



Anthurium Events Co.
LUXURY MOBILE
BARTENDING & MOBILE
CHARCUTERIE EXPERIENCES

Redefining event culture through unique innovation



Elevated Experiences. Thoughtfully Designed.



ABOUT ANTHURIUM EVENTS CO.

Anthurium Events Co. is a premium mobile bartending and charcuterie experience designed to elevate every celebration. We artfully combine bespoke cocktails with elegantly styled charcuterie, transforming gatherings into elevated social experiences.

Rooted in sophistication and intention, our service is designed to travel —bringing hospitality wherever the occasion unfolds. Each event is approached as a custom expression, where quality ingredients, refined presentation, and seamless service woven throughout.

Anthurium Events Co. exists to set the tone, elevate the atmosphere, and leave a lasting impression.



THE EXPERIENCE

Anthurium Events Co. transforms any occasion into a refined and engaging experience. Guests are greeted with thoughtful details, seamless flow, and moments designed to spark conversation and enjoyment. Every element, from the carefully selected ingredients to the polished presentation, reflects care and creativity.

Our team orchestrates each gathering with ease and attention, ensuring that hosts can relax while every aspect of the event exudes sophistication. The result is a celebration that feels distinctive, intentional, and truly memorable.

More Than a Service- A Statement



MOBILE BAR SERVICE



Elevate your event with one of our sleek, modern bar setups:

6 ft Wooden Panel Mobile Bar – features a warm, inviting design with glowing under-bar lighting for that extra touch of ambiance.



4 ft White Panel Mobile Bar – a chic, contemporary option that complements any event style.

Each experience comes with professionally trained, Smart Serve Certified bartenders who provide polished, efficient, and engaging service, ensuring your guests are impressed from the first sip to the last.



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GALLERY



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GALLERY



BAR CUSTOMIZATION

Clients have full creative control over their drink experience, allowing them to curate a bar service that feels personal, intentional, and on-brand.

Custom Signature Cocktail & Mocktail Menus

Work closely with us to design a drink menu tailored to their event, including alcoholic and non-alcoholic options that suit guest preferences, dietary needs, and the overall vibe of the celebration.

Personalized Drink Names & Menu Styling

Cocktails and mocktails can be uniquely named to reflect the event, brand, or host's personality. Menu design, fonts, colours, and layout are customized to align seamlessly with the event aesthetic.

Flexible Alcohol Options

One may choose between alcohol purchasing through our service or providing their own alcohol, offering flexibility based on budget, preferences, and event requirements.

Optional Add-Ons for Enhanced Customization

- Glassware Rentals to match the drink selection and event style
- Bar Décor & Styling to elevate the visual presentation of the bar area
- Menu Signage for clear, stylish display at the bar
- Fully Custom Printed Menus designed specifically for the event



BAR MENU

Spirits:

Vodka- Absolut, Belvedere, Ciroc, Grey Goose, Ketel One, Smirnoff

Gin- Bombay, Hendricks, Tanqueray

Tequila- Casamigos Blanco, Cazadores Reposado, Clase Azul Reposado, Don Julio, Patron Reposado, 1800 Blanco

Rum- Appleton Estate, Bacardi, Bumbu, El Dorado

Bourbon- Angel's Envy Bourbon, Bulliet Bourbon, Maker's Mark, Michter's Bourbon

Rye- Angel's Envy Rye, Bulliet Rye

Scotch- Johnny Walker Black Label, Johnny Walker Red Label

Cognac- D'Usse VSOP, Hennessy VS, Remy Martin

Whiskey- Canadian Club, Crown Royal, Jack Daniel's, Jim Beam, Glenfiddich 12

Signature Cocktails:

Amaretto Sour- Amaretto Liqueur, lemon juice, simple syrup, orange slice & luxardo cherry

Aperol Spritz- Aperol, Prosecco, club soda, orange slice

Cosmopolitan- Vodka, Cointreau, cranberry juice, Rose's lime juice

Dark & Stormy- Dark rum, ginger beer, lime juice

Daquiri- White Rum, lemon or lime juice, simple syrup

Dirty Martini- Gin, Extra Dry Vermouth, olive juice

Espresso Martini- Vodka, Coffee Liqueur, brewed espresso, simple syrup

French 75- London Dry Gin, superfine sugar, lemon juice, brut champagne

Signature Cocktails:

Margarita- Tequila, Cointreau, lime juice, simple syrup

Mojito- White rum, lime juice, superfine sugar, mint leaves, club soda

Negroni- London Dry Gin, Campari, Sweet Vermouth

Old Fashioned- Bourbon, simple syrup, angostura bitters

Olympus Sunrise- Vodka, passionfruit juice, lime juice, elderflower syrup, triple sec

Paloma- Tequila Reposado, lime juice, pinch of salt, grapefruit soda

Pink Flute- Prosecco, lemon juice, strawberry syrup

Vesper- London Dry Gin, Vodka, Lillet Blanco, orange bitters

Whiskey Sour- Whiskey, lemon juice, simple syrup, egg white

Each menu is intentionally crafted to reflect your event's theme, brand identity, or personal style.



MOBILE CHARCUTERIE CART



Artfully Curated Charcuterie

Our 5 ft Wooden Panel Charcuterie cart- designed for visual impact and effortless guest flow

Features:

Capacity for up to 8 small inserts and 3 large inserts, offering a curated abundance of harmonious flavours of meats, cheeses and vibrant, contrasting flavours

Fully customizable ingredient selections tailored to complement your event's aesthetic and palate

Bespoke menus thoughtfully designed to accommodate dietary needs, preferences, and special requests





Craftsmanship Meets Convenience



CHARCUTERIE DETAILS

Every detail reflects our commitment to quality, sustainability, and local craftsmanship.

Check out our:

Custom made 9 x 10" walnut wooden charcuterie boards crafted by a local wood worker and polished with food-safe oils

Mini cutlery for easy, elegant consumption

Seasonal adaptability through holiday-themed arrangements



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GALLERY





BOOK YOUR NEXT EVENT
WITH US!

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anthuriumevents.to

