocktailing has reached another level. Innovative drink recipes are far more than using fresh-squeezed lime juice in place of mixes. Every ingredient in the drink and element of its presentation - down to the glassware - should be fresh, homemade and prepared specifically for the individual drink recipe.

## *Fresh taste, experienced staff:*

All ingredients for your specialty menu will be prepared fresh & made to order by our team of specialty bartenders who will certainly put the finishing touch on your craft cocktail bar experience!

## **craft :**

an art, trade, or occupation requiring special skill, especially manual skill

## **cock • tail:**

any combination of diverse elements, esp one considered potent

## *Customization:*

Work with our mixologists to create a craft cocktail menu that is unique to your event. Begin with one of our liquor-based packages and our team will collaborate with you to compose the perfect specialty menu for your guests.

## *Package Options:*

### *From the Oak Barrel*

A long time favorite from saloons to speakeasys, bourbon continues to offer versatile solutions to modern mixology.

### *Bathtub Gin*

From its home-crafting roots in the prohibition era to modern day distillery, this spirit offers a wide range of flavor profiles.

### *Bartender's Choice*

Browse our mixologist's favorite selection of classic cocktails featuring liquors that span the globe.

