



barchef[™]
EVENTS

SPRING & SUMMER
CATERING MENU





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

Corporate events, product launches, private parties & celebrations!

COCKTAIL CATERING

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

VIRTUAL COCKTAIL WORKSHOPS

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

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

OMAKASE STATIONS

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

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

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

For additional information, please email us at 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 liquor

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

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

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

Double Old Fashioned Glass | 1 - 200 guests

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

THAI CHILI CARBONIC MARGARITA

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

Double Old Fashioned Glass | unlimited guests

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

SUPER CHILLED GIN & CHAMOMILE JULEP

Bormioli Wine Glass | unlimited guests

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

GRAPEFRUIT & ELDERFLOWER SPRITZ

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

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

SPHERIFIED AVIATION

Gin, Maraschino, violette, lemon, grapefruit

**contains egg*

COCONUT & THAI CHILI CHANTILLY

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

NITRO POACHED APEROL & ROSE

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

**contains gelatin*

STRAWBERRY NEGRONI ENCAPSULATED

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

LAVENDER DRAGON'S BREATH

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

CITRUS & BASIL NEGRONI

Double Old Fashioned Glass

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

BUTTERFLY SPRITZ

Double Old Fashioned Glass

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

GARDEN SIPPER

Coupe Glass

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

VANILLA BASIL

Coupe Glass

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

CARBONIC ELDERFLOWER JULEP

Bormioli Wine Glass

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

Customized options are available upon request.





barchefTM
EVENTS

472 QUEEN STREET W, TORONTO, ON M5V 2B2

416 868 4800

events@barchef.com

[@barchefevents](https://www.instagram.com/barchefevents)