



Bar EXPERIENCE

OUR IN-HOME BARTENDING EXPERIENCE CAN BE A GREAT ENHANCEMENT TO OUR CHEF EXPERIENCE OR A STAND-ALONE EVENT. WHETHER YOU'RE SIMPLY LOOKING FOR SOMEONE TO PREPARE DELICIOUS COCKTAILS OR YOU'RE WANTING TO LEARN THE ART OF MIXOLOGY, THERE ARE OPTIONS TO SUIT EVERY NEED!

OPTION 1: BARTENDER ONLY

- Bartender Fee of \$62.00/hour
- Guest would provide all alcohol and mixers
- Bartender would bring their tools
- If you would like us to provide mixers, then pricing starts at \$5.00/person

OPTION 2: MIXOLOGY LESSON

- Mixologist Fee of \$75.00/hour
- Shake, stir, and pour your own craft cocktails in an interactive Mixology Lesson. Mixologist will teach and guide you through 2 crafted cocktails
- Each guest will get their own cocktail
- Pricing starts @ \$44.00/person
- See Craft Cocktail list for examples
- Complimentary Fiji Water will be offered during experience
- Each guest gets to their own basic bar tools as a Souvenir and their own recipe cards



TO BOOK AN EXPERIENCE, PLEASE CONTACT SPECTRUM RESORT ORLANDO CATERING DEPARTMENT
407-698-5587 OR EVENTS@RESORTSBYSPECTRUM.COM

+7.5 Florida sales tax.

MIXOLOGY EXPERIENCE CRAFT COCKTAILS



RUM BASED

- CARIBBEAN OLD FASHIONED
Bacardi Ocho, Black cherries, Grapefruit Bitters, Citrus
- DRAGON MOJITO
Bacardi Dragonberry, Fresh Strawberries, Lime, Mint, Agave, Marques de Caceres Cava Brut
- MOJITO MULE
Papa Pilar Blonde Rum, Domaine de Canton Ginger Liqueur, Fresh Ginger, Mint, Pineapple, Lime, Agave, Stoli Ginger Beer

VODKA BASED

- STRAWBERRY SHRUB
Belvedere Vodka, Fresh Strawberries, Lime, Agave, Balsamic Vinegar, Cracked Black Pepper
- CUCUMBER LEMON MARTINI
Stoli Vodka, St. Germaine Elderflower Liqueur, Cucumber, Lemon
- ELIXIR
Stoli Elite Vodka, Fresh Turmeric, Lemon, Pineapple, Cracked Black Pepper

GIN BASED

- SUMMER BLUSH
Nolet's Silver Gin, Fresh strawberries, Basil, Lemon, Agave
- CUCUMBER ROYAL BLUE
Empress Gin, Cucumber, Mint, Basil, Perrier
- GUNPOWDER FRUIT
Drumshanbo Gunpowder Irish Gin, Cointreau, Cucumber, Blueberry, Fresh Lemon, Egg White

TEQUILA BASED

- MEXICO CITY
Patron Reposado, Cointreau, Avocado, Cilantro, Lime, Agave
- THE BOTANIST
Milagro Silver, St. Germaine Elderflower Liqueur, Red Bell Pepper, Cilantro, Lemon, Agave, Aromatic Bitters
- LIKE A BOSS
Patron Silver, Cointreau, Fresh Jalapeno, Lime, Agave, Pama Liqueur

WHISKEY BASED

- THE TORRES
Jameson Caskmate's Irish Whiskey, Lime, Egg White, Agave
- THE OLD FASHIONED
Bulleit Rye Whiskey, Brown Sugar, Angostura Bitters, Fresh Citrus, Black Cherry
- LEMON-BASIL JULEP
Maker's Mark Bourbon, Basil, Fresh Lemon, Agave, Citrus Bitters, Crushed Ice

