

# BAR OFFERINGS

## BAR OFFERINGS

At Wild Events, we bring world-class beverage service to every occasion, led by industry veteran Rodrigo Alvarado. Our offerings include premium spirits, custom cocktail development, curated wine pairings, and innovative non-alcoholic options, all thoughtfully crafted to complement your event’s unique vision. Drawing inspiration from the creations of Chef Ryan Carroll, we incorporate the fresh, seasonal produce and vibrant flavors of local farms, ensuring every drink is as thoughtfully crafted as the food. Based on your selections and individual event needs, we determine the ideal staffing and bar layout for each event in order to provide seamless service, where guests don’t have to wait for drinks.

## OPEN BAR PACKAGES

### CLASSIC PACKAGE: \$150 PP

Open bar with a well-balanced selection of spirits, wines, and beer. Includes three expertly crafted specialty, classic, or non-alcoholic cocktails, allowing a mix of timeless favorites and seasonal offerings.

### SELECTION OF THREE SPECIALTY OR CLASSIC COCKTAILS

See cocktail offerings on page 2

#### WINE SELECTION

SPARKLING  
WHITE  
ROSÉ  
RED

#### SPIRIT SELECTIONS

TEQUILA BLANCO  
TEQUILA RESPOSADO  
TEQUILA AÑEJO  
MEZCAL  
VODKA  
GIN  
BOURBON  
RUM  
SCOTCH

#### MIXERS

CLUB SODA  
TONIC  
GINGER BEER  
SOFT DRINKS ON REQUEST (GINGER ALE, COKE, SPRITE, ETC.)

#### SELECTION OF TWO BEERS

#### GARNISHES

LEMON, LIME, ORANGE,  
GRAPEFRUIT, OLIVES

### ELEVATED PACKAGE \$200 PP

Open bar package includes everything in the classic package, with a refined selection featuring top-shelf spirits, a thoughtfully curated wine list, and craft beer. Expands the cocktail offerings to five, allowing for more customization and variety tailored to your event’s style and guest preferences.

### PREMIUM PACKAGE \$250 PP

Full bar experience includes everything in the classic package with multiple top-shelf spirits in each category, exceptional wine selections, and a fully customized cocktail menu crafted specifically for your event. Includes an expanded selection of mixers and garnishes, and a stocked bar in to service a full library of classic cocktails.

## LOOKING FOR EVEN MORE CUSTOMIZATION?

Inquire about the different add-ons, beverage pairings, and bar stations that we offer to make your event completely unique to you and your chosen menu.

#### BEVERAGE PAIRINGS FOR FARM TO TABLE DINNERS

GLOBAL WINE PAIRINGS  
\$125-\$250+ per guest  
  
LOCAL WINE PAIRINGS  
\$125-\$250+ per guest  
  
NON-ALCOHOLIC PAIRINGS  
\$95 per guest

#### ADD-ONS

CHAMPAGNE TOAST ADD-ON  
Priced based on selections  
  
ESPRESSO MARTINI ADD-ON  
\$35 per guest  
  
WELCOME COCKTAIL ADD-ON  
\$35 per guest, can be added to any wine package

#### BAR STATIONS \$2500

AGAVE TASTING STATION  
SPRTIZ STATION  
ESPRESSO MARTINI STATION  
MARTINI CART STATION

# BAR OFFERINGS

## SPECIALTY COCKTAILS

### SPRITZ

- APEROL SPRITZ

Aperol, sparkling wine, club soda
- HUGO SPRITZ

St. Germain, mint, lemon, sparkling wine, club soda
- SPRING FEVER

Strawberries, elderflower, lemon, rhubarb, sparkling rosé
- TOMATO SPRITZ

Tomato, gin, dry vermouth, sparkling wine
- GRAND SBAGLIATO

Campari, sweet vermouth, sparkling wine
- SBAGLIATO PRIMAVERA

Strawberry Campari, cacchi rosa, rhubarb, rosé, sparkling wine
- MELON SPRITZ

Melon liqueur, dry vermouth, lemon, elderflower, white wine, club soda

### SERVED UP

- MEZCAL GIMLET

Mezcal, blanc vermouth, cucumber cordial, lime
- ESPRESSO MARTINI

Vodka, coffee liqueur, coffee amaro, cacao, espresso
- COSMOPOLITAN

Vodka, cranberry cordial, orange liqueur, lime
- CANTALOUPE GIMLET

Gin, aquavit, cantaloupe/carrot juice, dill, lemon
- HOTEL NACIONAL

White rum, pineapple, apricot, lime
- PAPERBERRY

Bourbon, aperol, campari, yuzu-strawberry cordial, lemon, apple juice, coco mix, coffee beans, PX sherry

### SPIRIT FORWARD

- SUMMER NEGRONI

Mezcal, Campari, aperol, sweet and dry vermouth
- HAMPTONS OLD FASHIONED

Bourbon, apple jack, amaro, orchard hill cider, honey
- WHITE NEGRONI

Gin, dry vermouth, Bitteroma Bianco, bergamot, lemon oleo
- MARTINI VASCO

Spanish gin, bay leaf, manzanilla sherry, bianco vermouth, guindilla pepper brine
- MANGO MARTINI

Green chili vodka, yuzu gin, mango liqueur, fino sherry, tajin oil

### MARGARITAS

- SKINNY MARGARITA

Tequila or mezcal, orange liqueur, lime
- SPICY MARGARITA

Tequila or mezcal, lime, agave, serrano juice
- SPICY MARGARITA No. 2

Morita infused tequila, orange, lime, morita salt
- MARGARITA AL PASTOR

Tequila, pastor mix (pineapple, mint, basil, cilantro and jalapeño), lime
- PASSION FRUIT MULE

Mezcal, passion fruit, cucumber, lime, ginger beer
- SNAP ME UP

Tequila, amontillado, sherry, snap pea cordial, lime

### HIGHBALLS

- HEIRLOOM HIGHBALL

Vodka, sherry, tomato water, basil, celery
- PALOMA ROSA

Tequila, cocchi rosa, grapefruit, rosemary
- BAMBOO HIGHBALL

Dry vermouth, manzanilla sherry, lemon and olive bitters, tonic
- PIMM'S CUP

Pimm's, strawberry amaro, gin, ginger, cucumber
- BERGAMOT HIGHBALL

Gin, bergamot, lemon, orange blossom
- HIBISCUS HIGHBALL

Mezcal, sweet vermouth, hibiscus, cinnamon
- SMOKY TROPIC

Mezcal, pisco, pineapple, passion fruit, cinnamon
- CABALLO BLANCO

Tequila, mezcal, pineapple, ginger, lime, club soda, lemon

### PREMIUM +\$10 PP

- MATCHA & VANILLA PUNCH

Gin, matcha, greek yogurt, vanilla, white chocolate, (clarified milk punch)
- PIÑA COLADA

Rum blend, pineapple juice, coco mix, coffee beans, PX sherry, (frozen)
- JASMINE HIGHBALL

Gin, jasmine, lemon, coconut water, (carbonated)

## CLASSIC COCKTAILS

### WHISKEY

- OLD FASHIONED

Bourbon or rye whiskey, sugar, Angostura bitters, orange peel
- WHISKEY SOUR

Whiskey, lemon, simple syrup
- MANHATTAN

Rye whiskey, sweet vermouth, Angostura bitters, cherry
- BOULEVARDIER

Bourbon, sweet vermouth, Campari
- SAZERAC

Rye whiskey, sugar, Peychaud's bitters, absinthe rinse, lemon peel
- PENICILLIN

Scotch, lemon, honey-ginger syrup, Islay scotch float
- PAPER PLANE

Bourbon, Aperol, Amaro Nonino, lemon

### BRANDY & LIQUEURS

- SIDECAR

Cognac, orange liqueur, lemon
- PISCO SOUR

Pisco, lime, simple syrup, Angostura bitters
- AMARETTO SOUR

Amaretto, lemon, simple syrup

### VODKA

- MOSCOW MULE

Vodka, lime, ginger beer
- PORNSTAR MARTINI

Vodka, passionfruit liqueur, vanilla syrup, lime, prosecco
- MARTINI

Vodka, dry vermouth, lemon twist or olive
- COSMOPOLITAN

Vodka, orange liqueur, lime, cranberry

### RUM & CACHAÇA

- DAIQUIRI

White rum, lime, simple syrup
- MOJITO

White rum, lime, mint, simple syrup, soda water
- DARK 'N' STORMY

Dark rum, ginger beer, lime
- MAI TAI

Aged rum, lime, orange liqueur, orgeat, dark rum float
- CAIPIRINHA

Cachaça, lime, sugar

### GIN

- NEGRONI

Gin, sweet vermouth, Campari, orange peel
- MARTINI

Gin, dry vermouth, lemon twist or olive
- GIMLET

Gin, lime, simple syrup
- CORPSE REVIVER Nº2

Gin, cointreau, lillet blanc, lemon, absinthe rinse
- CLOVER CLUB

Gin, raspberry syrup, lemon
- GIN FIZZ

Gin, lemon, simple syrup, soda water
- BRAMBLE

Gin, maraschino liqueur, crème de violette, lemon
- AVIATION

Gin, green chartreuse, maraschino liqueur, lime
- TOM COLLINS

Gin, lemon, simple syrup, soda water
- HANKY PANKY

Gin, sweet vermouth, Fernet-Branca