

Updated March 1st, 2024

2024 BEVERAGE PACKAGES



PEAK BEVERAGE

Raise Your Bar

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BRINGING TOGETHER EVERYTHING YOU WANT IN A BAR SERVICE

You might be wondering, "What is beverage catering? I thought catering was food?" No worries, we get that a lot. The truth is, we offer hand-selected spirits and wines, fresh lemon and lime juice, mixers, glassware, and trained bartenders all under one "roof" (wherever your roof might be). With our focus on value and expertise every time, we provide your dream bar, with dream bar service.

One trusted partner. No hassles.
This is premium beverage catering at a budget-friendly price.

WHEN WE SAY RAISE YOUR BAR, WE MEAN IT.

Since 2012, we've been providing a one-stop beverage solution for thousands of events across Colorado, and we're bringing that expertise to Texas! With us, you don't have to wait for alcohol delivery, rent glassware, or interrupt your party to make sure your bar is stocked. With our own liquor license, our own bartender training program, and unsurpassed experience, you get real value. So if the wedding party starts downing drinks, you don't have to worry — we've got this.



HOSTED PACKAGES FOR ANY EVENT AND BUDGET:

- Beer, wine, & liquor selections
- Fresh lemon & lime juice
- Sodas, juices, & water
- Ice, glassware, & bar equipment
- Liquor liability insurance
- Complimentary champagne toast
- Certified captain and staff
- Dedicated Client Sales Representative
- Customizable options for your perfect event
- No limit or additional fees based on the amount of drinks consumed at your event

If a hosted bar doesn't seem like the right fit, we offer cash bar and consumption model options - see page 16 for pricing

**Anything else your bar may need!*

2024 BEVERAGE PACKAGES + PRICING

HOUSE BEER + WINE

Includes 4 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
No Spirits

3 hrs \$19.75 per person

4 hrs \$22.50 per person

5 hrs \$23.75 per person

Table Side Dinner Wine Service:
Add \$3.50 per person

HOUSE FULL BAR

4 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
House Spirits

3 hrs \$22.50 per person

4 hrs \$25.00 per person

5 hrs \$26.75 per person

Table Side Dinner Wine Service:
Add \$3.50 per person

PEAK STANDARD

2 Standard + 2 House Wines
Champagne Toast
2 Domestic + 3 Craft Beers
Standard Spirits

3 hrs \$27.00 per person

4 hrs \$28.50 per person

5 hrs \$30.50 per person

Table Side Dinner Wine Service:
Add \$4.50 per person

TASTE OF TEXAS

2 Standard + 2 House Wines
Champagne Toast
2 Domestic + 4 Craft Beers
Texas Spirits

3 hrs \$31.00 per person

4 hrs \$32.25 per person

5 hrs \$33.75 per person

Table Side Dinner Wine Service:
Add \$4.50 per person

DELUXE

2 Deluxe + 2 Standard Wines
Champagne Toast
2 Domestic + 4 Craft Beers
Deluxe Spirits

3 hrs \$31.50 per person

4 hrs \$34.25 per person

5 hrs \$35.25 per person

Table Side Dinner Wine Service:
Add \$6.50 per person

TOP SHELF

2 Top Shelf + 2 Deluxe Wines
Deluxe Champagne Toast
2 Domestic + 4 Craft Beers
Top Shelf Spirits

3 hrs \$37.75 per person

4 hrs \$40.25 per person

5 hrs \$43.00 per person

Table Side Dinner Wine Service:
Add \$10.50 per person

UNLIMITED QUANTITIES REGARDLESS
OF PRODUCT POPULARITY OR
CONSUMPTION AMOUNTS!



COMPLIMENTARY
CHAMPAGNE TOAST
WITH EVERY FULL-
SERVICE PACKAGE!



Pricing shown above is pre-tax and taxes will be applied to each package. Administration and travel fee will be applied based on the venue location.

Gratuity for staff is appreciated and at the discretion of the client.

There is a \$0.75pp discount for using plastic ware. Prices are reflective of 21+ alcohol-drinking guests. \$7.99pp for non-drinkers (under 21 years of age or adult non-drinkers).

Bar minimums apply to each package. \$2.50pp or more will be added for each additional hour beyond 5. All products subject to pricing and availability changes.

CASH BAR/ON-CONSUMPTION BAR PRICING AND MINIMUMS

LOOKING TO SAVE SOME MONEY OR HOST A DIFFERENT STYLE OF EVENT?

Try our cash or on-consumption bar model instead of a hosted bar. This style of bar is great for non-profit events, public events, casual parties with friends, events with low-drinking attendees, or any type of event where hosting an unlimited open bar is not wanted or possible due to budgetary constraints.

WITH AN ON-CONSUMPTION BAR OR CASH BAR, YOU ONLY PAY FOR WHAT YOU DRINK!



Our pricing is similar to a restaurant's happy hour menu, and you can create a custom menu for your event by choosing from our popular options of wine, beer, spirits, and cocktails!

Both of these options work similarly – you or your guests pay for each drink instead of hosting an open bar.

REACH OUT TO YOUR CLIENT SALES REPRESENTATIVE FOR A PRICING MENU AND TO GET STARTED ON A CASH BAR OR ON-CONSUMPTION QUOTE!

CASH BAR OR ON-CONSUMPTION OPTIONS

CASH BAR

Your guests pay by the drink. Similar to going to a bar or restaurant.

ON-CONSUMPTION BAR

Our bartenders keep track of the alcohol served during the duration of the event, then charge you for the amount consumed at the end. Consumption model bars can be useful when you know you have a crowd of very light drinkers.

HYBRID BAR

Starts as an on-consumption bar until a pre-determined total is reached and then becomes a cash bar where guests pay for their own drinks.



Our cash and consumption models include the same elements as our hosted bars! The only difference is alcohol is not unlimited, and you can customize your own menu. We include: bar setup (tables, linens), 1 bartender per setup, ice, plasticware cups, unlimited beers, unlimited wines, and unlimited liquor (if package selected), non-alcoholic options, all equipment, 1 POS system per setup, cash drawers, and card readers.

Default is plasticware. Glassware adds an additional fee.

BAR PACKAGES

These packages have been curated by our Beverage Director and blind-tested by our entire team to provide optimum value and selection. We are always looking for the best products, so they may change up to 60 days before your event. If you have particular products in mind, we may be able to accommodate. Just talk to your Peak representative for details.

Tier Key

- House Selections
- Standard Selections
- ◆ Deluxe Selections
- ✦ Top Shelf Selections

HOUSE BEER & WINE

The perfect package for keeping things low-key.

Wine

- **Includes all 4 House wines**
Complimentary champagne toast

Beer

- Select 2 Domestic beers**
- Select 3 Craft or Imported beers**
See page 9 for options

HOUSE FULL BAR

For when you're more interested in getting back on the dance floor than reading the wine list.

Wine

- **Includes all 4 House wines**
Complimentary champagne toast

Beer

- Select 2 Domestic beers**
- Select 3 Craft or Imported beers**
See page 9 for options

Spirits

- Includes all of the following:
- Monopolowa Vodka**
 - Cruzan Light Aged Rum**
 - Miles' Gin**
 - Montezuma Tequila**
 - Benchmark Bourbon**



PEAK STANDARD

The tried and true package — value that we stand behind.

Wine

● Select 2 House wines

■ Select 2 Standard wines

Complimentary champagne toast

Beer

Select 2 Domestic beers

Select 3 Craft or Imported beers

See page 9 for options.

Spirits

Includes all of the following:

Svedka Vodka

Bacardi White Rum

New Amsterdam Gin

Agavales Blanco Tequila

Henry McKenna Bourbon

Cutty Sark Scotch

TASTE OF TEXAS

Give your guests a taste of Texas's finest spirits.

Wine

● Select 2 House wines

■ Select 2 Standard wines

Complimentary champagne toast

Beer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options

Spirits

Includes all of the following:

Deep Eddy Vodka

Spirit of Texas White Rum

Still Austin American Gin

Lunazul Blanco Tequila*

Balcones Pot Still Bourbon

DELUXE

Take your bar game up a notch.

Wine

■ Select 2 Standard wines

◆ Select 2 Deluxe wines

Complimentary champagne toast

Beer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options.

Spirits

Includes all of the following:

Tito's Vodka

Capitan Morgan Spiced Rum

Bombay London Dry Gin

Hornitos Blanco Tequila

Jack Daniel's Black Label Whiskey

Dewar's White Label Scotch

TOP SHELF BAR

For an elite experience.

Wine

◆ Select 2 Deluxe wines

✦ Select 2 Top Shelf wines

Complimentary Top Shelf
champagne toast

Beer

Select 2 Domestic beers

Select 4 Craft or Imported beers

See page 9 for options

Spirits

Ketel One Vodka

Plantation Grande Reserve Rum 5 Yr

Hendrick's Gin

Lalo Tequila

Woodford Reserve Bourbon

Choice of one of below:

Ardmore Legacy Highland Single

Malt Scotch Whisky

or

Bahnez Espadin Mezcal

*All tequilas are made in Mexico, so we've selected a premium tequila for this package through meticulous product testing.

WINE SELECTIONS

The wines below are organized by type, then flavor profile. Use the key to the right to determine which wines fall within the package you have selected. All packages above House include two tiers of wines.

Tier Key

- House Selections
- Standard Selections
- ◆ Deluxe Selections
- ✦ Top Shelf Selections

Red Wines

LIGHT & LIVELY

- **Castle Rock Cuvée Pinot Noir, California**
cherry | tea | herbal spice
- ◆ **Lapis Luna Pinot Noir, California**
red cherries | boysenberries | purple flowers
- ◆ **Chateau L'Ermite D'Auzan, France**
berries | pepper | baking spices
- ✦ **Lunaria Pettirose Cerasuolo d' Abruzzo, Italy**
red fruit | almond | cherries

BIG & BOLD

- **House Cabernet**
ripe blackberry | spice | vanilla
- **Dante Cabernet Sauvignon, California**
cranberry | cassis | cocoa
- ◆ **Bonney Doon Le Cigare Volant, Portugal**
wild strawberry | rhubarb | black pepper
- ◆ **Substance Cabernet Sauvignon, Washington**
currants | violets | black cherry
- ✦ **Clay Shannon Cabernet Sauvignon, California**
blackberries | figs | vanilla
- ✦ **Smith & Hook Proprietary Red Blend, California**
cranberry | dark cherry | plum
- ✦ **Tonnino Nero d'Avola, Italy**
blackberries | black cherries | white pepper

FRUITY & MEDIUM-BODIED

- **House Malbec**
blackberry | cherry | smoke
- **Tilia Malbec, Argentina**
plum | black cherry | violet
- **Campo Viejo Garnacha, Spain**
strawberry | raspberry | lilac
- ◆ **Norton 1895 Malbec, Argentina**
black cherry | chocolate | black pepper
- ◆ **One Hope Red Blend, California**
orange spice | clove | graham cracker
- ◆ **Franco Serra Langhe Nebbiolo, Spain**
dried fruit | herbal aromas | cherries
- ◆ **Cannonball Merlot, California**
dried cherries | herbs | clove
- ✦ **Bodegas Muriel Reserva Rioja, Spain**
strawberries | vanilla | oak
- ✦ **Inkarri Malbec, Argentina**
blueberry | cardamom | desert herbs
- ✦ **Fossil Point Pinot Noir, California**
plum | orange peel | marjoram
- ✦ **Field Recording Cab Franc, France**
black cherries | rosemary | red currants

White Wines

LIGHT & LIVELY

- **House Sauvignon Blanc**
grapefruit | gooseberry | green apple
- **The Champion Sauvignon Blanc, New Zealand**
gooseberry | passion fruit | fresh citrus
- **Sand Point Pinot Grigio, Italy**
lemon | tangerine | lychee
- **Poggio Anima Grillo Uriel, Italy**
white peaches | white plums | wild flowers
- ◆ **Pine Ridge Chenin Blanc, South Africa**
orange blossom | honey suckle | ginger
- ◆ **Villa Maria Savignon Blanc, Australia**
grapefruit | kumquat | mango
- ◆ **Château Castenet Entre-Deux-Mers, France**
grapefruit | green apple | pear
- ◆ **Fidora Pinot Grigio, Italy**
white flowers | apricot | pears
- ◆ **La Mura Pinot Grigio, Italy**
green apple | pear | peach
- ✿ **McBride Sisters Sauvignon Blanc, New Zealand**
white flowers | fuji apples | passion fruit
- ✿ **Lunaria Civitas Pecorino, Italy**
citrus | peach | orange blossom



FRUITY & MEDIUM-BODIED

- ◆ **Pavette Chardonnay, California**
lemon curd | baked apples | tropical fruit
- ✿ **La Cana Albarino, Spain**
green apple | citrus | tropical fruit
- ✿ **Les Hauts de Lagarde Bordeaux Blanc, France**
white peach | star fruit | pear

BIG & BOLD

- **House Chardonnay**
pear | lemon zest | vanilla
- **Joel Gott Unoaked Chardonnay, California**
pear | sweet-tart apple | mango
- ◆ **Mary Taylor Cotes de Gascogne, New Zealand**
citrus | tropical fruit | mineral
- ✿ **Lubanzi Chenin Blanc, South Africa**
apples | fresh herbs | citrus peel
- ✿ **Kendall-Jackson Grand Reserve Chardonnay, California**
melon | honeysuckle | tropical fruit

SWEET & AROMATIC

- **Caposaldo Moscato, Italy**
exotic fruit | spice aromas | white flowers
- ◆ **Clean Slate Riesling, Germany**
peach | lime | minerals
- ✿ **Gunderloch - Hasselbach Riesling, Germany**
ripe orchard fruit | white flowers | limestone

Rosé Wines

LIGHT & LIVELY

- **Charles & Charles Rose, California**
wild raspberry | cherry | rose petal
- ◆ **MiMi Provence Rose, France**
fresh orchard fruit | flowers | watermelon
- ✿ **Angels and Cowboys Rosé, California**
grapefruit | white peach | spicy flowers

Sparkling Upgrades

Upgrades incur an additional cost. Talk to your Peak representative to see about adding sparkling behind the bar or upgrading your champagne toast!

WHITE SPARKLING

- **Paul Chevalier Blanc de Blancs, France**
white fruit | flowers | citrus
- **Simonet Blanc De Blancs Brut, France**
citrus fruit | herbs | flower petals
- ◆ **Mira Me Cava Brut, Spain**
citrus zest | white flower | pepper

- ✿ **Gruet Blanc de Noir, New Mexico**
berry | pear | brioche

ROSÉ SPARKLING

- **Belstar Cuvee Sparkling Rose, Italy**
red cherries | raspberries | rose petals
- ◆ **Cleto Chiarli Brut de Noir Rosé, Italy**
white cherry | grapefruit | ginger
- ✿ **La Gioiosa Prosecco Rosé, Italy**
pomegranate | strawberry | cream



BEER SELECTIONS

Choose the beers to accompany your package! Craft beers are listed below. Beer requests outside of this list may be possible, as well as additional selections to your package for a fee, talk with your Peak representative for details.

DOMESTIC BEER

(PICK 2)

Lone Star | Miller Light | Coors Light | Coors Banquet

NON-ALCOHOLIC

O'Doul's Original | Heineken 0.0

CRAFT BEER / IMPORTS

Blondes & Wheats

Blue Moon Belgian White

Blue Moon Brewing | Denver, CO

Shiner Light Blonde

Shiner Brewing | Shiner, TX

Fat Tire

New Belgium | Fort Collins, CO

German Styles

Fancy Lawnmower Koslch

Saint Arnold Brewing | Houston, TX

Shiner Bock

Shiner Brewing | Shiner, TX

Lagers & Pilsners

Pearl-Snap Pilsner

Austin Beerworks | Austin, TX

Pitmaster Pilsner

Twisted X Brewing | Dripping Springs, TX

Michelob Ultra

Anheuser-Busch | St. Louis, MO

IPAs

Art Car IPA

Saint Arnold Brewing | Houston, TX

Bloodwork Orange

Austin Beerworks | Austin, TX

McConauhaze

Twisted X Brewing | Dripping Springs, TX

Fire Eagle IPA

Austin Beerworks | Austin, TX

Voodoo Ranger Juicy IPA

New Belgium | Fort Collins, CO

Sours & Fruited

Purple Haze Fruited Lager

Abita Beer | Covington, LA

Ruby Red Bird Grapefruit Lager

Shiner Brewing | Shiner, TX

Imports

Corona

Grupo Modelo | Mexico

Modelo Especial

Grupo Modelo | Mexico

Dos Equis Special

Cuauhtémoc Moctezuma Brewery | Mexico

Stella Artois

Anheuser-Busch | Belgium

Ciders & Seltzers

Substitute your Craft/Import beer for an additional \$0.50 per person, per selection.

Original Dry

Austin Eastciders | Austin, TX

Mighty Swell Seltzer | Austin, TX

Please choose one flavor per selection.

Cherry Lime

Watermelon Mint

Blackberry

COCKTAIL MENU

The next few pages showcase Peak's extensive and exciting cocktail menu. Add a signature cocktail, or a few, to your package to wow your guests and add an extra touch to your special day!

The more you add to your package, the more you save! Add 3 cocktails to your package and save **20%** off all cocktails. Add 5 cocktails to your package and save **30%** off all cocktails.

\$2 extra per cocktail for beer & wine bar packages

Our guarantee to never run out of product applies to signature cocktails added to your package.

All prices below are per-person.



Roses Are Red



New York Sour



Moscow Mule



Wildflower Spritz

CLASSIC COCKTAILS

The classic cocktail list is our twist on complex and well-known cocktails.



LIGHT & REFRESHING



Moscow Mule \$3.50
vodka | lime | bitters | ginger beer



French 75 \$3.00
gin | lemon | sugar | champagne



Ranch Water \$4.00
tequila | lime | sparkling water



Mojito \$3.50
rum | lime | mint | sugar | sparkling water

SOURS & DAISIES



Gimlet \$3.50
gin | lime | sugar



Daiquiri \$3.50
rum | lime | sugar



Pegu Club \$5.50
gin | orange liqueur | bitters



Cosmopolitan \$5.00
vodka | lime | orange liqueur | cranberry



Whiskey Sour \$2.50
whiskey | lemon | sugar | bitters



New York Sour \$2.50
whiskey | lemon | sugar | red wine



Margarita \$2.50
tequila | lime | orange liqueur | sugar

FRUITY & FUNKY



Corpse Reviver #2 \$5.50
gin | lemon | Lillet Blanc | orange liqueur



Paper Plane \$5.50
bourbon | Amaro Nonino | Aperol | lemon



Aviation \$5.50
gin | lemon | maraschino liqueur | crème de violette



Last Word \$8.50
gin | lime | maraschino liqueur | Green Chartreuse



Paloma \$3.50
tequila | lime | grapefruit | salt | grapefruit soda



Tequila Sunrise \$2.50
tequila | orange juice | grenadine



Whiskey Smash \$2.50
whiskey | sugar | lemon | mint

BIG & BOOZY



Old Fashioned \$2.00
whiskey | sugar | bitters



Manhattan \$5.00
whiskey | vermouth | bitters



Black Manhattan \$5.00
bourbon | Avera | bitters



Rob Roy \$6.50
scotch | vermouth | bitters



Sazerac \$5.00
whiskey | sugar | bitters | absinthe



Negroni \$7.00
gin | Campari | vermouth



Boulevardier \$8.00
rye | Campari | vermouth



Vieux Carre \$6.50
rye | cognac | vermouth | Benedictine | bitters

SPECIALTY COCKTAILS

The specialty cocktails list is full of one-of-a-kind cocktails designed in-house by our beverage team.

LIGHT & REFRESHING



Cucumber Cooler \$3.50

gin | lime | cucumber syrup | soda water



Wildflower Spritz \$3.50

vodka | wildflower syrup | lemon | sparkling wine



Pimms and Palmer \$4.50

gin | Pimms | earl grey tea | lemon | ginger ale



Elderflower Delight \$3.50

vodka | orange | elderflower syrup | Lillet Blanc



Garden Gin & Tonic \$4.50

gin | aquavit | elderflower tonic



FIZZY & FOAMY

*All egg white cocktails can be made vegan



Witch in the Woods \$6.00

rye | black currants | lemon | tawny port | egg white



Roses Are Red \$3.50

tequila | Cointreau | lime | hibiscus rose syrup | egg white



Ube Gin Fizz \$5.50

gin | lemon | lime | ube syrup | heavy cream | egg white | soda water

SWEET & BALANCED SIPS



Northern Exposure \$6.50

rye | fernet | maple syrup | bitters



Wake Me Up Before You Cocoa \$5.00

vodka | chocolate liqueur | cold brew | heavy cream



El Guapo \$6.00

anejo tequila | crème de cacao | cinnamon syrup | bitters



FRUITY & FUNKY



Palisade Smash \$3.00

bourbon | peach puree | lemon | mint



Strawberry Fields Forever \$3.50

vodka | strawberry-rhubarb syrup | lemon | Aperol



The Melon Baller \$4.00

tequila | Starlino Apertivo | lemon | melon aperitif



Wake Me Up Before You Cocoa

SPECIALTY COCKTAILS CONTINUED



SPICY & BOLD

**Inferno Negroni** \$7.50

mezcal | Campari | Ancho Reyes | vermouth

**Picante Hotel National** \$3.50

rum | apricot liqueur | pineapple | lime | chili syrup

**Mango Habanero Marg** \$3.00

tequila | mezcal | mango | lime | habanero syrup

**Spicy Bloody Mary** \$4.00

mezcal | tequila | Ancho Reyes | bloody mary mix



HOT COCKTAILS

Irish Coffee \$3.50

Irish whiskey | sugar | coffee | whipped cream

Tom & Jerry \$3.00

spiced rum | brandy | Tom and Jerry batter | milk

Hot Buttered Rum \$4.00

spiced rum | hot buttered rum batter | water

Peppermint Hot Chocolate \$3.00

hot chocolate | peppermint schnapps | Irish cream

Plum Mulled Wine \$4.00

plum wine | mulled wine | cranberry | sugar | mulling spices

TIKI TIME OUT

**Pain Killer** \$5.00

rum | pineapple | orange | cream of coconut

**Mai Tai** \$5.50

rum | curacao | orgeat | lime

**Jungle Bird** \$6.50

rum | Blackstrap Rum | Campari | lime | sugar | pineapple

**Singapore Sling** \$6.50

gin | Cherry Heering | Cointreau | Benedictine | pineapple | lime | sparkling water

**Fog Cutter** \$5.00

rum | cognac | lemon | orange | orgeat | sherry



Strawberry Fields Forever

INTERACTIVE EXPERIENCES

SPRITZ BAR \$10 PER PERSON

Are you interested in creating an interactive and unique experience for your bar? Add a "spritz bar" to your bar package to wow your guests! This includes everything needed to build your own spritz. Prices below are for individual cocktails only.



Aperol Spritz \$4.00

Aperol | champagne | sparkling water



Starlino Rose Spritz \$4.00

sparkling wine | Starlino Rosé | sparkling water



Cocchi Vermouth Spritz \$4.00

sparkling wine | Cocchi Aperitivo | sparkling water



MOCKTAILS

Are you looking for an amazing bar experience at your event that doesn't require alcohol? For all non-drinkers, ask about our mocktail options.



Watermelon Mint Sour \$2.00

watermelon | lemon | mint



Hibiscus Lemon Spritz \$1.50

hibiscus | lemon | sparkling water



Mango Mule \$2.00

lime | mango | ginger beer



Cucumber Gimlet \$1.50

juniper white tea | lime | cucumber



Elderflower Grapefruit Spritz \$2.00

pink grapefruit | lime | elderflower syrup | sparkling water



Spiced Punch \$2.00

don's mix | pineapple | grapefruit | lime | mint | sparkling water

UNIQUE UPGRADE OPTIONS

At Peak Beverage, we value having a full-service bar that stands out from the crowd. We have various à la carte offerings that can be added to any of our packages! Reach out to our team for more details on our add-on services.



Table-Side Dinner Wine Service

This upgrade features two dinner wines offered to guests while seated during dinner service. Perfect for a high-end experience and to decrease foot traffic during dinner!



Head Table Options

Ask us about upgrading your wine and champagne for either the entire party, or for select VIP tables or areas. A great way to do something extra for the bridal party, or as thanks to an honored guest!



Private Tastings

We can customize private experiences for individualized tastings.



Beverage Experts

Add a Beverage Expert to create a unique experience with a Peak-certified expert for on-site tastings. We have experts for each type of alcohol.



Elevated Cocktail Experience

We offer a range of extraordinary tools and gadgets (including smoking boxes and custom themed cocktails) to enhance the cocktail experience for you and your guests.



Interactive Bars

We offer exciting Spritz Bar and Non-Alcoholic Cocktail Bar Options. **See page 15 for more details.**

