

# BAR CANDY®



## PRESS KIT

*“The artisanal cocktail industry in America has finally caught up with rest of the world .. Liz Green was one of the first mixologist's to blaze that trail. Her company Bar Candy will now give everyone the ability to step up their libation game”. BOBBY FLAY*



These unique cocktail glasses will satisfy your sweet tooth and your thirst. New York-based 'Bar Candy' makes high-end chocolate cocktail glasses that perfectly complement anything you're drinking.

These delicious gourmet cocktail glasses are crafted using Belgian chocolate. They come in milk chocolate, white chocolate and marble. You can also have different-colored swirls put into the glasses to make them go with the theme of your event.

# Mitzvah Market

*Your Source for Ideas & Inspiration*



## Bar-Candy: The First Edible Cocktail!

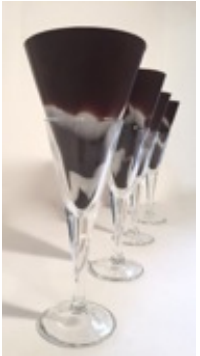


**Bar-Candy**, a New York based catering company has developed an exclusive patented edible glass that will wow your guests!

Imagine offering a bubble gum-tini, a refreshing coconut mango-tini, cinnamon bun-tini, bananas foster-tini, rocky road-tini or strawberry cheesecake-tini just to name a few. They offer mocktinis for young adults. Bright fruity colors, or gold

leaf. All these edible inside specially-fitted champagne stems.

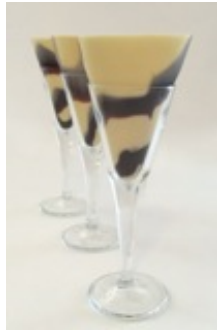
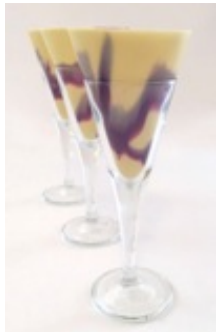
# The MAIN *Event*



The cone-shaped vessels come in melt-free milk, dark, and white chocolate and can be dyed to match decor. Bar Candy was featured in "Whose Wedding is it Anyway," on the Style network and voted best new product on Biz Bash. They come in large 5.5 oz and mini 2.5 oz. Though Bar Candy only caters parties in the NYC area, they can ship the chocolate cones and



glasses nationwide, and they'll send you the recipe fany of their custom candy/cake/ cookie - tinis ...





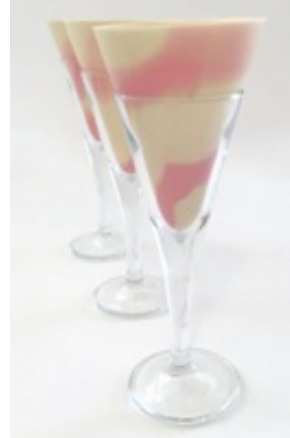
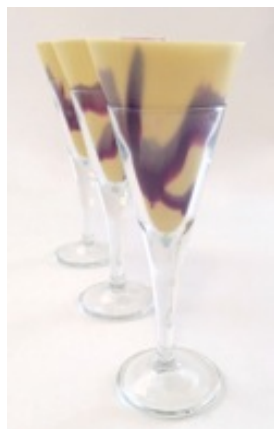
# sweet city candy

Have you ever heard of an edible cocktail?

Neither had I until I found out about Bar-Candy! Bar-Candy is edible champagne/martini glasses made from amazing Belgium chocolate. You can order your Bar-



Candy in dark, milk white and white chocolate marbled flavors of chocolate. Also, any white chocolate Bar-Candy can be dyed to mostly any color! To spice up the party, you can also choose from a wide-variety of garnishes! They offers minis! See below!





Bite into this tasty

cocktail glass

## **The Sweetest Cocktail of Them All** **Fill this chocolate glass up with a creamy liquor.**

As the **holiday season** approaches, invitations to countless annual



parties will start. While some of the festivities can become repetitive, there is one thing that can guarantee hosting the party of year... Bar Candy. The edible chocolate cocktail glasses are becoming the go to hosting essential for holiday gatherings and special occasions, and created by award-winning mixologist Liz Green. I wanted to start a company that not only specialized in original **cocktail** catering, but also offered something so original that it would blow everyone's mind," Green said. "I came up with the idea of an edible cocktail glass."

# BIZBASH

EVENT PLANNING NEWS,  
IDEAS & RESOURCES



The new company [Bar Candy](#) offers edible chocolate glasses and custom drink mixes ideal for spicing up cocktail or holiday parties. The cone-shaped vessels come in melt-free milk, dark, and white chocolate (the white can be dyed a color) and sit inside custom-made glass bases. Glasses each and can be shipped throughout the U.S. and Canada.area, owner Liz Green also offers cocktail catering

by LISA CERICOLA



Have Your Drink And Eat It Too



Mixologist Liz Green from Bar Candy has created and patented a new line of innovative and luxurious chocolate champagne and cocktail glasses.

Drinkers can enjoy their favorite cocktail or glass of champagne and then eat the glass when they're done! The chocolate vessels sit in a customized mini glass stem holder for comfort and elegance to eliminate melt and mess.

The edible cocktail glasses come in white, dark, milk, or white chocolate swirls, and are made from the highest quality Belgian chocolate. They can be rimmed in nuts, cookie crumbs, edible sugars, gold, etc, and garnish ideas are endless.

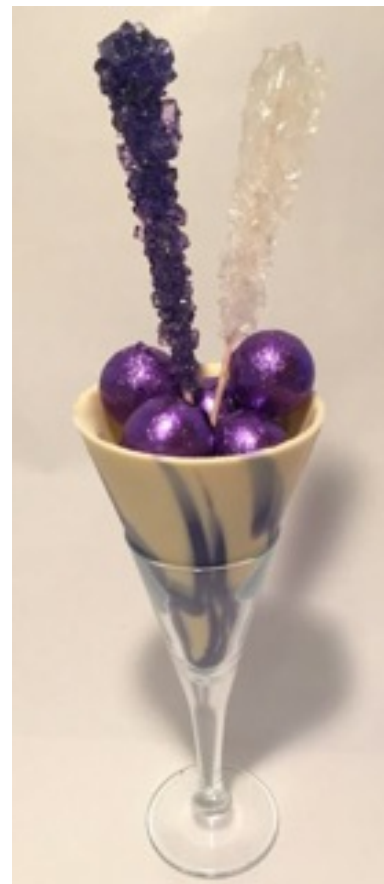
The Bar Candy glasses are a great way to up sell bottles of champagne. Venue owners and bar managers can keep the glass stems and re-order the chocolate cones as needed. Glasses are shipped overnight nationwide and internationally. Bar Candy was recently nominated for Best New Product twice by BizBash.







Bar Candy is a unique chocolate dessert item that can be incorporated into any event to make both cocktails and desserts a delicious decorative design element at Weddings. The glass holders can be retained and used for mini fun shots!



Everyday I get emails from vendors advertising products & services for me to try to pitch to brides – lots of times they end up in my trash box, but this company I have to love!

This is a great idea for cocktail hours and bridal showers! Not that expensive either!

It is a fun and memorable idea to add to your event! Want to know who they are??? Ask us!

Designed to fit into the elegant small holders, the chocolate cones are made with Belgian chocolate and are offered in an array of flavors. “The cones



are available in white, dark, milk, and white with any color swirl, as well as dark with white swirls,” Green said.

While the edible glasses are ideal for holiday entertaining, they offer sophisticated twist for weddings, corporate events, and other special occasions.

As a mixologist, Green crafts unique and tasty **seasonal cocktails** that Bar Candy users can easily make at home. Whether using fresh fruits and herbs in the summer, anything goes with Bar Candy. During this time of the year, she enjoys making her **spiced pumpkin sage cheesecake-tini** and the **apple pie ala mode-tini**, which will instantly make it the drink of the season for any party. “One of my go to recipes is my Chocolate Orange Chipotle-tini, which won The New York Bar Show Cocktail Competition” Green said.

# wedloft

by  weddingwindow.com



We've all heard about the oh-so-trendy candy bars couples have been incorporating into their weddings as part of the desserts or as favors.

Well, here is a new concept ... Rather than a Candy Bar, why not have *Bar Candy* incorporated into your wedding celebrations!? Today's vendor interview is with Liz Green, the amazing woman behind **Bar Candy!** ... I know you're probably thinking – *What IS Bar Candy!?* Well, hold on to your seats! I just about fell out of mine when I heard about these delicious treats!

Take it from Liz ... “Bar Candy® patented edible champagne/martini glasses are made from the highest quality Belgium chocolate. The glass is a cross between an elegant champagne flute, and a sophisticated martini glass. Chocolate edible varieties range from dark, milk, white, and white chocolate marbled. The white chocolate can be dyed most colors. The sky's the limit when it comes to matching color, theme, flavor, etc. Whether you choose to use Bar Candy® for champagne (most popular), or use them for specialty cocktails, Bar Candy® will steal the show, as they are the first of their kind, offering a parade of color and elegance”

Is your mouth watering yet? Not only can these Edible glasses hold your tasty beverages,

