



DRINKS, FOOD TAILORED FOR YOUR
PARTIES & EVENTS

Cc

COCKTAILS



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SIGNATURE
COCKTAILS

Lychee, Pomegranate & Redcurrant Cooler

With fresh ingredients and ice cold berry infused White Rum, this fruity delight will refresh your night.
White Rum, Lychee, Pomegranate, Redcurrant, Chocolate, Soda & drop of Love

Truffle Sour

A unique twist on a classic sour drink with the elegant flavor of Truffle.
Vodka, Lillet blanc, Egg-white, Lemon, Demerara, Truffle

Violette and Lavender Fizz

When flowers starts to speak.
Crème de Violett, Lemon, Lavender, Prosecco

Popcorn Martini

An unexpected flavor in a liquid form, finished with a touch of chocolate and coffee.
Vodka, Crème de Cacao, Apple, Lemon, Popcorn syrup

Edison's Bulb

What came first? The drink...? or the idea of having a drink?
Gin, Grapefruit, Melon Liqueur, Lime

Christmas Pirate

When a pirate made a Christmas present ...for himself...
Rum, Apple pie, Ginger beer, Lime rum,

Triple G: Green Gin Garden

A cold and refreshing botanical step into the world of alcohol.
Gin, Elderflower Liqueur, Cucumber syrup, Lime, Mint

Blood Orange and Hibiscus Fantasy

Where imagination meets a large measure of golden rum, fresh juices and flowery sweetness.
Golden Rum, Hibiscus Syrup, Blood Orange, Lime

The Nutter Sour

You will go nuts for these well balanced flavors.
Frangelico, Amaretto, Egg-white, Lemon

Rhubarb and Strawberry Martini

Just works perfectly together.
Vodka, Fresh Rhubarb, Strawberry, Lime

The Stolen Star

Beautifully mixed fruity delight with Bisongrass vodka and citrus.
Zubrowka Vodka, Limoncello, Grapes, Vanilla sugar

Kiwi and Pear Kisses

An innocent touch of ice cold fresh purees mixed with a healthy measure of spirit.
Tequila or Vodka, La Poire, Kiwi, Lime

CHOOSE MAXIMUM 5 TO CREATE YOUR OWN COCKTAIL MENU

Cc

CLASSIC
COCKTAILS

BOLD & BOOZY

Classic Martini

Premium Vodka or Gin stirred with Dry Vermouth and a choice of a twist or olive

Margarita

Tequila Reposado, Orange Liqueur and Lime shaken to a martini glass

Negroni

Gin, Campari, Sweet Vermouth finished with an Orange

Sazerac

Rye Whiskey stirred with Peychaud bitters, into an Absinthe coated martini glass

Pisco Sour

Pisco, Egg-White, Lemon and Sugar is the recipe for this amazing and simple classic.

Daiquiri

Caribbean Rum, Sugar and Lime juice shaken into a martini glass

Old Fashioned

Bourbon Whiskey, Angostura bitters, Brown Sugar stirred longer than usual, finished with an orange.

Aviation

Gin, Maraschino, Violet and Lemon juice shaken into a chilled martini glass

Manhattan

Rye Whiskey, Sweet and Dry Vermouth, Angostura bitters stirred to perfection

Bloody Mary

Vodka, Tomato juice, Worchester, Lemon and a spicy premix with 15 ingredients

ALL OCCASIONS

Moscow Mule

Vodka, Ginger beer, Angostura, Lime built in a long glass

Cosmopolitan

Citron Vodka, Triple Sec, Cranberry and Lime, well shaken into a martini glass

Pornstar Martini

Stylish Modern classic
Vanilla Vodka, Passoa, Passionfruit, Lime, Prosecco

Mojito

The most popular drink in the whole world
Cuban Rum, Mint, Lime, Sugar, Soda

Mai tai

White Rum, Orange Liqueur, Lime, Orgeat well shaken and finished with Dark rum

Raspberry Collins

Long refreshing drink
Gin, Raspberry, Lemon, Sugar, Soda

English Garden

Refreshing well balanced drink
Gin, Elderflower, Apple, Lime

Whiskey Sour

Short classic drink with an amazing texture and taste
Whiskey, Lemon, Egg white, Sugar, Bitters

LARGE SELECTION OF
MOCTAILS AVAILABLE
ASK FOR DETAILS



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MOLECULAR MIXOLOGY

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MOLECULAR MIXOLOGY

MOLECULAR DESSERTS

De-constructed Coconut & Raspberry Mojito
Coconut Mojito Jelly, with Popping Candy
Fresh Raspberry and Mint

Edible Strawberry G&T Cooler
Served in a split glass
Gin & Tonic foam with Strawberry Caviar Balls

Gold Popcorn Martini Gel in edible Chocolate
Vodka based Popcorn gel with
Caramel infused Martini Espresso in a pipette

DRINK ME

SMOKING COCKTAILS

Using 100% safe dry ice holder, we create smoking delicious cocktails.

CHAMPAGNE COCKTAIL W/ FLAVOURED PEARLS

Beautiful Champagne cocktails with spirits, liquors and flavoured with delicious floating pearls.

HOT INFUSION SIPHON & CAVIAR CRUSHED ICE COCKTAILS

Using a special hot infusion syphon, we boil the spirit, turned into steam and when it becomes liquid again we infuse it with fresh herbs and vegetables.

LICK ME

Instant alcoholic ice creams made in minutes with Dry-Ice in front of your eyes.

BITE ME

Alcoholic jellies mixed with fresh fruits, herbs and flavoured foams.

TASTE ME

An unusual mix of alcoholic foams, caviar balls, and fresh fruits served on a sushi spoon.

SQUEEZE ME

We turn liquid into cream and create your best tasting toothpaste.

SPRAY ME

This magical liquid which you can use to spice up your tongue. Add surprising flavours or spray it on your favourite dessert, ice cream or fruit salad. A perfect gift to take home for your guests.

TEST TUBE SHOTS

Lovely mixture of delicious cocktails and caviar balls that pop in your mouth.

INJECTION

Gels out of cocktails served in a syringe.



BC

BOWL FOOD &
CANAPES



BC

BOWL FOOD & CANAPES

WARM BOWL FOOD

Italian Lucanica Sausages & Bean Cassoulet served with Creamy Mash

Chili Beef & Turtle Beans with Corn Tortilla Topped with Melted Cheese

Chicken Tarragon with Basmati Rice

Thai Green Fish Curry with Lime & Lemongrass served with Basmati Rice

Smoked Haddock & Spring onion Panko Breadcrumbs Bonbons With Spiced Tomato

Risotto of Peas, Asparagus & Chestnut Mushrooms (VEG)

Stir-fry Vegetables with Egg Noodle, Pan fried Tofu topped with Chili jam

COLD BOWL FOOD

Antipasti (Cured Meat) Rigatoni

Mango & Prawns Rice Noodle Salad

Falafel & Hummus with Mixed Grains

CANAPES

Meat

Mini Yorkshires with Rare Roast Beef and Caramelized Onion

Thai Chicken Cakes

Cucumber Cups filled with Oriental Chicken Salad

Chicken Tikka, Mint and Yoghurt on Naan bread

Oriental Crispy Duck Pancakes with Hoi Sin Sauce

Balsamic Asparagus Tips wrapped in Parma Ham

Miniature Quail Scotch Eggs

Homemade Meat Samosas

Marinated Chicken Drumsticks

Chicken & Chorizo Skewers

Chicken Satay with Peanut Sauce

Breaded Sesame Chicken Goujons with Lemon Mayonnaise

Sesame & Honey Cumberland Cocktail Sausages (2 per person)

Sesame topped Sage & Pork Sausage Rolls Mini

Toad in the Hole

Melon Wrapped in Parma Ham

Cumberland Scotch Egg (half a Scotch Egg per Person)

Fish

Crab Cakes with a Sweet Chili Dipping Sauce

Smoked Salmon Mousse Cups

Teriyaki salmon with toasted sesame seeds

Thai Crab Salad

Dill Pancakes with Smoked Salmon & Crème Fraiche

Roasted Prawns Marinated in Lime, Chili & Coriander

Smoked Trout Mousse served on a ~ Beetroot & Potato Rosti

Marinated Mediterranean Prawns Skewers

Breaded Butterfly Prawns

Smoked Fish Cakes with Sweet Chili Sauce

Vegetarian

Caramelized Balsamic Onions and Goat's Cheese Tartlets

Parmesan & Courgette Frittata Bites

Char Grilled Polenta with Creamed Wild Mushrooms

Mini Spinach & Pine Kernel Tart

Homemade Vegetable Samosas

Quiche of the Day Tartlets

Spanish Tortilla Bite

Risotto Balls with Salsa Dip

Mini Pizza Bites

Mini Vegetable Kebabs

Vegetarian Scotch Egg (½ a Scotch Egg per Person)

Vegetable Spring Rolls with Sweet Chili Dip (2 per person)

Sweet

Mini Banoffi Pies with Cream & Bananas

Miniature Blueberry & Mascarpone Tartlets

Bitesize Chocolate Brownies

Almond Frangipane Tartlets

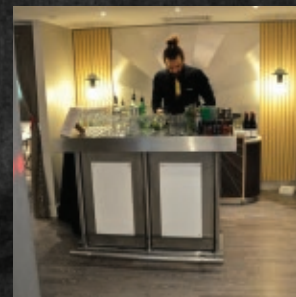
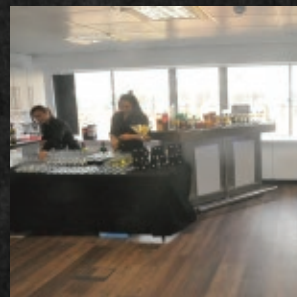
Chocolate Dipped Strawberries

Dark and White Chocolate Tartlets

Tart Au Citron Tartlets

SANDWICH PLATTERS HOT & COLD PLATTERS SWEET & SAVOURY

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MOBILE BARS

MOBILE BARS

Elegant LED and Stainless steel bars

1.5m and 2m units up to 12 metres

Front and side panels can be branded

Corner units with option of square 360 bars

Illuminated LED lights with any colours

Shelves and sink unit

Trestle tables and extra shelves for back bar

From £175/unit w/ delivery

COFFEE BARS

1.5m and 2m foldable Bar

Front and side panels can be branded

Commercial 2 group Conti Machines

Professional barista

Premium Arabica & Italian Coffees

Grinder

Hot chocolate & teas

All inclusive packadges w/ delivery from £695