

the
ULTIMATE
SIGNATURE
COCKTAIL
SUGGESTIONS



*25 crowd-pleasing signature cocktails
field-tested over 10-years and 600+ events*

INTRODUCTION



Welcome to the Ultimate Signature Cocktail Suggestion guide that we put together that not only taste great, but require minimal ingredients, are easy to make in bulk, and can be enjoyed over several hours.

Often times, you'll see cocktail suggestions that are great for a dinner date in a nice restaurant, like an Old-Fashioned or Lemon Drop Martini, but are not always ideal for large parties enjoying cocktails in the sun for several hours and wearing formal clothes. Each cocktail will also include ingredients that will offer variety and can be adjusted to fit dietary restrictions or to fit specific flavor preferences.

Our Signature Cocktails have been field-tested at over 600+ events during our 10-years in business. So, no matter who is providing the alcohol, the mixers, and garnishes, these will impress the guests, prevent slow-downs with complicated drink builds, and **make your job easier!**

**Cheers,
from the team at
Kitsap Bartending Services**



Old-Fashioned Paloma

INGREDIENTS:

1.5-oz. Bourbon
1.5-oz. Grapefruit Juice
.5-oz. Simple Syrup
2-oz. Simple Syrup
2 Dashes Angostura Bitters

DIRECTIONS: Combine all ingredients, except club soda, into a cocktail shaker with ice. Shake and strain into a cocktail glass. Top with club soda and garnish with a lime or grapefruit wedge.

NOTES: This is a perfect suggestion for those who want a traditional Old-Fashioned, as this has all the needed ingredients, but still is a refreshing cocktail - and not just a glass of sweetened whiskey - that can be enjoyed over several hours on a sunny day. Pair it with a tequila-based drink, and you can sub out the whiskey for a traditional Paloma using the same recipe but swapping the base spirit.



Spicy Mexican Mule

INGREDIENTS:

1.5-oz. Reposado Tequila
.5-oz. Lime Juice
.5-oz. Mango Puree
2-3 Jalapeño Slices
3-oz. Ginger Beer

DIRECTIONS: Muddle jalapeño slices with mango puree, pour in tequila and lime, then fill with ice. Top with your favorite ginger beer.

NOTES: Easily offer a spicy or non-spicy version by simply adding or leaving out jalapeño slices. Pair with a bourbon or vodka drink for another option for a mule if someone doesn't care for tequila.



Provence 75

INGREDIENTS:

1-oz. Empress 1908 Indigo Gin
1-oz. Lemon Juice
.5-oz. Lavender Syrup
4-oz. Champagne
2 Dashes Lavender Bitters (*optional*)

DIRECTIONS: Combine all ingredients, except Champagne, into a cocktail shaker with ice. Shake and strain into a flute glass. Top with bubbly and garnish with a lemon or fresh lavender

NOTES: Any gin will do, but the Empress Indigo gives a beautiful lavender color. **This can also be served as a mocktail** by doubling the lavender syrup and lemon juice and topping with club soda.



New York Sour

INGREDIENTS:

2-oz. Bourbon or Rye Whiskey
1-oz. Lemon Juice
.5-oz. Simple Syrup
1-oz. Fruity Red Wine

DIRECTIONS: Combine all ingredients, except red wine, into a cocktail shaker with ice. Shake and strain into a cocktail glass over fresh ice. Float the red wine for a layered effect.

NOTES: Add a touch of class with this lesser-known Whiskey Sour twist for a delicious and unique twist on a favorite. Plus, you'll already have the red wine on-hand, and you can offer a traditional sour if a guest prefers it without the red wine.



Americano

INGREDIENTS:

1-oz. Campari
1-oz. Sweet Vermouth
3-oz. Club Soda
1 Orange Wheel or Zest

DIRECTIONS: Combine all ingredients into a glass and top with ice. Stir to chill and garnish with an orange wheel or twist.

NOTES: This is a refreshing twist on the ever-popular Negroni, and perfect for those who enjoy a spirit-forward profile without being overly boozy. A mix of bitter-citrus from the Campari and a hint of sweet from the vermouth. Pair it with any gin cocktail if you'd like to offer the Negroni as a possible option upon request.



Strawberry-Basil Lemonade

INGREDIENTS:

1.5-oz. Gin or Vodka
1-oz. Strawberry Puree
3-oz. Lemonade
2 Basil Leaves

DIRECTIONS: Combine all ingredients, into a cocktail shaker with ice. Give it one or two hard shakes to mix and open up the aromatics. Dirty dump into a cocktail glass and garnish with a fresh basil leaf.

NOTES: A perfect warm-weather sipper that is balanced with sweet, tart, and herbaceous. We prefer gin as an option, but vodka is also a great neutral if your other offering has a more spirit-forward profile.



The Madras

INGREDIENTS:

1.5-oz. Vodka
1.5-oz. Orange Juice
1.5-oz. Cranberry
Orange Wheel Garnish

DIRECTIONS: Build the cocktail over ice into a cocktail glass, stir to mix ingredients, and garnish with an orange wheel.

NOTES: Extremely easy cocktail, that is a lesser-known classic. A balance of tart and sweet from the cranberry and orange - but allows for easy modifications for those who prefer a screwdriver or cape cod.



The Batanga

INGREDIENTS:

2-oz. Reposado Tequila
3-4-oz. Mexican Coke
.5-oz. Lime Juice
Salt

DIRECTIONS: Add a pinch of salt to the bottom of a salt-rimmed cocktail glass, add the lime juice and tequila, stir to dilute the salt in the glass. Top with ice and Mexican Coke. Garnish with a lime wedge.

NOTES: Mexican Coke is preferred, but if you can't find it, canned Coke is the next closest option. It is taking over the internet in 2024 and will be a popular option for guests - that is easy for you to make. Pair it with a whiskey cocktail, for a classic Whiskey Coke.



Brown Sugar Cold Brew

INGREDIENTS:

2-oz. Bourbon
2-oz. Cold Brew Coffee
.25-oz. Demarara Syrup
1-oz. Full-Fat Coconut Milk

DIRECTIONS: Build the cocktail over ice into a cocktail glass, stir to mix ingredients, and garnish with a rock candy stick or cinnamon

NOTES: Perfect for those who want a coffee-based cocktail that will keep them refreshed, energized, and won't heat up in the sun as quickly as something served up, like an Espresso Martini.



Cucumber Wave

INGREDIENTS:

2-oz. Empress 1908 Indigo Gin
4-oz. Club Soda
Cucumber
3-4 Mint Leaves
1-2 Basil Leaves

DIRECTIONS: Lightly muddle one cucumber wheel with mint and basil leaves in a cocktail shaker, then add gin and ice. Give it a quick shake to mix ingredients together. Dirty dump into a cocktail glass and top with club soda. Garnish with extra basil or mint and a cucumber ribbon.

NOTES: Although any gin will do, we like the Empress Indigo for its floral-forward finish and blue-purple hue. Can be swapped for their Rose Gin for a pink hue, or any other preferred clear gin.



Jungle Bird

INGREDIENTS:

1.5-oz. Jamaican Rum
.75-oz. Campari
1.5-oz. Pineapple Juice
.5-oz. Lime Juice
.5-oz. Demarara Syrup

DIRECTIONS: Combine all ingredients into a cocktail shaker with ice and shake for 5-10 seconds. Strain into a ice-filled cocktail glass.

NOTES: A balance of sweet, tart, and tropical summer vibes - with a hint of bitterness. One of my personal favorites. For large groups, this cocktail can be easily batched - in part with just the juices and syrup together, or as complete. The key is to shake though, to create a froth.



The Nor'easter

INGREDIENTS:

2-oz. Bourbon
3-oz. Ginger Beer
.5-oz. Lime Juice
1-oz. Maple Syrup

DIRECTIONS: Shake the bourbon, lime juice, and maple syrup over ice. Dirty dump into a cocktail glass and top with ginger beer. Garnish with a lime wheel.

NOTES: A unique twist on the classic Kentucky Mule, this was originally intended as a Fall cocktail, but is a popular hit year-round. The maple syrup always catches the eye of guests, and they'll love the twist on the standard mule. One of our more popular suggestions.



Just Beachy

INGREDIENTS:

1-oz. Peach Vodka
1-oz. Coconut Rum
.5-oz. Blue Curaçao
1-oz. Pineapple Juice
3-oz. Sprite

DIRECTIONS: Combine all ingredients, except the Sprite, into a cocktail shaker with ice, give one hard shake to combine and add a froth. Pour into a cocktail glass, top with more ice and Sprite.

NOTES: Tropical vibes for those who prefer a sweeter drink. Gives off a beautiful blue color that always catches the eye.



Kentucky Riviera

INGREDIENTS:

1.5-oz. Bourbon
.5-oz. Limoncello
4-oz. Iced Tea
Lemon Garnish

DIRECTIONS: Add all ingredients to a cocktail shaker with ice and give it one hard shake to mix it up. Dirty dump into a cocktail glass and garnish with a lemon twist or wheel.

NOTES: A citrusy bourbon iced tea that is always a big hit and extremely refreshing - especially for those whiskey fans.



Dear Rosemary

INGREDIENTS:

1.5-oz. Tequila Blanco
1-oz. Lemongrass-Rosemary Syrup*
3-oz. Ginger Beer
Candied Ginger or Lemon Garnish

DIRECTIONS: Build by pouring all ingredients into a ice-filled glass and top with ginger beer. Stir to mix and garnish with lemon or ginger.

SYRUP DIRECTIONS: Heat 1-cup of sugar, 1-cup of water, 3-4 rosemary sprigs, 2 lemongrass stalk cores (sliced), 1 sliced thai chili, 1/4-cup lemon juice together in a saucepan until the liquid starts to bubble. Remove from heat and let cool in the refrigerator for 2-hours. Strain and bottle the chilled syrup.



Blood Orange Mojito

INGREDIENTS:

1.5-oz. Silver Rum
1-oz. Blood Orange Puree
1-oz. Lime Juice
3-oz. Club Soda
6 Mint Leaves

DIRECTIONS: Pinch or slap the leaves as you put them in a cocktail shaker. Combine the rest of the ingredients, except the club soda, with ice into the shaker. Give it a quick shake to open the aromatics and to mix the ingredients. Dirty dump into a cocktail glass, top with club soda and garnish with a lime wedge and mint leaves.

NOTES: No muddling required if using juice and puree.



Call Me Rose

INGREDIENTS:

1.5-oz. Empress Rose Gin
.5-oz. Elderflower Liqueur
1-oz. Raspberry Puree
.5-oz. Lemon Juice
3-oz. Club Soda

DIRECTIONS: Shake all ingredients, except soda, with ice and strain into a cocktail glass. Top with ice then club soda.

NOTES: A beautiful rose-colored cocktail that has a sweet floral finish and a kick of zest to balance it out for a warm-weather sipper.



Medi-Mixer

INGREDIENTS:

1-oz. Aperol
.5-oz. Vodka
.5-oz. Limoncello
3-oz. Orange Juice
Pineapple Wedge Garnish

DIRECTIONS: Combine all ingredients and shake with ice. Strain into a cocktail glass and garnish with an orange wheel or pineapple wedge.

NOTES: This is a super delicious and balanced cocktail. Easy to make and a fun twist on a classic screwdriver. Some hosts have requested to add sparkling lemonade which was also a big hit.



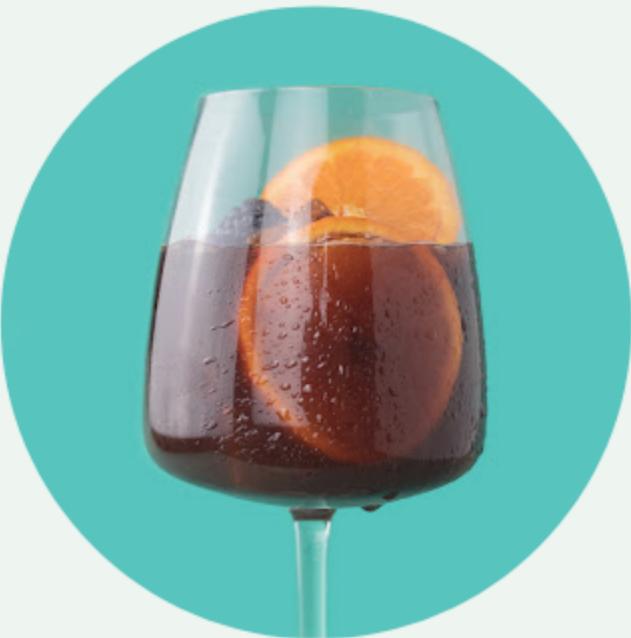
Hugo Spritz

INGREDIENTS:

.5-oz. Elderflower Liqueur
4-oz. Prosecco
1-oz. Club Soda
Mint Leaves
Lemon Wheel

DIRECTIONS: Slap and pinch 2-3 mint leaves and drop into a wine glass, top with elderflower liqueur, soda water, and prosecco. Garnish with 1-2 lemon wheels and fresh mint

NOTES: A popular alternative to the more well-known spritzes, like the Campari or Aperol Spritz, by forgoing the bitter liqueurs for a more floral base, it allows the natural citrus notes to shine.



The Julianne*

INGREDIENTS:

3-oz. Pinot Noir
3-oz. Ginger Ale
.5-oz. Grenadine or Maraschino Liqueur
Rosemary Sprigs & Orange Garnish

DIRECTIONS: Combine all the ingredients in to a cocktail or stemmed wine glass. Top with ice and stir to mix, and garnish.

NOTES: We know that many venues don't allow liquor or some hosts prefer none, so this is a great "cocktail" for those who want a mixed drink, that either want a low-abv beverage, or liquor isn't allowed. If liquor is allowed, swap the grenadine for maraschino liqueur



Watermelon Soju Mule

INGREDIENTS:

2-oz. Soju
2-oz. Watermelon Juice
2-oz. Ginger Beer
Mint Leaves and Lime Wedge Garnish

DIRECTIONS: Build by adding the soju and watermelon into a mug or cocktail glass, top with ice then ginger beer. Garnish.

NOTES: You can find plain or watermelon-flavored soju and either will work great. Soju is a low-abv Korean spirit that is similar to vodka except is slightly sweeter and more flavorful. Most soju has low alcohol-by-volume, so some venues that don't allow liquor will make an exception for soju if it is in a mix - so it is another great option for liquor-free venues or hosts who want lower-abv options.



Blurry Curry

INGREDIENTS:

2-oz. Aged or Gold Rum
2-oz. Coconut Milk
.5-oz Simple Syrup
1-Barspoon Green Thai Curry
Cilantro or Basil Garnish

DIRECTIONS: Combine all ingredients into a cocktail shaker with ice and shake vigorously for 5-10 seconds to chill and froth. Strain into a coupe-style glass and garnish with a cilantro or basil leaf.

NOTES: A unique twist by adding the green curry that will have guests buzzing. If you will be serving it outside, we suggest pouring it over ice and adding a bit of coconut water or club soda.



Honeysuckle Julep

INGREDIENTS:

1.5-oz. Old Tom Gin
.25-oz. Yellow Chartreuse
.5-oz. Honey Syrup (2:1, honey:water)
2 Canned Peach Slices
Club Soda (optional)
Honeysuckle or Mint Garnish

DIRECTIONS: Muddle peaches with honey syrup in a cocktail glass or julep tin. Add Yellow Chartreuse, Old Tom Gin, and stir. Top with ice and optional soda.

NOTES: The uniquely herbacious flavor of the Yellow Chartreuse and Old Tom Gin add a fun twist to the classic that is balanced with the sweet peaches and honey syrup. Add club soda for a lighter spritzer-style cocktail.



Summer Lovin'

INGREDIENTS:

1.5-oz. Vodka or Gin
.5-oz. Elderflower Liqueur
.5-oz Lime Juice
1-oz. Passionfruit Juice
Topo Chico Sparkling Water

DIRECTIONS: Combine all ingredients, except Topo Chico, into a cocktail shaker with ice and shake vigorously for 5-seconds to chill and froth. Strain into a cocktail glass, top with ice and Topo Chico. Garnish with a sage leaf or purple orchid.

NOTES: This is a new-to-us cocktail that we debuted during the 2023 wedding season and has been a huge hit with guests, but has the ingredients for a simple vodka or gin soda for dietary restrictions.



Diablo Margarita

INGREDIENTS:

1.5-oz. Silver Tequila
1.5-oz. Lime Juice
.75-oz. Simple or Agave Syrup
.5-oz Red Wine
Lime Garnish

DIRECTIONS: Combine and shake all ingredients, except the wine, like a normal margarita. Strain over fresh ice, and pour wed wine over a barspoon to layer on top. Garnish with a lime wheel.

NOTES: Of course we had to include a Margarita, but everyone knows that recipe or suggestion, so we wanted to include one of our favorite twists on the classic that is sure to stand out - plus, you probably already have the red wine as an option.

Additional Notes:

These 25 Signature Cocktails will elevate your bar with a craft cocktail experience without requiring complicated builds that require lots of prep-work, sourcing numerous ingredients, and won't slow down the line, all while creating unique and delicious cocktails that your couple and their guests will love.

So whether you are providing the ingredients, some of the ingredients, or it is all up to the client - shopping will be a breeze and you can easily craft them quickly and efficiently so you can serve a large guest count quickly.

Almost all can be adjusted to fit preferred spirits (i.e. swap out the gin for vodka) or can be turned into a mocktail for underage guests or for those who choose not to drink, but still want to be included.