



CRAFT COCKTAIL STATION

BUILD YOUR OWN NEGRONI BAR

ALL STATIONS FEATURE: specialty craft cocktails made to order (for thirsty guests), samples of cocktails (for indecisive guests), engaged bartenders to explain the cocktail basics (for curious guests) and custom mixing and matching (for guests who don't see something they like).

DETAILS (CHOOSE 4 COCKTAILS)

Embrace some Italian flare, regardless of the occasion

A Negroni is a classic Italian cocktail, most known for its bitter orange taste. But with its simple 1:1:1 ratio of three balanced flavors, it's an easy one to adapt. We'll have the classic Negroni accompanied by four variations, or guest can mix and match to their own taste.

- CLASSIC NEGRONI: gin, sweet vermouth, campari
take me to italy
- THE CONTESSA: gin, sweet vermouth, aperol
if you want to like the negroni but find it too bitter
- WHITE NEGRONI: gin, cocchi, white vermouth, red lillet wash
light but flavorful
- ST. SCOTCH NEGRONI: scotch, vermouth, st germain
smokey and floral
- LATIN NEGRONI: tequila, sherry, curacao
spicy and sweet