



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, Prosciutto 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