

BAR & BEVERAGE *Menu*



2024



CHEERS

From The Puff 'n Stuff Team

Welcome to Puff 'n Stuff one of Florida's largest privately owned catering companies. Our genuine enthusiasm for service and satisfaction combined with our love of food and family drive us to curate events and moments that leave lasting impressions on our guests.

We are dedicated to thoughtful sourcing and production of our menu. Focused on local and sustainable products and community integration, our offerings feature foods and favorites from the Tampa Bay, Orlando, and Jacksonville areas.

Our menu packages are thoughtfully designed to meet your group's needs and satisfy every palate, style, and budget. Whether you opt for passed hors d'oeuvres, a buffet spread, family-style gathering, or a plated meal, each service style will create an unforgettable experience for your guests.

Our goal is to bring excellence to every bite and to delight you throughout the entire planning process. Share your story with us, and let's have some fun bringing your event to life. Your vision, our expertise... it's the perfect pairing.

Sincerely,
The Puff 'n Stuff Team

YOUR GUIDE TO A
PERFECT
Refreshment



Elevate your event with one of our thoughtfully curated beverage packages. We offer a variety of options to suit any occasion ensuring a selection that will satisfy and delight every palate.

Libations are the perfect enhancement to any event, adding a touch of sophistication and enjoyment. Whether you prefer specialty coffee bars, zero-proof, signature cocktails, or a full-service premium bar, we have something for everyone. Cheers!



Bar Packages

Our bar packages are tailored to meet diverse preferences and budgets. We stock top quality ingredients and a wide selection of drinks to keep the party going.



Specialty Cocktails

Our team is passionate about creating unique and memorable cocktails. Choose from our curated list of specialty drinks or work with us to craft a custom cocktail menu that reflects your event's theme and personal taste.



Non-Alcoholic Beverages

We believe that everyone should enjoy exceptional drinks, regardless of their preference for alcohol. Our non-alcoholic beverages offer a variety of delicious options that are just as exciting and refreshing.



BAR Packages

4 OPTIONS

Choose the package below that best fits your event, and explore our menu offerings on the following pages.

All packages below include spa water and glassware. Additional fees apply for labor, taxes, service, and production. Setup fee and bartender required. One bartender per 75 guests, additional charges apply. Prices and menus subject to change. Consult with your Puff 'n Stuff Planning Team for bar setup options when providing your own alcohol.



Wine & Beer Package

Includes: 3 Hours of Service

House Red Wines:

Vue Sur Mer - Pinot Noir & Cabernet

House White Wines:

Vue Sur Mer - Chardonnay & Sauvignon Blanc

Beers: Corona, Michelob Ultra, Jai Alai

Open Bar Package

Includes: 3 Hours of Service, Native Citrus, Garnishes, Classic Mixers

House Red Wines:

Vue Sur Mer - Pinot Noir & Cabernet

House White Wines:

Vue Sur Mer - Chardonnay & Sauvignon Blanc

Beers: Corona, Michelob Ultra, Jai Alai

House Spirits: Tito's Vodka, Bacardi Rum (Silver), Espolon Tequila, Tanqueray Gin, Maker's Mark Bourbon

 Our chef's are prepared for your vegetarian and dietary needs. Please consult your Puff 'n Stuff Planning Team for details.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

All offerings are made in a facility that also processes milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, sesame, and soybeans.

Premium Wine & Beer Package

Includes: 3 Hours of Service

Top Shelf Red Wines:

Meoimi - Pinot Noir & Joel Gott - Cabernet

Top Shelf White Wines:

Simi - Chardonnay & Kim Crawford - Sauvignon Blanc

Beers: Corona, Michelob Ultra, Jai Alai

Premium Open Bar Package

Includes: 3 Hours of Service, Native Citrus & Garnishes, Classic Mixers

Top Shelf Red Wines:

Meoimi - Pinot Noir & Joel Gott - Cabernet

Top Shelf White Wines:

Simi - Chardonnay & Kim Crawford - Sauvignon Blanc

Beers: Corona, Michelob Ultra, Jai Alai

Top Shelf Spirits: Grey Goose Vodka, Teremana Blanco Small Batch Tequila, Bombay Sapphire Gin, Mount Gay Rum, Woodford Reserve Bourbon



RAISE A GLASS

Bar Enhancements

SIGNATURE COCKTAILS

Cherry Spiced Old Fashioned

Bourbon, Woodford Reserve Cherry Spiced Bitters, Simple Syrup, Orange

Mango Mule

Vodka, Mango, Lime, Ginger Beer

Vintage Revival

Gin, Grapefruit, Lemon, Simple Syrup, Rosemary

Jalapeño Passion Fruit Margarita

Tequila, Passion Fruit, Lime, Jalapeño, Agave, Tajin

Blackberry Mojito

Rum, Mint, Lime, Blackberry, Club Soda

Espresso Martini

House Espresso Martini, Vanilla Vodka, Coffee Liqueur, Espresso Beans



SIGNATURE ZERO PROOF COCKTAILS

Gin & Juice

Ritual Gin Alternative, Orange Juice, Pineapple Juice

Dark & Stormy

Ritual Rum Alternative, Fresh Lime Juice, Ginger Beer

Whiskey Palmer

Ritual Whiskey Alternative, Lemon Juice, Sweet Tea Syrup, Soda Water

Paloma

Ritual Tequila Alternative, Lime Juice, Grapefruit Juice, Agave, Soda

Spritz

Ritual Aperitif Alternative, Soda

The Bee's Knee

Ritual Gin Alternative, Fresh Lemon Juice, Honey Simple Syrup



RAISE A GLASS

Bar Enhancements

BAR EXPERIENCES

Bloody Mary Bar

Garnish Your Own Beverage!

House Vodka, House Bloody Mary Mix

Toppings Include: Pickled Vegetables, Bacon, Celery, Olives, Native Citrus

Bubbles Bar

Prosecco with Your Choice of Two Mixes

Juice Selections: Orange, Mango, Cranberry, Grapefruit

Garnished with Berries and Citrus

Old Fashioned Bar

3 of our Favorite Whiskeys: Wooford Reserve,

Basil Haydens, Angels Envy

Cube & Sphere Ice, Cherries, Assorted Premium Bitters

Margarita Bar

2 of our Favorite Tequilas: Espolon, Teremana Blanco Small Batch

Passionfruit Puree, Fresh Jalapeños, Pineapple Juice,

Blood Orange Juice, Salt, Tajin, Sugar Rim

BAR ENHANCEMENTS

The following Bar Enhancements are available for an additional fee.

Additional Bar Hours

Bubbles Toast

Bubbles at the Bar

By Consumption Bars

Minimum Guarantee of 1 Drink Per Person

Bar Setup Fee will apply, 75 Guest Minimum



RAISE A GLASS

Bar Enhancements

BEVERAGES

Coffee & Tea

Milk, Cream, Non-Dairy Option, Assorted Sugars

Iced Coffee Bar

Classic Cold Brew, Syrups, Sweeteners, Ice, Appropriate Glassware

Gourmet Coffee Bar

Colombian Regular & Decaf Coffee, Cream, Assorted Sweeteners

Additional Toppings & Accents: Rock Candy, Biscotti,
Cinnamon Whipped Cream, Flavored Syrups, Chocolate Curls

Soft Drink Bar

Variety of Soft Drink

Juice Bar

Choice of 2: Orange, Grapefruit, Cranberry, Pineapple

Iced Tea/Lemonade

Served with Fresh Citrus

Bubble/Still Water Bar

Variety of Sparkling and Still Waters

Specialty Mocktail Bar

Sparkling Rosemary Lemonade

Watermelon Margarita

Mango Mule

Blood-Orange Mojito

Sparkling-Orange Mojito



STAY UP TO DATE!

Follow us on social media for the latest news, menu releases,
and ideas for your next event!

@puffnstuffcatering    