

# Rambling Spirits Cocktails

Specializing in thoughtfully bespoke mezcal craft cocktails for your wedding or party

## FOR YOU

We will design you and your partner 2 specialty personally designed cocktails to match your theme and palette. We will discuss your favorite flavors and cocktails and work together to come up with the perfect cocktail for you.

If you would like more than 2 cocktails we can design them for you at \$25 USD per additional cocktail design.

## OUR MEZCAL

Our mezcal is a 46% espadin from Santiago Matatlan, great for cocktails and sipping. We can provide extra mezcal by the liter at \$250mxn to be served for drinking neat at your event, bottles for your tables, or just to have extra to take back home!

## PRICING

When deciding on how many cocktails to serve you'll want to think about how many guests will be attending and how many hours you would like us to be serving them.

(All prices include mezcal)

100 cocktails - \$250 USD

200 cocktails - \$500 USD

300 cocktails - \$900 USD

400 cocktails - \$1200 USD

500 cocktails - \$1500 USD

...and so on

(These prices, for standard-style cocktails, can be subject to change (up or down) depending on which ingredients we collectively decide for your cocktails such as liqueurs, vermouth, or other spirits).

## SIGNATURE COCKTAILS

Here are a few of our signature cocktails:

Red Bell Pepper Margarita with a spicy salt half-rim

Grapefruit Negroni

Spicy Margarita with lime-zest salt half-rim

Beetroot-Ginger and lime with a cracked black pepper salt half-rim

Coffee-infused mezcal with cinnamon and dry vermouth

Guajillo Ginger Spritzer

Lemongrass Margarita with an avocado leaf spray

Roasted Poblano Pineapple Spritzer

Strawberry Chipotle Margarita

Mezcal Mule with Housemade Ginger syrup

Rosemary Paloma

Pineapple-Thyme Spritzer

Cucumber-Vermouth Cooler

## NON-ALCOHOLIC OPTIONS

We can also design some more simple unique non-alcoholic options that can be self-served from dispensers

## WORKING WITH YOU

Whether you decide on one of the above cocktails or we work with you to create your own: if you would like to have a private tasting of the cocktails prior to your event, we can do tastings for up to four people for \$15 USD per person.

We are happy to replace mezcal for any other spirit that you would provide behind the bar and are happy to serve any other beverages such as beer, wine, or soda that you will be providing.

We charge \$50 USD an hour for on-site bartending. If you would like us to continue serving after the originally agreed upon hours we can accommodate that.

### BATCHED COCKTAILS

We can also provide your cocktails fully pre-batched, ready to pour over ice, that either your catering staff or guests can pour themselves. Or if you just would like some Bloodies for the next day.

### ADDITIONALS

: In order to secure your day we only ask for a deposit in the amount of your cocktail ingredients.

Glassware: We recommend ordering as many glasses as you have cocktails, or at least somewhere close to those numbers:

- Coupes are 6 pesos per glass
- Rocks glasses are 8 per glass

If your event is out of town or we have to pay for parking there will be a \$30 USD charge.

If you would like just Bar Service with no specialty cocktails where we serve purely what you have procured, we can do that for just the \$50 USD hourly and a deposit for lime juice and simple syrup.

Charges to consider:

- Cocktail ingredients
- Glassware
- Hours
- Out of town or parking?
- Tasting?

## Contact

You can email us directly at [ramble.spirits@gmail.com](mailto:ramble.spirits@gmail.com)

You can also see some of our other services such as mezcal/artesanal crafts tours (small and larger private groups), photography, and more here: [ramblingspirits.net](http://ramblingspirits.net)

<https://instagram.com/ramblingcocktails?igshid=N2ZiY2E3YmU=>

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