



UPGRADED MENU SELECTIONS

A variety of specialty cocktails and unique additions curated by Squeeze Onsite to set your event apart from others and leave a lasting impression.

**To be added to all of our full bar and beer and wine packages. May require additional staffing and or glassware. Quantity is equal to guest count.*

FEATURED CLASSICS

Classic cocktails that can be built by ingredients included in our Full Bar Packages

\$2 per guest headcount

The Old Fashioned

This spirit forward classic combines sugar, Angostura bitters, and an orange twist served with your choice of base spirit bourbon, rye, gin, rum, or tequila in rocks glass. Large ice cube \$1.00 per guest.

The Buck

Often referred to as a "Mule", this refreshing beverage with a kick from the ginger beer has become a favorite everywhere but ideal for a "low country wedding". Made with fresh lime, Goslings ginger beer mixed with your choice of bourbon, vodka, rum, gin, or rye served in a copper mug or highball glass. We also suggest adding fresh muddled fruit like strawberry, blueberry, or mint for just \$1.00 per guest.

The Negroni

The one and only. Bitter and refreshing with a hint of citrus, The Negroni is a boozy Italian classic equal parts sweet vermouth, Campari, and gin. Served in a rocks glass with an orange twist. Large ice cube \$1.00 per guest.

The Margarita

One of the worlds most famous cocktails. Rumored to be named after a bride in Mexico in 1936. Tequila, fresh lime, splash of OJ, and simple served in a rocks glass. Add some heat or fresh muddled fruit for just \$1.00 more per guest. Large ice cube \$1.00 per guest.

Gimlet or Daiquiri

Fresh lime, simple, gin or white rum served preferably in a coupe but works in a rocks glass and garnished with a lime wheel. Simple but a classic for a reason.

The Tom Collins

A non-traditional gin sour topped with soda and garnished with an orange and cherry. Gin, fresh lemon, sugar, soda served in a highball glass.

SPECIALTY ADD-ONS + HANDCRAFTED COCKTAILS

Specialty and Handcrafted Cocktails that are made fresh to order or batched in house with the freshest ingredients. A perfect addition to any of our bar packages, our classic cocktails are a delicious feature and can help tie in the theme or colors of your event.

\$3 per guest headcount

Champagne Toast

The perfect way to kick off a celebration. A 3oz pour to be passed, served table side, or displayed for guest to enter to. Rock candy garnish \$1.00 per guest.

French 75

This elegant classic is ideal for cocktail hour. A combination of gin, fresh lemon and sugar, topped with sparkling wine with a lemon twist. Served in a flute or coupe.

Mojito Infusions

Cuba's oldest proper cocktail on record combines fresh mint leaves, white rum, fresh lime, and sugar. Originally served in 1931, its just as good today. **Ask about adding fresh muddled fruit or infused syrup.*

Strawberry Fix

This recipe was taken by the master himself, Sasha Patraski, known for perfectly balanced cocktails combines fresh ingredients to give equal flavors citrus, tart and spirit. Muddled strawberries, fresh lemon juice, and sugar served over crushed ice with your choice of base spirit vodka, bourbon, rye, gin, rum, or tequila in a rocks glass.

The Aperol Spritz

A new favorite in the Low Country. Aperol is a sweet Italian aperitif mixed with a little bit of fresh lemon and simple and topped with sparkling wine on the rocks in a wine glass, garnished with a lemon twist.

TOP SHELF COCKTAILS AND ADD-ONS

Priced per guest count

Boozy Frose' \$6 per guest and \$100 per machine

Rose has a become a staple in South Carolina and whats better than Rose? Rose frozen with a little bit of Tito's vodka added to it. **Will need outlet and space on back bar.*

Mint Julep \$5 per guest

The drink of the south. What's a better way to toast an occasion in SC. Four Roses bourbon, handful of fresh mint, little bit of sugar over plenty of crushed ice in a rocks glass or copper mug.

The Bee's Knees \$5 per guest

A sweet and sour balanced cocktail created by the Ritz, Paris. Beefeater gin, fresh lemon, and honey served in a rocks glass. Large ice cube \$1.00 per guest.

Maid in Mexico \$5 per guest

Looking for crisp, cool, and refreshing? The Maid works well with every spirit but we think tequila balances this cocktail perfectly. Espolon Silver, muddled cucumber, mint and fresh lime juice served on the rocks with a cucumber garnish. Large ice cube \$1.00 per guest.

Mai Tai \$5 per guest

A boozy island favorite has sailed over to the low country. The Mai Tai was created to showcase good rum and island flavor. Cruzan light rum, Myers dark rum, orange curacao, Orgeat (almond liquor) served over crushed ice with a lime wheel in a rocks glass.

The Sunflower \$5 per guest

Bright, floral and citrus balance brings this cocktail to the light. Equal parts Hendricks gin, St Germain, lemon, and orange Curacao with an Absinthe rinse on the glass. We recommend a coupe glass but a rocks glass will do the trick.

Prosecco Popsicle \$6 per guest

Fun way to start a cocktail hour or pass for dessert. A 3oz pour of prosecco served with assorted frozen popsicles in the wine glass.

Squeeze Onsite is happy to offer cocktails on draft. Ask us about putting a unique and cool twist on your favorite cocktails.

From our Buck style cocktails to a Gin & Tonic, we use fresh, local, and high quality ingredients to bring you the perfectly served cocktail. Prices vary on selection.

SQUEEZE SPECIALTY BARS

Squeeze Onsite offers our clients a variety of specialty bars to add another element to your event. From celebratory weekends, corporate events, to your big day, we offer the right touch as an add on or stand alone bar. Ask to see a detailed menu of the specialty bars below.

Premium Brunch Bar

Craft Beer Draft Bar

Bloody Mary Bar

Champagne Cocktail Bar

Whiskey Tasting

Mimosa Bar

Cocktail Classics

Draft Cocktail Wall

Coffee Bar/Hot Chocolate

Cordial Bar

Refreshment Station

Wine Bar

CUSTOM CRAFTED BAR RENTALS

The Charleston area offers so many beautiful places to host events from outdoor scenic venues to stunning buildings downtown so In addition to our full cocktail and beverage catering services, Squeeze Onsite offers custom handcrafted bars for rent to add.

**Bar rental does not include price of beer, wine, or draft cocktail.*

All White Two Tap Bar \$225 per day

This smaller back bar is perfect for indoor venues and is ideal for draft cocktails or beer.

Draft Beer Wall \$300 per day

Rustic/ Pallet Wood Wall with (4) front facing back tap handles ideal for a craft beer selection to accompany your guests.

Rustic Tap Bar \$300 per day

Rustic Wooden Bar with (4) silver tap handles on top. Built-in shelving on the front side of the bar for glassware to serve as backdrop to your full bar.

The Antique White Bar \$300 per day

Front facing mirrors add depth and glamour to your already scenic view. Swap out the mirrors for colored panels to match your venue.

