



BAR EXPERIENCE

Our In-Home Bartending Experience can be a great enhancement to our Chef Experience or a stand-alone event. Whether you're simply looking for someone to prepare delicious cocktails or you're wanting to learn the art of mixology, there are options to suit every need!

OPTION 1: BARTENDER ONLY

- Bartender Fee of \$62.00/hour
- Guest would provide all alcohol and mixers
- Bartender would bring their tools
- If you would like us to provide mixers, then pricing starts at \$5.00/person



OPTION 2: MIXOLOGY LESSON

- Mixologist Fee of \$75.00/hour
- Shake, stir, and pour your own craft cocktails in an interactive Mixology Lesson. Mixologist will teach and guide you through 2 crafted cocktails
- Each guest will get their own cocktail
- Pricing starts @ \$44.00/person
- See Craft Cocktail list for examples
- Complimentary Fiji Water will be offered during experience
- Each guest gets to their own basic bar tools as a Souvenir and their own recipe cards



THE BEAR'S DEN
RESORT
ORLANDO

TO BOOK AN EXPERIENCE, PLEASE CONTACT BEARS DEN RESORT ORLANDO CATERING DEPARTMENT
407-426-4861 OR EVENTS@BEARSDENORLANDO.COM

MIXOLOGY EXPERIENCE

CRAFT COCKTAILS

RUM BASED

- CARIBBEAN OLD FASHIONED
Bacardi Ocho, Black cherries, Grapefruit Bitters, Citrus
- DRAGON MOJITO
Bacardi Dragonberry, Fresh Strawberries, Lime, Mint, Agave, Marques de Caceres Cava Brut
- MOJITO MULE
Papa Pilar Blonde Rum, Domaine de Canton Ginger Liqueur, Fresh Ginger, Mint, Pineapple, Lime, Agave, Stoli Ginger Beer

VODKA BASED

- STRAWBERRY SHRUB
Belvedere Vodka, Fresh Strawberries, Lime, Agave, Balsamic Vinegar, Cracked Black Pepper
- CUCUMBER LEMON MARTINI
Stoli Vodka, St. Germaine Elderflower Liqueur, Cucumber, Lemon
- ELIXIR
Stoli Elite Vodka, Fresh Turmeric, Lemon, Pineapple, Cracked Black Pepper

GIN BASED

- SUMMER BLUSH
Nolet's Silver Gin, Fresh strawberries, Basil, Lemon, Agave
- CUCUMBER ROYAL BLUE
Empress Gin, Cucumber, Mint, Basil, Perrier
- GUNPOWDER FRUIT
Drumshanbo Gunpowder Irish Gin, Cointreau, Cucumber, Blueberry, Fresh Lemon, Egg White

TEQUILA BASED

- MEXICO CITY
Patron Reposado, Cointreau, Avocado, Cilantro, Lime, Agave
- THE BOTANIST
Milagro Silver, St. Germaine Elderflower Liqueur, Red Bell Pepper, Cilantro, Lemon, Agave, Aromatic Bitters
- LIKE A BOSS
Patron Silver, Cointreau, Fresh Jalapeno, Lime, Agave, Pama Liqueur

WHISKEY BASED

- THE TORRES
Jameson Caskmate's Irish Whiskey, Lime, Egg White, Agave
- THE OLD FASHIONED
Bulleit Rye Whiskey, Brown Sugar, Angostura Bitters, Fresh Citrus, Black Cherry
- LEMON-BASIL JULEP
Maker's Mark Bourbon, Basil, Fresh Lemon, Agave, Citrus Bitters, Crushed Ice



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