

**Below is a listing of the mixers, garnishes, and glassware that are included in Sip And Vibe SLC's All - Exclusive Open Bar - Classic Package.**

<b>Category</b>	<b>Items</b>
<b>Cocktail Mixers</b>	Tonic water, Club soda, Ginger beer, Simple syrup, Bitters, Fresh citrus juices (lemon, lime, orange)
<b>Garnishes</b>	Fresh herbs (mint, basil, rosemary), Lemon/lime/orange wedges, Maraschino cherries, Olives, Cucumber slices
<b>Juices</b>	Cranberry juice, Pineapple juice, Grapefruit juice, Tomato juice, Fresh-squeezed lemon and lime juice
<b>Sodas</b>	Cola, Diet Cola, Lemon-lime soda, Ginger ale, Sparkling water
<b>Syrups</b>	Grenadine, Agave syrup, Honey syrup, Flavored syrups (vanilla, almond, lavender), Maple syrup
<b>Accessories</b>	High-quality glassware (Martini, rocks, highball, coupe), Cocktail shaker, Strainer, Muddler, Bar spoon, Picks

<b>Category</b>	<b>Item</b>	<b>Description</b>
<b>Mixers</b>	Tonic Water	Premium brands like Fever-Tree or Q Mixers for high-quality G&Ts.
	Club Soda	Use brands with no added flavors, like Perrier or San Pellegrino.
	Ginger Beer	Spicy and rich options like Fever-Tree or Q Mixers for Moscow Mules.
	Ginger Ale	Crisp, less spicy option; Canada Dry or Q Mixers are good choices.
	Fresh Juices	Fresh-squeezed orange, lemon, lime, cranberry, and pineapple juice for vibrant flavors.

	Simple Syrup	Made in-house or purchased from craft brands, essential for cocktails like Old Fashioned.
	Grenadine	Look for 100% pomegranate-based grenadine for a high-quality taste.
	Vermouth	Dry and sweet vermouth, such as Dolin or Carpano Antica, for martinis and Negronis.
	Bitters	Angostura, Peychaud's, and specialty flavors like orange or chocolate.
	Specialty Syrups	Flavored syrups like lavender, hibiscus, or honey for creative cocktails

Garnish Category	Description
<b>Fresh Herbs</b>	Mint, basil, rosemary, and thyme for garnishing and aromatics.
<b>Citrus Zests and Wheels</b>	Lemon, lime, and orange twists, slices, and wheels for classic cocktail garnishes.
<b>Olives and Cocktail Onions</b>	High-quality green olives and pearl onions for martinis and Gibsons.
<b>Maraschino Cherries</b>	Luxardo brand for a premium option, ideal for Manhattans and Old Fashioned cocktails.
<b>Cucumber Slices</b>	Thin, fresh cucumber slices for gin-based cocktails.
<b>Fruit Skewers</b>	Seasonal berries, pineapple, or melon skewers for a visually appealing garnish.
<b>Edible Flowers</b>	For a touch of elegance, use edible flowers like pansies or orchids.
<b>Salt and Sugar Rims</b>	Fine sea salt, smoked salt, and raw sugar for unique rimmed cocktails.

<b>Dehydrated Citrus</b>	Dehydrated lemon, lime, and orange wheels for a modern cocktail presentation.
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<b>Glassware Type</b>	<b>Description</b>	<b>Common Uses</b>
<b>Premium Rocks Glass</b>	Short, sturdy glass, often with thick walls and base.	Whiskey, cocktails on the rocks
<b>Highball Glass</b>	Tall, slim glass with a simple, clean design.	Cocktails with mixers, highballs
<b>Coupe Glass</b>	Stemmed glass with a shallow bowl and vintage appeal.	Champagne, classic cocktails
<b>Martini Glass</b>	Conical bowl with a stem, iconic shape for martinis and similar cocktails.	Martinis, cosmopolitans