

CRAFTED  
& CUED

← *Mixology* →

The top of the page features a vibrant background of tropical leaves, including large monstera leaves, in shades of green and blue. The text 'why CRAFTED & CUED' is overlaid on this background. 'why' is in a white script font, underlined, while 'CRAFTED & CUED' is in a white, all-caps, serif font.

# *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.**





accent color



VISION

CRAFTED  
& CUED  
Mixology

BOARD

accent color



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

**HELLO**  
MY NAME IS

*name your  
drinks!*

## 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

# 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

**HELLO**  
MY NAME IS

*name your  
drinks!*

## 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



# Packages



A vibrant background of tropical leaves, including large monstera leaves with prominent white veins, set against a dark, moody backdrop.

# 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!

A background image of various tropical plants, including large monstera leaves and palm fronds, in shades of green and blue.

# 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



A close-up photograph of various tropical plants, including large monstera leaves with prominent white veins and other green foliage, set against a dark background.

# Option One



## EVENT BAR & HOSPITALITY STAFFING

A light teal background with a repeating geometric pattern of interlocking hexagons and lines in a slightly darker shade of teal.

### *pricing*

4 HOUR MINIMUM @ \$50/HR PER STAFF

WE RECOMMEND (1) STAFF PER 40 PEOPLE



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A vibrant background of tropical leaves, including large monstera leaves with prominent white veins, set against a dark, moody backdrop.

# 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 call drinks and our knowledgeable and hospitable bartenders will ensure a seamless, exceptional experience from start to finish.



A vibrant background of tropical leaves, including large monstera leaves and palm fronds, in shades of green and blue.

# 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

A vibrant background of tropical leaves, including large monstera leaves with prominent white veins, set against a dark, moody backdrop.

# Option Two

←————→  
BEER, WINE, &  
LIQUOR SERVICE

A light teal background featuring a repeating geometric pattern of interlocking hexagons and lines.

## 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*

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*

A close-up photograph of various tropical plants, including large monstera leaves with characteristic splits and other green foliage, creating a lush, natural background.

# 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

A vibrant background of tropical leaves, including large monstera leaves and palm fronds, in shades of green and blue.

# Disclaimer

A white double-headed arrow pointing left and right, positioned above the text.

## 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—**GUARENTEED**





*Whats Next*



**We cant wait to discuss your dream event in detail. Contact Crafted & Cued with any questions!**



@crafted & cued



@craftedandcued



craftedandcued@gmail



@dallasjuanes  
@ariajuanes