

CRAFTED
& CUED
Mixology



why CRAFTED & CUED

Crafted & Cued is San Diego's premier event bartending service, dedicated to delivering exceptional hospitality and expertly crafted cocktails. Our team of highly trained and vetted bartenders ensures that every drink is made with precision, creativity, and care. With a strong foundation in mixology, we specialize in creating custom craft cocktails tailored to your event, elevating the guest experience beyond just serving drinks.

We offer four thoughtfully curated packages designed to meet the unique needs of any event, from intimate gatherings to large celebrations. As a dry-hire service, clients provide the alcohol while we take care of the rest, including professional bartender staffing, full bar setups, and all necessary accoutrements for a seamless experience. Our services extend beyond bartending—we curate complete beverage programs to complement your special occasion, ensuring a one-stop-shop approach that simplifies planning while enhancing quality.

What sets us apart is our commitment to excellence, from the quality of ingredients we use to the expertise of our team. Licensed, insured, and bonded, we bring professionalism and reliability to every event. Whether you're hosting a wedding, corporate event, or private party, Crafted & Cued is here to provide an unforgettable cocktail experience.



VISION

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BOARD

accent color

bar

bar

decor



accent color

Spring Menu

2026

AGAVE COCKTAILS

TORCHED PINEAPPLE AND CHILI MARGARITA
HONEY JALAPENO MARGARITA
FLOWER HIBISCUS MARGARITA
SPRING LIME MARGARITA
CHERRY MEZCAL MARGARITA
HIBISCUS PALOMA

RUM COCKTAILS

GREEN MONKEY SOUR
TROPICAL MAI TAI
PINEAPPLE DAIQUIRI
TIKI LEMONGRASS GREEN TEA PUNCH
CITRUS MINT MOJITO
STONE FRUIT SANGRIA

HELLO
MY NAME IS

*name your
drinks!*

WHISKEY COCKTAILS

GINGER OLD FASHIONED
AMARO MANHATTAN
SPRING BLOSSOM WHISKEY SOUR
RHUBARB BERRY SMASH

GIN COCKTAILS

TUMERIC CARROT SOUR
GARDEN BERRY SPRITZ
SEASONAL GIN AND TONIC
BY THE SEASIDE MARTINI

VODKA COCKTAILS

HIBISCUS MINT LEMONADE
ORANGE FLOWER COSMO
SPRING MIST MULE

Summer Menu

2026

AGAVE COCKTAILS

GRAPEFRUIT ROSEMARY MARGARITA
HONEY JALAPENO MARGARITA
PINEAPPLE COCONUT MARGARITA
TORCHED CITRUS MARGARITA
STONE FRUIT MEZCAL MARGARITA
MANGO THYME PALOMA

RUM COCKTAILS

GREEN MONKEY SOUR
TROPICAL MAI TAI
PINEAPPLE DAIQUIRI
TIKI LEMONGRASS GREEN TEA PUNCH
WATERMELON MINT MOJITO
STONE FRUIT SANGRIA

WHISKEY COCKTAILS

BLACKBERRY SAZERAC
LAVENDER OLD FASHIONED
STRAWBERRY WHISKEY SOUR
PEACH WHISKEY SMASH

GIN COCKTAILS

ELDERFLOWER BERRY SPRITZ
SEASONAL GIN AND TONIC
WHITE NEGRONI

VODKA COCKTAILS

WATERMELON MINT LEMONADE
HIBISCUS & PEPPERCORN COSMO
SUMMERTIME MULE

HELLO

MY NAME IS

*name your
drinks!*

Fall Menu

2026

AGAVE COCKTAILS

PERSIMMON SPICE MARGARITA
HONEY JALAPENO MARGARITA
BLOOD ORANGE MARGARITA
CRANBERRY ORANGE MARGARITA
SMOKED ROSEMARY CITRUS MARGARITA
MANGO THYME PALOMA

RUM COCKTAILS

GREEN MONKEY SOUR
SPICED MAI TAI
PASSIONFRUIT DAIQUIRI
CHAI TIKI PUNCH
APPLE CINNAMON RUM CIDER
SPICED BLOOD ORANGE SANGRIA

HELLO
MY NAME IS

*name your
drinks!*

WHISKEY COCKTAILS

FALL SPICED OLD FASHIONED
BLACK MANHATTAN
BLOOD ORANGE WHISKEY SOUR
APPLE CIDER FALL WHISKEY SMASH
HONEY BOURBON RUSH

GIN COCKTAILS

FIG & THYME SPRITZ
SEASONAL GIN AND TONIC
HONEY PEAR BEES KNEES

VODKA COCKTAILS

PEAR MARTINI
POMEGRANATE GINGER COSMO
FALL MULE

Winter Menu

2026

AGAVE COCKTAILS

TORCHED CITRUS MARGARITA
HONEY JALAPENO MARGARITA
BLOOD ORANGE MARGARITA
MEZCAL OLD FASHIONED
CURRANT & ROSEMARY MEZCAL MARGARITA
CRANBERRY THYME PALOMA

RUM COCKTAILS

JINGLE JUICE PUNCH
COCONUT MOJITO
RUM RUNNER
CONQUITO
ISLAND OLD FASHIONED
PASSIONFRUIT DAIQUIRI

WHISKEY COCKTAILS

ALLSPICE OLD FASHIONED
BLACK MANHATTAN
TOasted ALMOND EGgnog
AMARETTO BLOOD ORANGE SOUR

GIN COCKTAILS

COFFEE NEGRONI
SEASONAL G&T
PEAR FIZZ
APPLE SPICE FRENCH 75

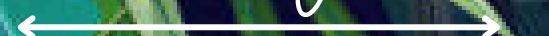
VODKA COCKTAILS

ESPRESSO MARTINI
CRANBERRY ROSEMARY MULE
WHITE CRANBERRY COSMO

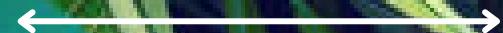
HELLO
MY NAME IS

*name your
drinks!*

Packages



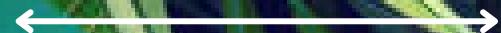
Option One



EVENT BAR & HOSPITALITY STAFFING

Our expert bartenders or server will craft delicious cocktails, or provide an exceptional ambiance for you or your guests; bringing an elevated, fun, and hospitable experience to your event. Let us handle the event so you can enjoy the moment!

Option One



EVENT BAR & HOSPITALITY STAFFING

services

SET-UP, POUR BEER, WINE, & COCKTAILS, **OR** MANAGE THE EVENT SPACE BY CLEARING TRASH, MAINTAINING THE BUFFET, AND ANYTHING NEEDED TO CREATE THE PERFECT EVENT, INCLUDING SET UP AND BREAKDOWN FOR 4 HOURS

PROVIDED

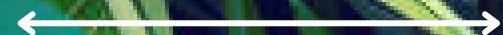
BARTENDER(S) & HOSPITALITY SERVER(S)

BAR WARE FOR BARTENDER(S)

EXCEPTIONAL HOSPITALITY

***NO BAR OR ADDITIONAL SUPPLIES**

Option One



EVENT BAR & HOSPITALITY
STAFFING

pricing

4 HOUR MINIMUM @ \$50/HR PER STAFF

WE RECOMMEND (1) STAFF PER 40 PEOPLE



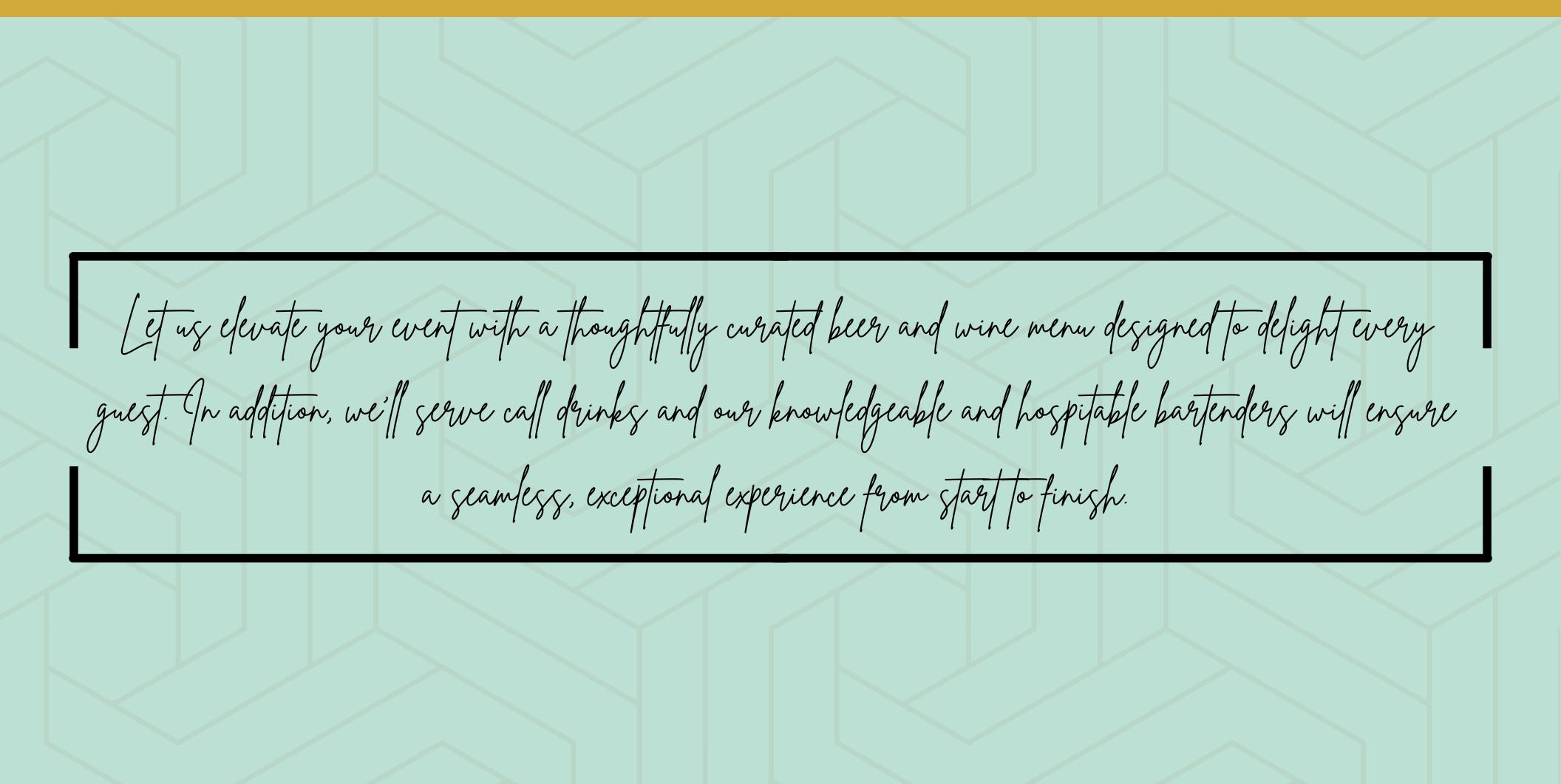
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Option Two

BEER, WINE, &
LIQUOR SERVICE



Let us elevate your event with a thoughtfully curated beer and wine menu designed to delight every guest. In addition, we'll serve craft cocktails and our knowledgeable and hospitable bartenders will ensure a seamless, exceptional experience from start to finish.



Option Two

BEER, WINE, &
LIQUOR SERVICE

provided

BARTENDER POURING BEER, WINE, & COCKTAILS FOR 5 HOURS
STRAWS, NAPKINS, & PLASTIC WARE
BEAUTIFUL MOBILE BAR SET UP
CUSTOM FRAMED MENU
ELEVATED MIXERS & FRUIT, HERB, & FLOWER GARNISHES
WATER STATION @ BAR (NOT FOR TABLE SERVICE)
COOLERS & ICE
BEVERAGE CONSULTATION WITH SHOPPING LIST
EXCEPTIONAL HOSPITALITY

Option Two

BEER, WINE, &
LIQUOR SERVICE

pricing

5 HOUR MINIMUM

UP TO 50 PPL=\$720 ONE BARTENDER

UP TO 100 PPL=\$1220 TWO BARTENDERS

UP TO 150 PPL=\$1720 THREE BARTENDERS

UP TO 200 PPL=\$2220 FOUR BARTENDERS



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add on

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ADD TO THE
EXPERIENCE

- **WATER SERVICE \$1 PER PERSON (WATER FOR TABLES SERVICED BY STAFF)**
 - **MOCKTAIL EXPERIENCE \$1 PER PERSON**
- **MOCKTAIL BAR WITH BUILD YOUR OWN GARNISH \$3 PER PERSON**
 - **ADD A CUSTOM BATCHED COCKTAIL TO OPTION 1 OR 2**
\$120 PER COCKTAIL PER 50 PPL
- **UPGRADE TO GLASSWARE PRICE BASED ON EXPERIENCE**
 - *THIRD PARTY VENDOR
- **CUSTOM ICE OR GARNISH \$2 PER PERSON**
 - **ADDITIONAL HOURS \$100 PER HOUR**
- **TRAVEL OUTSIDE OF SAN DIEGO BASED ON DISTANCE @ \$1/MILE**
 - **MOBILE BAR RENTAL \$300**

Provided Service Ware

WHAT TO EXPECT



COCKTAIL 12 OZ



WINE 9 OZ



BLACK NAPKIN



STRIPED STRAW

NOT PROVIDED

custom colors, champagne and martini plasticware,
additional supplies not listed are not included



Staffing

WHAT TO EXPECT

TO ENSURE THE HIGHEST QUALITY OF SERVICE, WE REQUIRE ONE BARTENDER PER 50 GUESTS FOR ALL PACKAGES. THIS ALLOWS US TO DELIVER AN EXCEPTIONAL EXPERIENCE WHILE ALSO FOSTERING A POSITIVE AND EFFICIENT WORKING ENVIRONMENT FOR OUR TEAM. OUR PRICING STARTS AT A 5 HR MINIMUM

CERTAIN PACKAGING OPTIONS CAN VARY.
PLEASE INQUIRE WITH ANY QUESTIONS



Disclaimer

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WHAT TO EXPECT

WE ARE A DRY-HIRE SERVICE, MEANING YOU'RE RENTING THE PHYSICAL BAR & EQUIPMENT FROM CRAFTED AND CUED. YOU ARE ALSO HIRING OUR SKILLED BARTENDERS FOR THEIR PROVEN SERVICE & EXCEPTIONAL HOSPITALITY

AS THE HOST OR CLIENT, YOU ARE FULLY RESPONSIBLE FOR PROVIDING **ALL** ALCOHOL FOR THE EVENT

WE ARE INSURED IN THE STATE OF CALIFORNIA

OUR BARTENDERS ARE RBS CERTIFIED

OUR BARTENDERS HAVE BEEN VETTED AND TRAINED TO THE HIGHEST CALIBER—**GUARANTEED**



What's Next

We can't wait to discuss your dream event in detail. Contact Crafted & Cued with any questions!



@crafted & cued



@craftedandcued



craftedandcued@gmail



@dallasjuanes
@ariajuanes