



GET INTO THE SPIRIT!

*Mixology Workshops that Bond Teams and
Boost your Morale and Productivity*



BartenderOne Group
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ARE YOU THE OFFICE MIXOLOGIST?

As the person who is ultimately responsible for team cohesion and productivity, you know that go carts and treasure hunts are yesterday's news.

The elements of a well made cocktail work much like a team. Different ingredients work harmoniously to make a mouth watering cocktail.

Understanding this synergy has tremendous parallels when you consider how the strengths of each team member combine to achieve your end goal.

"Mike and Ryan were very fun and engaging, they were able to tailor the event to the group.

Everyone had an excellent time and raved about it post event! Courtney was a pleasure to organize with, overall I was very happy with the way everything went! Thank you so much."

Liz Couto – Twitter Inc



Teambuilding Events

tailored to work within your budget

If a fun and simple approach to **Hand Crafted Cocktails** are your fancy, welcome to our world.



“The BartenderOne team was spectacular..” Timothy Lamch – Google.com

Teambuilding Events

Tailored to work within your schedule

From a 90 minute funshop for a group of 12, to a full day of meetings with lunch, dinner, snacks, A/V, and secure wireless connectivity for a group of 100, BartenderOne is your solution.



Experiences	Basic	Essential	Complete
Cocktail Sampling	✓	✓	✓
Pour Challenge	✓	✓	✓
Olfactory Experience	✓	✓	✓
Welcome Cocktail		✓	✓
Passed Appetizers		✓	✓
Mystery Box Challenge			✓

Delicious food to satisfy any palate

Choose from simple passed H'ors Doevres, to Healthy and Delicious 3-Course Prix Fix meals, our 5 star rated kitchen will satisfy your unique tastes and preferences.

Prix Fixe

Appetizers

Garden Salad with Toasted Seeds
Marinated Cranberries in a Lemon Shallot
Vinaigrette (V)
Kale Caesar Salad (V)

Entrée

Jerk Chicken with Chili Chutney (GF)
Poached Pesto Salmon (nut free)
Lasagna
(Vegetarian option available)

Side

Rice Pilaf & Peas (V)
Sautéed Harvest Root Vegetables Medley (V)

Dessert

Assorted Cookies
Chocolate Quinoa Cake (GF & V)
Lemon Tart (V)

H'ors Doevres

Pear Crisp with Boursin Cheese & Fruit Chutney (V & GF)
Lao Salad Rolls with Sweet Chili Sauce (VN & GF)
King Cole Duck Rillettes: Cognac Confit Duck Fat Crostini Berry
Compote
Grilled Shrimp with Sesame Ginger Marinade and Wasabi Aioli (GF)
Za'atar Chicken Skewers with Mint Yogurt Dip (GF)
Cherve Truffle: Candied Fruit with a Walnut Crust (V & GF)
Petit'za Napolitana: Mini Pizza with Mozzarella, Basil and Tomato (V)
Little Greek Salad in a Cucumber Cup (V & GF)

V = Vegetarian

VN = Vegan

GF = Gluten Free



These thought leaders use BartenderOne to bond their teams...

YAHOO!

Google



amazon



P&G

Good things
come from
Sysco



Marriott
HOTELS · RESORTS · SUITES

Hilton
HOTELS & RESORTS

TRUMP
HOTELS

KPMG



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Mystery Box Challenge

“To Inspire Creativity and Teamwork”

Every day, we face the unexpected twist...

...it's a part of professional life.

True professionals see these challenges as opportunities to make something truly great!

When your team fully understand cocktail synergy, why not Challenge them with a curveball?



Your group will be randomly be broken into smaller teams

and tasked with creating a unique cocktail to represent their team,

Using a randomly drawn item from a farmers table of fresh ingredients... Let the creative juices flow!

Located in Toronto's Financial District,
BartenderOne located steps from Union Station

Call Today **416.461.4441 x 4202**