



Bar Services

# BEVERAGE & BAR DESIGN PORTFOLIO

## MIAMI USA



## BAR DESIGN

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We bring first hand experience of what works and is needed for a bar to run efficiently and effectively. Having worked on many styles and shapes of bar from hotel lobby, to beach bar, to destination urban chic. Be it a long bar, island bar or dispense we can support your designers with industry expertise. We will review concept design, review design layout for bar area in detail, and comment on a large equipment selection.



## MENU DESIGN

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The menu is often the first interaction your guest will have with your beverage product. While it is important to ensure your drinks are great, we believe that the visual impact is as important as the written word. It has been well established that the design and layout of a menu can affect your guests' choices and that, with a bit of planning, your menu can increase turnover without any change in food and beverage costs. This becomes especially relevant in the hotel and resort sector where table service is de rigueur and the majority guests never actually make it to the bar. As the menu is often the only interaction your guests will have when choosing their libation, it is an important tool in getting across the information you want them to have.



## COURSES

*“The training was able to set some sleeping souls on fire and taught beginners a lot of interesting new things about the products.”*



## MENU DEVELOPMENT AND TRAINING

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*Your beverage menus should be a reflection of the bar itself; celebrating the concept, driving sales and keeping your bar on your guest's lips.*

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### OUR PROCESS

We will create a bespoke cocktail selection based on the outlet concepts with an equal product mix of classic, contemporary and innovative signature cocktails.

Our program designs the beverages in conjunction with the bar team giving them ownership and passion in the beverage product as well as a keen understanding of the building blocks of the drinks that are created.

We work closely with kitchens using ingredients and supplies already prevalent through the food operation to ensure a bond between the food and beverage product.

Once finalised, the cocktails are fully trained for the correct recipes, procedures, presentations and story behind the drink.

We conduct a full equipment, glassware and spirit audit and review of bar efficiency and create detailed outlet-specific operations manual documenting all beverage standards, recipes and operating procedures.

**DURATION:**  
2 Weeks

**NUMBER OF OUTLETS:**  
1-3

**COST:**  
\$7000

## PROFESSIONAL BARTENDER COURSE

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*All the skills and theory to turn your staff into consummate professionals.*

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### REQUIREMENTS:

None.

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### THE PEOPLE

Understanding the role of the bartender; customer service; the customer journey; observation, anticipation and communication.

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### THE PRODUCTS

An introduction to alcohol; beer production, styles spirit & service; wine production styles & service; production, styles & service.

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### THE TOOLS

Equipment and glassware recognition; station management; drink presentation; professional garnish procedures and ingredient preparation.

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### THE TECHNIQUES

Professional drink making theory and procedures; pouring and measurement; build, stir, shake, pass, layer, muddle & blend.

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### THE DRINKS

Classic cocktails I (popular classics) and international cocktails; origin, history, recipe, procedure, presentation & service.

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### DURATION:

35 Hours /  
5 Days

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### PARTICIPANTS:

Up to 12

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### COST:

\$3500

## ADVANCED BARTENDER COURSE

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*In-depth knowledge and advanced techniques to take your team to the next level.*

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### REQUIREMENTS:

FBS accredited PBC certificate.

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### THE PEOPLE

An insight into the history of the bartender and the effects of world events on the modern bartending trade.

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### THE PRODUCTS

The history of alcohol; origin, history, etymology, production & styles of vodka, gin, tequila, rum, cachaça, brandy, whisk(e)y, sake, aperitifs & liqueurs.

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### THE TOOLS

Advanced equipment and glassware recognition, history & use; contemporary garnish procedures and ingredient preparation.

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### THE TECHNIQUES

TASTE© - signature cocktail analysis; breaking down in-depth understanding of classic techniques for an cocktail structure and the building blocks of mixology.

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### THE DRINKS

Classic cocktails II (essential classics) and signature procedure, concept cocktails; origin, history, recipe, presentation & service.

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### DURATION:

35 Hours /  
5 Days

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### PARTICIPANTS:

Up to 12

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### COST:

\$3500

## BAR WAITER COURSE

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*Ensure the whole beverage team is fully equipped to deliver your menu. This program gives your team the knowledge and sales skills they need.*

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### REQUIREMENTS:

None.

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### OVERVIEW

The bartenders are trained to deliver stunning drinks and guest experience. The menus are designed with stylish, contemporary cocktails to promote your venue concept with the perfect drink for every customer. Now let us give your serving staff the knowledge to sell them. This specialised course focuses on ensuring bar waiters have full understanding of the ingredients, techniques, presentation, sales points and service of your beverage product. We combine elements from our professional bartender and menu development courses to ensure the whole team is on song.

### DURATION:

18 Hours /  
3 Days

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### PARTICIPANTS:

Up to 15

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### COST:

\$2000



## BESPOKE TRAINING PACKAGES

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We understand that each property is unique and though our courses offer a wide variety of professional training for any team, we are capable of developing bespoke training programs to fit the needs of your venue.



## CASE STUDIES

*“We now present a one of a kind beverage program in the Kingdom of Saudi Arabia, the perfect fusion between traditional values and modern drinks culture.”*



# Q'BARA

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THE FORT COMPLEX, WAFI CITY, DUBAI

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Beverage management for a contemporary Arabesque restaurant and lounge with five separate bars covering 13,000 square feet and 400 covers.

We recruited, trained, and managed a team of 15 dedicated beverage staff as well as aided in the development of the venue concept itself.

Following the creation of an entire beverage menu concept, we oversaw the execution of a comprehensive pre-opening beverage training strategy.

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## AWARDS

'Best New Bar', 2014 | TimeOut Dubai Nightlife Awards (Highly Commended).  
'Best Newcomer', 2014 | TimeOut Dubai Restaurant Awards 'Best Restaurant of the Year', 2014 | Arabian Business Awards 'Best Middle Eastern Restaurant', 2014 | BBC Good Food Awards 'Favourite Middle Eastern Restaurant', 2015 | What's On Dubai Awards 'Best MENA Restaurant', 2015 | Timeout Dubai Restaurant Awards



We developed a unique and widely acclaimed cocktail selection with an equal focus on non-alcoholic options. In addition, we incorporated techniques such as rotary vacuum evaporation and sous vide infusion to take the drinks a step further.



By liaising with beverage suppliers, we provided the venue with exclusive brands and imports. What's more, we also sourced bespoke glassware and equipment such as rotary evaporators, sous vide machines, smoking guns, and ice carving tools.



The signature "Za'groni" cocktail was selected as part of Campari's Worldwide Negroni marketing campaign.



## INTERCONTINENTAL PARK LANE

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LONDON, UK

The Intercontinental is a modern luxury hotel in the heart of Mayfair, London. Our consultants created and developed a full cocktail menu inspired by the Royal Collection - one of the largest and most widely distributed collections of art in the world. This was employed in conjunction with full bar and cocktail training, as well as operational support and product development.

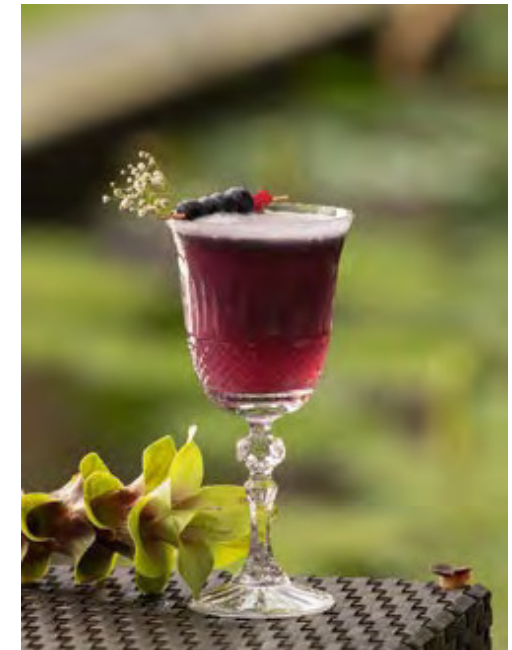


## ITC SONAR

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KOLKATA, INDIA

A short drive outside of Kolkata, the ITC Sonar is an elegant and paradisaical location. Here, we created and employed a bespoke cocktail menu as well as carried out full training for the bar staff. We also advised in product development and provided operational support.





## SALT OF PALMAR

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### MAURITIUS

A new brand launch on an island resort featuring a sustainable and local product. We provided pre-opening and opening support, bar skills training, as well as designing all-inclusive and premium beverages for the resort.

## PIERCHIC, JUMEIRAH RESTAURANT GROUP

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### DUBAI, UAE

Pierchic are a restaurant group that requested a bespoke training program. We developed a “train-the-trainer” system for them while also completing cocktail menu creation and providing pre-opening and opening support.





## JUMEIRAH, NANJING

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NANJING, CHINA

As part of this grand hotel opening, we provided bespoke cocktail menu creation, starting ahead of time with off-site development. We also implemented bar training in dual languages across the five venues within the property. In addition, we assisted in product development, recommendations, and pre-opening support.



## RAFFLES, SHENZHEN

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### SHENZHEN, CHINA

An iconic and luxurious urban hotel opening with world famous bar concepts. This project required a signature cocktail menu and bar training in dual languages. In addition, we assisted in product development, recommendations, and pre-opening support.





# TAMBA

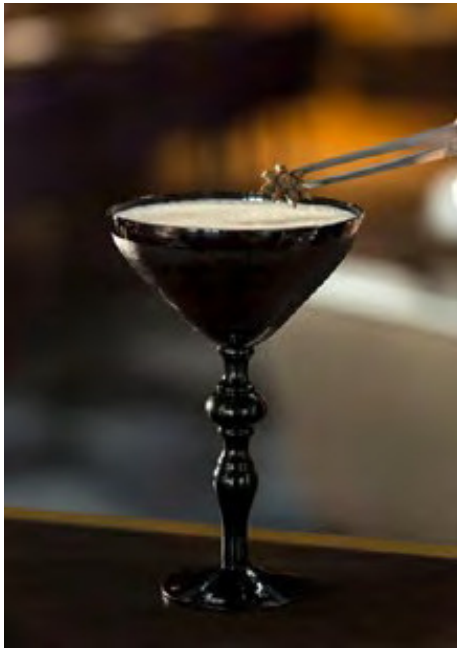
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WORLD TRADE CENTRE MALL, ABU DHABI

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Tamba is an Indian-inspired restaurant and bar aspiring to reimagine flavours with a contemporary twist, while maintaining the social element of traditional Indian dining. They required turnkey opening support from us and we were delighted to provide this through comprehensive training, coordinating the set up and organisation of the bars to maximise efficiency and aesthetic appeal, creating a bespoke operational manual, and developing a signature cocktail menu for them. We also provided operational support throughout pre-opening events and further through the transition from project phase to operation.





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For the cocktail menu we developed a signature serveware selection, including a base range and individual concept pieces. We also designed and commissioned certain signature pieces of equipment, including branded ice stamps.

In order to set the menu apart, we incorporated contemporary production techniques such as sous vide infusion, lecithin foams and nitrous foams. For these techniques we sourced the equipment to use, including extra pieces such as smoking guns and ice carving tools.

## THE NAUTILUS

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### MALDIVES

A stunning 5 star remote island resort in the Maldives. Here, our consultants not only developed a signature cocktail menu, but also assisted in sourcing equipment, products, developing creating a bar manual, and carrying out full bar skills training for the team.

developing



## RAFFLES ISTANBUL

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### TURKEY

A luxury hotel opening with six restaurants and bars, including world famous concepts such as the “Writer’s bar” and “Long bar”. Our consultants delivered bar and cocktail training, as well as developed a completely bespoke cocktail menu.



## RADISSON BLU AJMANI

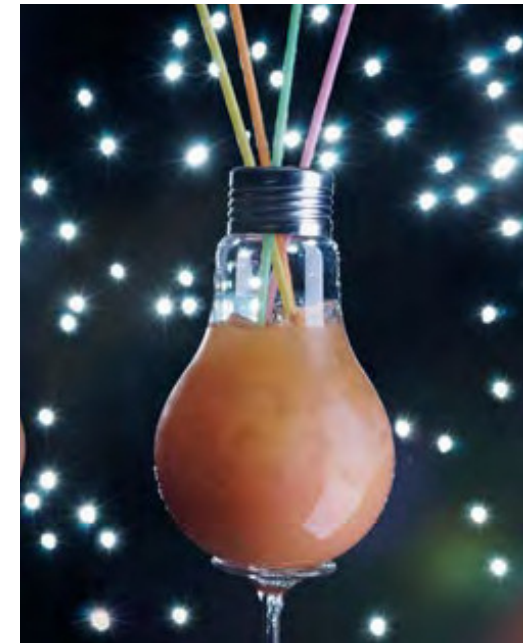
AJMAN, UAE

Part of a five star hotel opening featuring seven restaurants and bars. This project required cocktail menu creation, bar training, OS&E and glassware sourcing, as well as bar manual creation and overseeing an opening program.

## RADISSON BLU, ROYAL ASTORIJA

VILNIUS, LITHUANIA

A corporate development program in an established urban property. This was a shorter project of 2 and a half weeks, delivering cocktail menu creation, bar training, and product development.





# FUME

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PIER 7, DUBAI MARINA

Fume is an American-style neighbourhood eatery boasting a 150 cover bar and restaurant. We curated the beverage operation for them, recruiting a team of 6 dedicated beverage staff, aided in the development of the venue concept, and commissioned signature pieces for them. This includes a retro hand-cranked ice crusher pictured above.

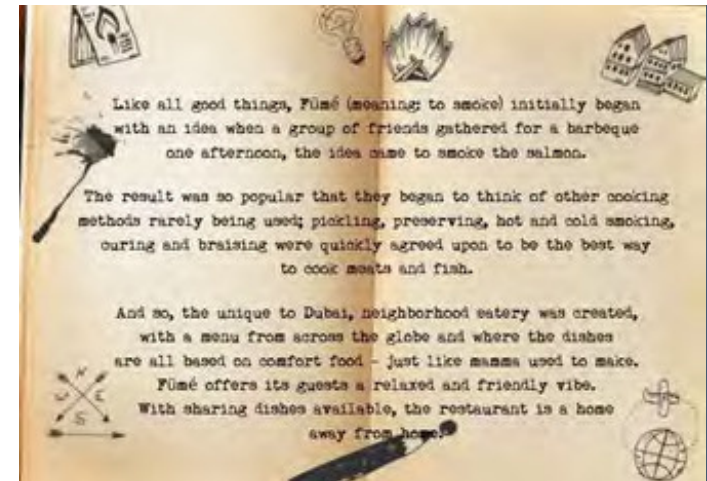




We developed a fun and unusual cocktail selection that fell in-line with the venue concept itself. For this we incorporated contemporary production techniques such as sous vide infusion, smoking, pressure infusion, and nitrous foam.



For the development and training we sourced equipment such as sous vide machines and smoking guns, carried out a comprehensive pre-opening training plan, and created a bespoke operational manual to for use after the consultation.



To coincide with the cocktails, we also created the beverage menu concept and layout, featuring off-the-wall and humorous cocktail descriptors to generate online discussion, promote positive interaction and ultimately drive sales and revenue.

## JUMEIRAH AL WATHBA

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ABU DHABI, UAE

A luxury hotel resort and spa opening in the desert featuring seven restaurants and bars. This project required cocktail menu creation, bar training, OS&E and glassware sourcing, as well as bar manual creation and overseeing an opening program.



## FOUR SEASONS BURJ ALSHAYA

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KUWAIT CITY, KUWAIT

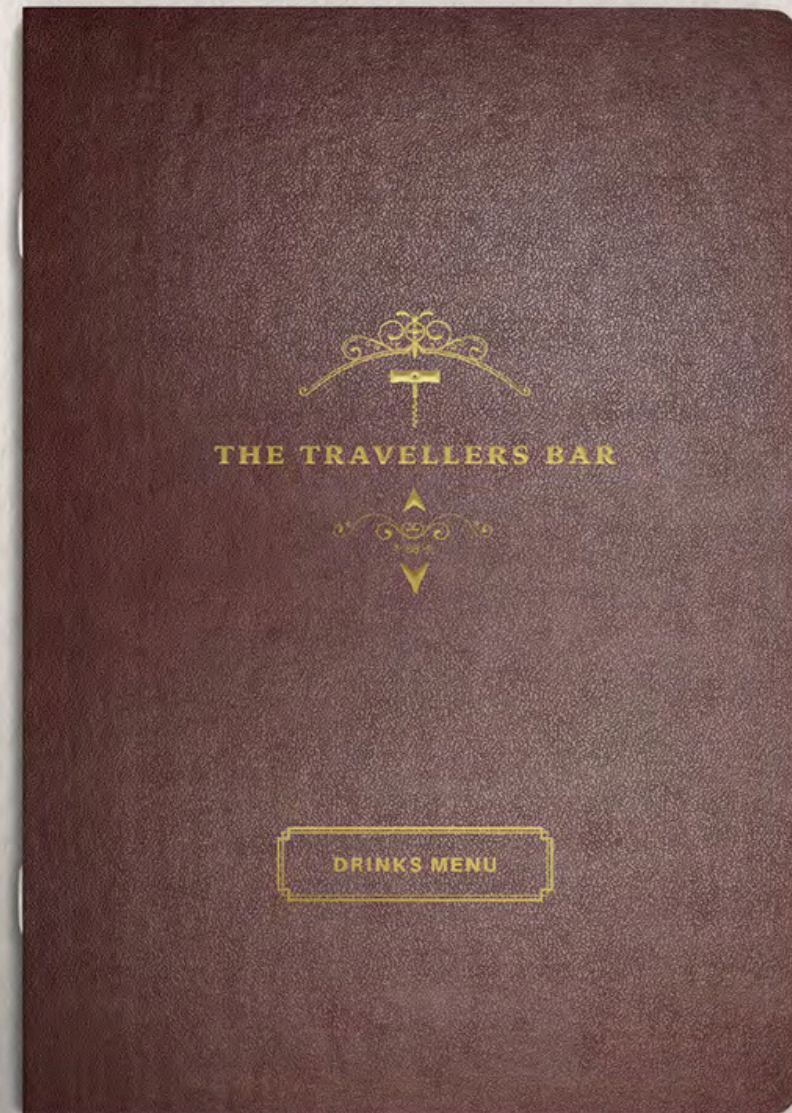
A contemporary and luxurious dry hotel featuring six restaurants and bars. This project saw the creation and implementation of a complete and bespoke non-alcoholic beverage program, including developing a signature cocktail menu, sourcing glassware and fully training the team.

01

# The Royal Livingstone Hotel

## Menu Design - The Traveller's Bar

The Royal Livingstone Hotel has a serene location on the banks of the Zambezi River, which immediately was a source of inspiration for us. The menu concept we designed was created as a "Journey along the Zambezi River", with cocktails to reference the natural wonders, myths, and historical travels along the Zambezi. To match this concept, as well as coincide with a request from the client to include photos of the drinks in the menu, we designed a unique menu inspired by a researcher's field notes, with elements of collage throughout.



UPPER RIVER



BEE - EATER K210

KWV 10yr Brandy, Campari, Banana Liqueur, Fresh Lemon Juice, Rooibos Tea Honey, Pineapple Juice, Pellegrini Bitters

The source of the Zambezi is a small trickling stream surrounded by a lush Miombo forest. The area is home to nearly 200 species of bird, including the Bee-Eater, who's colourful plumage can be spotted across Zambia and is inspiration for this exotic cocktail.



*Barotse Floodplain*  
-15° 01' 60.00" south  
22° 52' 57.99" east

UPPER RIVER

*Mwinilanga, Zambezi source:*

-11° 44' 9.02" south  
24° 25' 45.34" east

KUOMBOKA K210

Dark Rum, Coffee Liqueur, Amarula Cream Liqueur, Hazelnut Liqueur, Fresh Espresso, Fresh Cream

A traditional ceremony celebrating the move of the Litunga, King of the Lozi people, to higher ground at the end of the rainy season. Together they journey in their great canoe to escape the flooding of the Upper Zambezi.



03

# Fairfield Marriot, Phnom Penh

## Menu Design - The Winds Rooftop Bar

The Winds is a unique bar situated at the heights of Phnom Penh on the 44th floor of the Fairfield by Mariot Hotel. They sought to be a vibrant, fun, and welcoming venue, appealing to young professionals and millennials. We developed a logo identity and craft cocktail menu for them, as well as completing a menu design that would coincide with and tie the two together.

We created an uncomplicated but appealing menu, incorporating hand drawn and humorous elements that carried through the brand elements and voice.



## THE WINDS

Rooftop Bar & Lounge

### Signature Cocktails

Our delicious house cocktails are inspired by the history and culture of Cambodia, including its arts, monuments, people, food, and customs. Some of these influences come from thousands of years ago, from a time called the Angkor period, which is also known as the "Golden Age of Cambodia".



#### BAREFOOT DIVA

\$7

Coconut Oil washed Rum, Giffard Banane du Brésil, Sesame Orgeat, Fresh Espresso



#### WOVEN PALM

\$7

Sampal Kampot Pepper Rum, Fresh Lime Juice, Palm Sugar Syrup, Kampot Sea Salt, Tomoka Kampot Pepper Tincture, Egg White



#### ONE-OF-THREE

\$7

Pandan Leaf Vodka, Giffard Litchi LI, Fingeroot Syrup, Fresh Lime Juice, Ginger Ale



#### RED ROADS

\$7

Seekers Mekong Dry Gin, Campari, Dragon Fruit Juice, Pineapple Juice, Sugar Syrup, Tonic Water

Please note that all prices are quoted in US Dollars and are subject to service charge and applicable government taxes.  
Please inform your server of any allergies you have before placing your order.

02

## THE WINDS

Rooftop Bar & Lounge



#### STRIPED BLUE

\$7

Seekers Mekong Gin, Fresh Lemon Juice, Butterfly Pea Flower Syrup, Tomoka Cinnamon Tincture, Thai Basil, Egg White



#### DANCE BY FIRELIGHT

\$7

Tequila, Cointreau, Fresh Lime Juice, Lemongrass Syrup, Muddled Chili, Lemongrass & Kaffir Lime Leaf, Egg White



#### SWEET PERFUME

\$7

Seekers Mekong Gin, Cointreau, Fresh Lime Juice, Lychee & Lemongrass Syrup, Rice Paddy Herb & Butterfly Pea Flowers



#### GIANT IN THE MEKONG

\$7

1800 Silver Tequila, Lychee Liqueur, Fresh Lime Juice, Coconut Purée, Lemongrass Syrup, Tomoka Chili Tincture, Singha Soda Water



#### SOARING WINDS

\$7

Pandan Leaf Vodka, Pineapple Juice, Fresh Lemon Juice, Fresh Passionfruit, Vanilla Syrup, Singha Soda Water



#### GRACEFUL HANDS

\$7

Mezzal, Cocchi Rouge Vermouth, Choya Ume Liqueur, Tomoka Orange Bitters

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03



**THE WINDS**  
Rooftop Bar & Lounge

**Spirits List**

**BLENDED SCOTCH WHISKY**

Johnnie Walker Black Label	Glass	Bottle
Johnnie Walker Gold Label	\$7	\$80
Johnnie Walker 18 Years	\$8	\$110
Johnnie Walker Blue Label		\$180
Johnnie Walker XR 21 Years		\$410
Chivas Regal 12 Years	\$8	\$250
Chivas Regal 18 Years		\$75
Chivas Regal 25 Years		\$128
Royal Salute 21 Years		\$470
Ballantine's 17 Years		\$230
Ballantine's 21 Years		\$110
		\$208

**SINGLE MALT SCOTCH WHISKY**

Dalmore 15 Years	Bottle
Dalmore 18 Years	\$320
Dalmore 20 Years	\$498
Dalmore King Alexander III	\$970
Macallan 15 Years	\$490
Macallan 18 Years	\$368
The Macallan Rare Cask	\$900
Glenfiddich 15 Years	\$1,111
Glenfiddich 18 Years	\$133
Glenfiddich 21 Years	\$198
Glenmorangie 18 Years	\$498
The Glenlivet 15 Years	\$323
The Glenlivet 18 Years	\$128
The Glenlivet 21 Years	\$210
Auchentoshan 18 Years	\$477
	\$188



*"Order up!"*

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**THE WINDS**  
Rooftop Bar & Lounge

**Spirits List**

**COGNAC**

Martell VSOP	Bottle
Hennessey VSOP	\$160
Hennessey XO	\$220
	\$480

**LIQUEURS**

Malibu	Glass	Bottle
Bailey's Irish Cream	\$5	\$78
Kahlua Coffee Liqueur	\$5	\$78
Sambuca Vizzari	\$5	\$78
Cointreau	\$5	\$78
Campari	\$5	\$78
Aperol	\$5	\$78

**RUM**

Rayou Silver	Glass	Bottle
Rayou Mardi Gras XO	\$5	\$78
Samai	\$5	\$78
Samai Gold	\$5	\$78
Kampot Gold	\$5	\$78
Samai Kampot Pepper	\$5	\$78
Diplomatico Ambassador	\$5	\$78

**TEQUILA & MEZCAL**

Jose Cuervo Silver	Glass	Bottle
1800 Silver	\$4	\$80
Cenote Blanco	\$5	\$128
Cenote Reposado	\$7	\$75
Cenote Anejo		\$85
So Busca Mezcal Joven		\$78
		\$100
		\$280

	Glass	Bottle
	\$4	\$45
	\$6	\$80
	\$8	\$100
		\$120
		\$188
		\$100

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06

# Four Seasons, Beverly Hills

## Menu Design - The Lounge

The Lounge defines itself as a modern jazz bar, offering a delightful selection of food, wines, and craft cocktails in the calming ambience of live piano.

Our proposed cocktail menu concept highlighted prominent figures of the LA jazz scene, both past and present, taking inspiration from their works and stories to create exciting and modern cocktails.

To coincide with this, we designed an elegant and modern menu, incorporating sketch illustrations that would generate interest in, and connect to, the narrative behind each cocktail concept, aiming to provide an entertaining read for the guest.



No. 1  
**DUKE & MONARCH**

In 1958, Duke Ellington found himself crossing paths with none other than Queen Elizabeth II during the Leeds Centenary Music Festival. Ellington captivated and inspired her back to his hotel room and began work on "The Queen's Suite," which he later personally sent to Buckingham Palace on a gold disc. He even left strict instructions for the record to remain hidden until after his passing. In 1976, when the record was at last revealed to the rest of the world, one movement, "The Single Petal of a Rose", would become the most celebrated.



Donna Rosa Rabarbaro, Dubonnet Apéritif, Sparkling Wine, Rose Aroma  
\$19  
Sparkling Apéritif - Red Fruits - Rose

No. 2  
**COOL RIFF**

Miles Davis, the epitome of cool, and a force to be reckoned with in the jazz world, left an indelible mark that still reverberates today. Davis was the epitome of cool, introducing the world to the smooth sounds of cool jazz, modal jazz, and jazz fusion. He fearlessly embraced new sounds and techniques, constantly evolving and experimenting with his music. Inspired by his love for a classic Rob Roy cocktail, we hope to present a refreshingly cool twist in the form of a crisp, rolling scotch and vermouth into a crisp highball.



Compass Box Orchard House, Dolin Blanc Vermouth, Elderflower, Effervescent Coconut

\$19 Refreshing - Green Apple - White Flowers

No. 11  
**INNER CHILD**

In the fall of 2012 Ryan Foster embarked on a ground-breaking endeavor with the release of "Spangle-Lang Lane" which reimagined beloved children's songs, reworking them with a fresh perspective and injecting them with the soulful essence of jazz. But Foster's vision extended beyond the auditory realm. Embracing the influence of Jim Henson's magical world, he brought the enchanting world of "Spangle-Lang Lane" to life through puppets and a captivating film series. Characters like Ryan Foster and Casey like shared the screen with puppet versions of jazz luminaries, teaching children about music history and the profound impact of legendary musicians.



**Everleaf Mountain, Lyre's Italian Spritz, Muri Passing Clouds**  
**Non-Alcoholic Sparkling Wine, Bergamot Aroma**

\$17

**Sparkling Apéritif - Candied Citrus - Bittersweet**



No. 12  
**PARISIAN REBIRTH**

Natasha Agrima initially spent her life exploring avant-garde performance art and graphic design as she yearned for a medium to fully express her creative spirit. This was until destiny intervened and whisked her away to the captivating city of Paris. Amidst the alluring ambiance of Paris, where jazz permeated the nights, Agrima found herself unexpectedly on stage in what felt like an emotional homecoming. Returning to her roots in Los Angeles, Agrima embraced her newfound passion for jazz with unwavering determination. Her debut album, "The Heart of Infinite Change," stands as a testament to her transformative journey, a sublime fusion of tradition and innovation.



**Tanqueray 0.0% Gin, Æcorn Apéritif Dry, Fresh Mint, Fresh Lemon, Honey, Lyre's Absinthe, Light Tonic Water**

\$17

**Sour - Bright Mint - Herbal Anise**



16 / **TEQUILA & MEZCAL**

<b>Bianco</b>	
Casamigos.....	23
Casa Dragones Joven.....	21
Clase Azul Plata.....	25
Don Julio Diamante.....	35
Gran Patron Platinum.....	28
Herradura.....	16
Mi Campo.....	26
Vuelo del Aviator Gran.....	28
<b>Reposado</b>	
Casamigos.....	24
Clase Azul Gold.....	44
Don Julio.....	83
Forastero.....	23
Patron.....	22
Vuelo del Aviator Gran.....	25
<b>Añejo</b>	
Casamigos.....	26
Clase Azul.....	157
Don Julio 1942.....	44
Gran Patron Butifas.....	28
Patron.....	165
Sauce Tres Generaciones.....	28
Vuelo del Aviator Gran.....	45
<b>Entre Añejo</b>	
Casa Noble Selección.....	320
Clase Azul Ultra.....	325
Don Julio Real.....	10
Herradura.....	7
<b>Mezcal</b>	
Dos Hombres.....	22
Del Maguay Yús.....	36
Union Uno Joven.....	23
Clase Azul Mezcal Durango.....	83

17 / **WHISKEY**

<b>American</b>		<b>Irish</b>	
Angel's Envy.....	19	Bushmills.....	14
American.....	11	Jameson.....	19
Basil Hayden's.....	20	Redbreast.....	22
Banton's.....	25	Tullamore Dew.....	16
Bonnie S.....	22		
Buffalo Trace.....	17	<b>Rye</b>	
Bulleit Bourbon.....	18	Bulleit Rye.....	16
Four Roses.....	14	Knob Creek Rye.....	19
Jack Daniels.....	18	Rittenhouse Rye.....	16
Knob Creek.....	16	Sazerac.....	18
Maker's Mark.....	19	Whistle Pig "Piggyback".....	26
Woodford Reserve.....	14	Whistle Pig 12.....	55
<b>Canadian</b>		Whistle Pig 15.....	70
Canadian Club.....	14	Whistle Pig 18.....	105
Crown Royal.....	18	Whistle Pig "The Boss Hog".....	150
Crown Royal Special Reserve.....	14		
Seagrams.....	14		

RED WINE

Cristom Vineyards	23 / 90
Ravel & Stribos	28 / 70
Graff	38 / 150
Roche	28 / 110
Jose Zaccardi	38 / 144



TO SHARE

<b>Cheese Board</b>		
<b>Oysters*</b>	32	<b>Fried Brussels</b> 18
<b>Truffle Fries</b>	27 / 48	<b>Margherita Pizza</b> 27
<b>Truffle Sliders</b>	19	<b>Diavola Pizza</b> 31
<b>Oven Roasted Wings</b>	24	<b>Ortolana Pizza</b> 27
<b>Hummus &amp; Warm Flatbread</b>	32	<b>Formaggi Pizza</b> 27
<b>Abi Tuna Tartare*</b>	27 / 48	<b>Caviar*</b> 135 / 249