

CLASSIC SPECIALTY COCKTAILS + RECIPES



MARGARITA

TEQUILA

The undisputed king of party cocktails. It is refreshing, customizable, and universally loved.

2 oz Silver Tequila, 1 oz Fresh Lime Juice, 3/4 oz Triple Sec (or Cointreau),
1/2 oz Agave Nectar.

Shake with ice and strain into a salt-rimmed glass.

OLD FASHIONED

WHISKEY

The gold standard for "spirit-forward" drinks. It appeals to guests who want something sophisticated and strong.

2 oz Bourbon or Rye Whiskey, 1 Sugar Cube (or 1/2 tsp Simple Syrup), 2-3 dashes Angostura Bitters, splash of water

Muddle sugar/syrup with bitters and water. Add whiskey and a large ice cube. Stir until chilled. Garnish with an orange twist.

MARTINI

VODKA OR GIN

The icon of elegance. While gin is the classic choice, vodka is often more popular for high-volume parties.

2 1/2 oz Gin or Vodka, 1/2 oz Dry Vermouth

Stir (for clarity) or shake (for coldness) with ice. Strain into a chilled glass. Garnish with an olive or lemon twist.

NEGRONI

GIN

The ultimate aperitif. Its bright red color and bittersweet profile make it a favorite for "cocktail hour."

1 oz Gin, 1 oz Campari, 1 oz Sweet Vermouth.

Stir with ice in a glass. Strain into a rocks glass over fresh ice. Garnish with an orange peel.



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MOJITO

R U M

The best choice for summer events or garden parties. It is incredibly refreshing but requires fresh mint.

2 oz White Rum, 1 oz Lime Juice, 3/4 oz Simple Syrup, 6–8 Mint Leaves, Club Soda.

Lightly muddle mint with syrup and lime juice. Add rum and ice. Top with club soda and stir gently.

MOSCOW MULE

V O D K A

Famous for its copper mug, this is the easiest "crowd-pleaser" to make in bulk because it only has three ingredients.

2 oz Vodka, 1/2 oz Fresh Lime Juice, 4–6 oz Ginger Beer.

Build in a copper mug or highball glass filled with ice. Stir gently and garnish with a lime wedge.

APEROL SPRITZ

S P A R K L I N G W I N E

The most popular "low-ABV" (lower alcohol) option. It's bubbly, photogenic, and perfect for early-afternoon start times.

3 oz Prosecco, 2 oz Aperol, 1 oz Club Soda.

Build in a wine glass filled with ice. Stir gently. Garnish with an orange slice.

FRENCH 75

G I N

The "celebration" cocktail. It combines botanical gin with festive bubbles for an elegant, high-end feel.

1 oz Gin, 1/2 oz Fresh Lemon Juice, 1/2 oz Simple Syrup, top with Prosecco or Champagne.

Shake gin, lemon, and syrup with ice. Strain into a champagne flute and top with chilled sparkling wine.

