



*Paradise Gourmet
Catering*

BEVERAGE STATIONS

WINE SOMMELIER

Your professional and knowledgeable sommelier is standing by to offer and discuss various wines you have selected for your reception. A palette-cleansing tray of cheese and bread are also available. Real wine barrels add to the perfect setting to tantalize your guest's palette. During dinner, your personal sommelier will assist the wait staff in pouring wine and discussing the food and wine pairings with guests, should they so desire.

Wine is charged on consumption.
One Sommelier, Décor & "Palette Cleanser" included

ICE MARTINI BAR

For dramatic effect, nothing can top a martini station carved entirely of ice! The bartender will mix the martini and pour it from the top. It cools the martini as it flows through the huge blocks of ice and into the guest's awaiting glass. The martini menu allows guests to choose one of eight specialty martinis (as well as the classics). Specialty glassware and garnishes make this a show stopping presentation that certainly makes a classic drink more memorable than simply "shaken not stirred!" (Company Logo can be incorporated in the ice carving.) Your martini bar features the following liquors: Tanqueray and Bombay Sapphire Gins; Absolute, Skky, Stolichnaya, Grey Goose and Ketel One vodkas.

Drink Selections might include:

- "The Green Flash Martini" with Sour Apple Liquor in Sugar Rimmed Glass with Slice of Apple
- "Bikini Martini" with Choice of Liquor and Lilikoi Juice
- "Mai Tai Martini" with Choice of Liquor, Pineapple Juice and Orange Curacao
- "Ginger Martini" with Choice of Liquor, Dash of Ginger and Candied Ginger Garnish
- "Big Island Fire and Ice" with Absolute Peppar Vodka, Dry Vermouth
- "Mango Madness" with Choice of Liquor, Mango Juice, Lime Squeeze
- "Hawaiian Punch" with Choice of Liquor, Cranberry and Pineapple Juices

Beverages charged on consumption.



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BELOW ZERO BAR

Get ready to have fun at this unique beverage station! Our bartenders take your favorite liquor or beverage and pour it over dry ice frozen to 109 degrees below zero! In a matter of minutes your drink will begin to smolder and smoke creating a seductive and slushy frozen creation.

Bet you have never seen your favorite vodka solidify in your freezer?

We'll pour it on dry ice and in minutes watch as it becomes a delicious, refreshing slushy cocktail like you have never had before.

Ask our bartender to make a Mud Slide or Apple Martini and freeze it up for you.

Or perhaps just stay tropical and have your first 'Below Zero' Mai Tai

WARNING: We guarantee you and your guests will not want to leave!

Station Includes: Two blocks of dry ice lit from below, bartender, and a wide selection of vodkas, liqueurs and beverages. We recommend one station per 75 guests.

Beverages charged on consumption.

KONA BREWERS STATION

An expert brewer from the Big Island's own Kona Brewing Company will be on hand to pour, compare, and discuss several of their finest brews. With décor of kegs, Kona Brewing Company's logo fabric and lots of pretzels, the mood is set for a beer tasting "Hawaiian Style".

Beer charged on consumption

PADDLERS BEER BAR

Old Hawaii Canoe Display with bamboo fishing poles, coconut baskets, banana stalks and canoe paddles. Includes bartender to assist guests with beer and water selections.

Beverages charged on consumption.

TROPICAL SMOOTHIE STATION

Whether with alcohol or without, nothing is more refreshing or tropical than a fresh fruit smoothie. We combine tropical and seasonal fruit, lowfat yogurt and various juices and purees to create a cooling and soothing libation.

Smoothies charged on consumption

Phone: (808) 326-1244

www.paradisegourmet.com