

How to Set-up a Bar...



When you're it's important to set up a proper bar. **This is How WE do It... You Will Need...**



Martini



High Ball



Old Fashion



Wine



Champagne

BAR TOOLS

Large Ice Bucket with Tongs, 2 ½ quarts or more
Cocktail Shaker, approx. 32 oz. in size
7 piece bar set - which includes, cocktail shaker, 2 sided jigger, bottle opener, bar knife, strainer, tool stand & serving tray
A Luxury item - Stainless Steel Wine Cooler - keeps wines deliciously cold

GLASSWARE

Martini glasses: If you're serving cocktails and other cold drinks without ice, these glasses are perfect.
Highball glasses: these are great for drinks that have bubbles or a lot of juice.
Old Fashion glasses: these are perfect for liquor that is served neat or on the rocks.
Wine glasses: have a variety for reds & whites
Fluted glasses: for champagne

LIQUORS

Bourbon - for Manhattans, Old-Fashions & Mint Juleps
Vodka - for Cosmopolitans and Bloody Marys
White Rum - for Daiquiris and Mojitos
Gin - for Martinis and Tom Collins
Tequila - for Margaritas and Sunrises

MIXERS

Dry Vermouth - essential for Martinis
Cointreau - ideal for Margaritas
Tonic - for gin or vodka tonics
Club Soda, Orange, Pomegranate and Grapefruit juices - for a variety of drinks

RED & WHITE WINES

You want at least 2 of each on hand for parties. Don't worry about mixing reds and whites during the course of your meals. Keep a few extra bottles on hand. *A good tip is to stock up on your favorites before the holidays, when the prices usually go up.*

BEER

A mixed case of your favorite Domestic & Imported Beers.



BAR SNACKS

Almonds, Olives & Salted Nuts are always a great choice.

GARNISHES

Keep garnishes on hand to top off your cocktails. Olives for martinis, cranberry swizzle sticks and lemon and lime wedges should do it.