Plaintext version:

**PRIVATE**

**Siesta Hour- at the Casa’s**
Your own private happy hour for friends (minimum 6 people) custom designed to your liking. Meet with a mixologist to pair the perfect menu and cocktails, or choose from one of our menus.

**Ladies Night-** Garden fresh cocktails and light fare
- Grapefruit Basil – fresh squeezed grapefruit, basil picked from Sanctuary’s garden, vodka
- Vegetable Crudités, Hummus, and fresh fruits

**Casino Royale-** Vesper and Manhattan inspired martinis and cards
- New Manhattan- Dubbonet Red, Bourbon, Luxardo Cherries
- Truffle Popcorn, House-made potato chips & dip

**Bachelor Party-** Cocktails and cigars guaranteed to prepare you for the big day
- Whiskey tasting of Bourbon, Single Malt Scotch, and Irish Whiskey with cigar pairing
- Variety of bruschetta: Artichoke and Bacon, Proscuitto and Tomato-Onion Jam

**Dinner Out-** Before dinner cocktails and light appetizers before your big night out
- Champagne Cocktail- Prosecco, cucumber, & basil Gin
- Artisan Cheeses, meats, and dried fruit arrangement

**MIXOLOGY 101**

Mixology is the craft of mixing spirits — we sometimes call them “liquid chefs” because of the garden fresh ingredients and creativity used. Each week a different spirit is introduced by one of our own Mixologists. Guests learn and taste spirits from around the world and learn to the craft of mixology. Sanctuary mixologists go through formal training through online classes, seminars, and bartending organizations.

**Classes offered:**
- **Rum:** Learn from Brazil to the Netherlands about the rum we know (and some we don’t) and love
- **Whiskey:** Scotch, Bourbon, and Irish cocktails with fresh garden ingredients
- **Tequila:** More than just margaritas! Taste and learn the different areas of Mexico’s agave spirits
- **Vodka:** Imaginative cocktails from jalapenos to carrot and coconut! Learn flavored vodkas and cocktails
- **Gin:** Jenever to modern gins- learn the classic cocktails with our favorite, original flavored vodka
- **Brandy:** Infused with vanilla or served from a barrel- taste all types of brandy from around the world
- **Hollywood Cocktails:** Classics like Casablanca taught us our favorites- enjoy the drinks of the Rat Pack

**CATERING**

Meet with one of our mixologists to craft an experience for your guests. Sample cocktails at the bar for a special occasion cocktail hour, reception, or dinner.

**Themed Cocktails**
- **Blushing Bride:** Champagne, Gin, Muddled Strawberry, Lemon
- **Boasting Groom:** Whiskey, Mint, Peach Tea, Lemon
- **Happily Ever After:** Grey Goose Pear, Crème de Violette, Lemon
- **Southwest Sunrise:** Patron Reposado, Sage leaves, Blackberries, Lemon

**Jade Bar Classics**
- Cantaloupe Martini
- Fiery Mandarin
- Grapefruit & Basil