



barchef<sup>™</sup>  
EVENTS

SPRING & SUMMER  
CATERING MENU





# MORE THAN JUST A BAR, OUR SERVICES INCLUDE...

*Corporate events, product launches, private parties & celebrations!*

## COCKTAIL CATERING

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Providing you with customized cocktails, bespoke ornate bar design and luxury service. We create experiences your guests will never forget.

## VIRTUAL COCKTAIL WORKSHOPS

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Elevate your next virtual event with a live mixology seminar hosted by a professional BarChef mixologist. Your guests will receive a complete cocktail kit including a selection of BarChef's in-house bitters, infused syrups, along with all necessary ingredients and quality bar tools to create two cocktails during the session.

## TEAM BUILDING

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Battle your co-workers behind the bar in a fun and educational mixology seminar.

## OMAKASE STATIONS

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Guests are encouraged to create: We provide the ingredients and professionally trained mixologists, giving your guests the ability to customize cocktails to their liking without worrying about mixing.

## MIXOLOGISTS

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Our staff is extensively trained in both modern and classic mixology techniques. We offer the highest level of professionalism at all our events: our staff is wellspoken, courteous and detail-oriented.

## PRICING

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Each of our events are custom tailored to your specific needs, theme and space. Pricing for your event will depend on size and cocktails selected.

## CONTACT US

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For additional information, please email us at [events@barchef.com](mailto:events@barchef.com)





# OVERTURE COCKTAILS

*Longer style cocktails incorporating fresh herbs, bitters and syrups for complexity and length.*

## CUCUMBER FIZZ

*Coupe Glass*

Vodka, fresh lemon, basil, cucumber, vanilla, grapefruit zest

## COCONUT & ABSINTHE SOUR

*Coupe Glass*

Absinthe, coconut rum, fresh lemon, egg white, vanilla, pineapple, edible flower petals, grapefruit zest

## FOUR SEVEN TWO

*Double Old Fashioned Glass*

Bourbon, cola bitters, fresh lime, muddled mint, mint

## SPRUCE & ELDERFLOWER SPRITZ

*Collins Glass*

Spruce tip infused gin, St-Germain, celery bitters, thyme, elderflower tonic

## SPARKLING PALOMA

*Collins Glass*

Tequila, white flower & green cardamom bitters, thyme & orange blossom, sparkling grapefruit, fresh grapefruit, lemon zest

## CLARIFIED TOASTED COCONUT PUNCH

*Double Old Fashioned Glass*

Dark rum, Lillet, disaronno, toasted chamomile and saffron bitters, toasted coconut, coconut milk, milk, fresh lemon

## SPARKLING STRAWBERRY & ORANGE BLOSSOM

*Wine Glass*

Strawberry gin, Campari, thyme, sparkling wine, atomized orange blossom, fresh mint, icing sugar, grapefruit zest

## THAI COCONUT MOJITO

*Double Old Fashioned Glass*

Coconut rum, thai chili Maraschino, fresh lime, vanilla, coconut milk, fresh lime, fresh mint





# PARFUMERIE COCKTAILS

*A classic style: booze heavy, complex and composed to savour.*

## STRAWBERRY NEGRONI

*Double Old Fashioned Glass*

Strawberry infused gin, in-house sweet vermouth, Campari

## SUNSET ROSE

*Double Old Fashioned Glass*

Mezcal, rose infused Aperol, lime leaf infused Lillet, thyme, dill bitters, violette liqour

## TOASTED OLD FASHIONED

*Double Old Fashioned Glass*

Canadian Whisky, toasted chamomile and saffron bitters, muddled orange zest, maple

## SUMMER'S EVENING

*Double Old Fashioned Glass*

Reposado tequila, Maraschino, in-house sweet vermouth, rosemary, balsam fir bitters, orange zest

## AMBER SUNSET

*Wine Glass*

Strawberry infused gin, star anise, toasted chamomile & saffron bitters, Madeira, saffron infused cognac

## BACKWOODS BOULEVARDIER

*Double Old Fashioned Glass*

Backwoods infused bourbon, campari, in-house sweet vermouth, atomized tobacco

## FRENCH HONEYMOON

*Wine Glass*

Cantaloupe infused vodka, honeydew infused vodka, tonka bean, lime leaf infused Lillet, St-Germain, Green Chartreuse, lemongrass aroma

## SPRING IN PARIS

*Wine Glass*

Gin, thyme, balsam fir bitters, St-Germain, green cardamom Maraschino, Green Chartreuse





# MODERNIST COCKTAILS

*A contemporary and progressive approach to the craft, incorporating aromatics and ingredients which create an immersive and multi-sensory experience.*

## SAFFRON SUNSET

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*Double Old Fashioned Glass | 1 - 200 guests*

Canadian rye, orange blossom crushed ice, saffron ice cube, Amaro Montenegro, rosemary, toasted chamomile & saffron bitters, ginger beer, fresh mint, icing sugar

## CARBONIC STRAWBERRY APEROL SPRITZ

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*Bormioli Wine Glass | unlimited guests*

Strawberry infused gin, thyme, Aperol, sparkling water, sparkling wine, Aperol & orange blossom snow, white chocolate & pastis brunoise, violette fluid gel, edible flower petals

## CUCUMBER & ELDERFLOWER

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*Double Old Fashioned Glass | 1 - 200 guests*

Mezcal, cucumber ice sphere, elderflower pressé, thyme, lavender Maraschino, grapefruit fog

## THAI CHILI CARBONIC MARGARITA

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*Coupe Glass | unlimited guests*

Reposado tequila, carbonic snow, thyme, thai chili Maraschino, fresh lemon, coconut brunoise, vanilla, pink himalayan salt, fresh basil, edible flower petals

## LIME & VANILLA MOJITO

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*Double Old Fashioned Glass | unlimited guests*

Spiced rum, fresh lime, vanilla, muddled mint, lime & vanilla air

## SUPER CHILLED GIN & CHAMOMILE JULEP

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*Bormioli Wine Glass | unlimited guests*

Gin, elderflower snow, effervescence, chamomile, violette, basil, white chocolate & pastis brunoise

## GRAPEFRUIT & ELDERFLOWER SPRITZ

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*Collins Glass | unlimited guests*

Vodka, Late Harvest Vesper, elderflower tonic, grapefruit & vanilla air, micro basil, fresh cucumber, edible flower petals, grapefruit zest

# MODERNIST CANAPÉS

*Edible components; alcohol infused, incorporating aromatics and ingredients which create an immersive and multi-sensory experience.*

## SPHERIFIED MOJITO

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Rum, lime, vanilla, mint, sugar, beach aromatics

## SPHERIFIED AVIATION

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Gin, Maraschino, violette, lemon, grapefruit

*\*contains egg*

## COCONUT & THAI CHILI CHANTILLY

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Lime zest, fresh mint, served on a bed of thai chili

## NITRO POACHED APEROL & ROSE

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Aperol, cream, rose water, red grapefruit, served on a bed of green cardamom

*\*contains gelatin*

## STRAWBERRY NEGRONI ENCAPSULATED

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Juniper & vanilla, white chocolate, basil, served on chilled river stones

## LAVENDER DRAGON'S BREATH

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Lavender & grapefruit meringue, served on dried lavender

*\*contains egg*





# SPRIT-FREE COCKTAILS

*Cocktails maintaining multiple levels of depth and complexity both texturally and aromatically using non-alcoholic distillates, hydrosols, essential oils, fresh herbs, spice and fruit.*

## GRAPEFRUIT SOUR

*Coupe Glass*

Sobrii O-Gin, red grapefruit juice, egg white, thyme, lavender sugar

## BUTTERFLY SPRITZ

*Double Old Fashioned Glass*

Sobrii O-Gin, butterfly pea, elderflower pressé, grapefruit zest

## VANILLA BASIL

*Coupe Glass*

Seedlip Garden 108, elderflower pressé, vanilla, soda water, fresh basil, grapefruit zest

## CITRUS & BASIL NEGRONI

*Double Old Fashioned Glass*

Sobrii O-Gin, non-alcoholic red wine, orange zest

## GARDEN SIPPER

*Coupe Glass*

Seedlip Garden 108, thyme, elderflower pressé, muddled cucumber, grapefruit zest

## CARBONIC ELDERFLOWER JULEP

*Bormioli Wine Glass*

Sobrii O-Gin, thyme, elderflower pressé, rosemary brunoise, fresh mint

*Customized options are available upon request.*





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