

SAVOR

FOOD AND BEVERAGE DESIGN



BEVERAGE DESIGN

CREATIVE BEVERAGE & FOOD DESIGN

SAVOR Food & Beverage Design creates custom mixology, culinary and presentation experiences to elevate your event. Whether designing custom craft cocktails to pair with your menus or developing creative food presentation pieces, SAVOR creates unforgettable experiences for you and your guests.

BEVERAGE DESIGN

Crafted Cocktail & Mocktail Creations

Wine & Champagne Pairings

Interactive Classroom

FOOD DESIGN

Custom Menu Creation

Interactive Action Chef Stations

Seasonal Specials

PROPS

Passing Trays

Carts

Station Displays

Custom Experiences



SAVOR

FOOD AND BEVERAGE DESIGN



OFFERINGS OVERVIEW

3

MIXOLOGY

5

WALLS, CARTS, BARTOP

8

PASSING EXPERIENCES

14

FOOD FOR THOUGHT

INFO@FFTCHICAGO.COM



MEET OUR MIXOLOGIST

Andrew Negrete

Meet Andrew Negrete, Food For Thought's Head Mixologist. Andrew combines the science and art of mixology to create memorable beverage experiences for your event.

As the host of our private Mixologist Classrooms, Andrew teaches interactive courses that cover cocktail pairings, mixing and serving techniques.



MIXOLOGY



MIXOLOGY

CUSTOM CREATIONS

CRAFTED

Looking to add custom crafted beverages to your event? Our Mixologist will work with you to create a custom Cocktail, Mocktail or Beverage to compliment your:

Meal Selection

Event Theme

Tastes

Favorite Liquor or Ingredients

\$150 per creation



INTERACTIVE EVENTS



CLASSROOM

Looking for a group activity with a dash of history and garnish of inspiration? This Mixologist-led interactive course shows you the art of cocktail creation. Utilizing the four key liquors Gin, Vodka, Tequila and Whiskey (We all have our favorite) you will learn pairings, mixing and serving techniques.

CLASSICS:

Martinis

Classic Cocktails

Chicago Cocktails

FUN & THEMED:

Mocktails

Tropical Drinks

Seasonal Selections

Class is two hours in length.

Inquire about food add-ons.

Class size 6 to 12 people.

\$85 per participant

EXPERIENCES



BEVERAGE WALL



STATION IDEAS

- Specialty Cocktail Display
- Apple Cider Station
- Hot Cocoa Station
- Milk & Cookies
- Champagne Wall

YOUR VISION

- Choice of Beverage
- Variety of Glassware Options
- Custom Signage



GARDEN WALL



FEATURES

Customizable Sizing

Removable Shelves

Area for Custom Graphics

Variety of Uses:

Beverage Display

Food Display

Takeaways

YOUR VISION

Choice of Beverage

Variety of Glassware Options

Custom Signage



INDECISION STATION



1 STATION, ENDLESS POSSIBILITIES



1

CHOOSE YOUR BASE



2

PICK YOUR MIX-IN & GARNISH



3

ENJOY YOUR CUSTOM CREATION

CARTS

MARKET CART



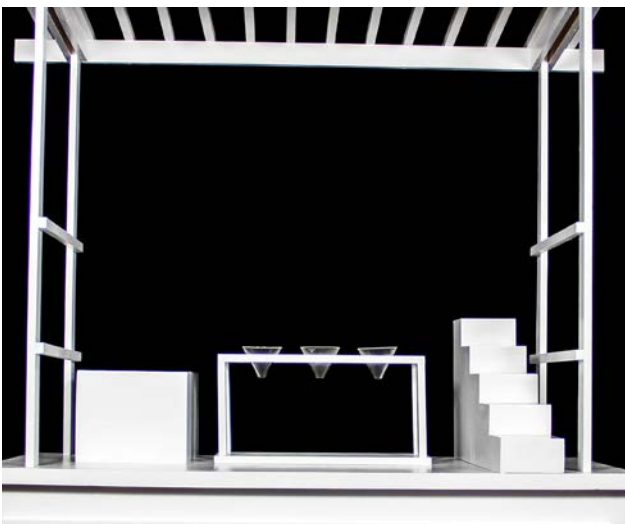
GARDEN CART



BASE CART



ADD-ON PIECES



YOUR VISION

Custom Signage / Artwork

Add-On Presentation Pieces

Option to Illuminate

POUR OVERS



AN INTERACTIVE COCKTAIL EXPERIENCE

Impress your guests with our Infused Cocktail Pour Over Station. Watch as your cocktail is poured through a glass funnel filled with herbs, fruit, floral and spices for an aromatic and flavorful beverage experience.



EXPERIENCES



SINGLE



DOUBLE



STACKED



COMBO



PYRAMID - WHITE



PYRAMID - NATURAL

GARNISH PASSING TRAY



YOUR VISION

Variety of Beverage + Garnish Combinations

Area for Custom Graphics

HAWKER PASSING TRAY



YOUR VISION

You Pick the Beverages

Area for Custom Graphics



DRIZZLE PASSING TRAY



YOUR VISION

Variety of Beverage + Drizzle Combinations

Area for Custom Graphics



SAVOR

FOOD AND BEVERAGE DESIGN

@FFTCHICAGO

INFO@FFTCHICAGO.COM

WWW.FOODFORTHUGHTCHICAGO.COM