



barchef

E V E N T S

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
TIPPLE WITHOUT WORRYING ABOUT
MIXING. RECOMMENDED FOR
INTIMATE EVENTS LOOKING FOR
AN INTERACTIVE ELEMENT OR
FOR EVENTS THAT ALREADY HAVE
REGULAR BAR SERVICE, LOOKING
TO ADD AN EXCITING, UNIQUE
ACTIVATION.**

NEGRONI STATION

A multi-sensory and immersive celebration of this iconic classic cocktail. Guests will be provided a selection of gin from traditional London Dry to our in-house strawberry and Ontario spruce tip. Vermouths will be procured from a variety of regions around the globe, along with exciting bitter components; heightened with a selection of fresh herbs, citrus and fog garnish options. Our progressive approach to cocktails will introduce your guests to unique Negroni variations, including Campari ice components, vanilla and orange blossom ice spheres, and Strawberry Negroni “Bon-Bon” Encapsulations for a molecular interpretation. The station will be accented with visuals of vibrant greens, strawberries, fresh herbs and aromatics of citrus.



ABSINTHE STATION

Invite the “Green Fairy” and celebrate with this mysterious spirit at your next event. Guests are encouraged to choose from our portfolio of Absinthes from around the world. Experience Absinthe with a traditional sugar cube or choose from a variety of sweetening components such as in-house produced mint, thyme, rosemary or chamomile syrup. Modernist reinterpretations of this exciting ingredient include our dragons’ breath Absinthe Meringues and spherified Absinthe canapés. Beautiful, grand Absinthe fountains, fresh greens and aromatic mists of Absinthe and balsam fir will adorn the bar, creating an immersive, encapsulating auditorium for the guests.



OLD FASHIONED STATION

Treat your guests to a fully customizable Old Fashioned Cocktail Experience. A complete selection of spirit bases, sweetening components, accent liqueurs and our exclusive in-house produced bitter blends such as Balsam Fir and Black Plum & Star Anise will be provided. Garnishes will vary from the traditional orange zest to flamed atomized essence of tobacco along with modernist aromatic fogs of hickory, orange blossom, cedar, and grapefruit. Finally, guests can customize their Old Fashioned cocktails further with transformative ice components ranging from white chocolate to saffron to maple and Madeira. Visual accents include a classically driven celebration of the ingredients found within the cocktail selections, fresh citrus and spices presented in ornate glass apothecary jars.





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