



MONSIEUR
COCKTAIL



Temporary cocktail

BARS

WEDDING - HAPPY EVENTS
PROFESSIONAL / PRIVATE GATHERINGS



CREATION - DESIGN - MASTERCLASS





MONSIEUR
COCKTAIL

The temporary cocktail bar of your events



**The beautiful, the good and the sharing.
This may be the best cocktail
for a successful event.**

**AND BELIEVE US,
WE KNOW OUR STUFF!**

Cheers !

Drink to the Future, to Achievement, to Success with nice glasses.
Let the elegance of a Dry Martini charms you on a summer night
at the piano bar. Travel at the end of the Earth with a sip
of Pina Colada prepared right before your eyes.

**So many experiences we love to create
and that we now offer you to live
at the heart of your event.**

MONSIEUR COCKTAIL, WHAT IS IT ?

- A **professional counter** we can settle anywhere you want
- An **menu full of original** and tasty cocktails
- A team of **smiling and creative barmen**
- A lively and **dynamic organization**
- A good way to refresh and **entertain your guests**





OUR *family*



YOU NEVER CHANGE A WINNING TEAM

GAËTAN

It may be because I grew up here, on the Mediterranean Sea, that conviviality and sharing are so deeply rooted in my heart. My love of good products and togetherness first led me to manage my own restaurant for 8 years, up until 2016. No breaking news here : having your own business can be tough.

One day the phone rings. A high school friend of mine is getting married and, as my reputation precedes me, he asks me to be in charge of the cocktail bar at his wedding. I enjoy this adventure and D-Day, I face a smiling crowd, dying with expectations! True happiness. Word of mouth spread and soon led me to face the obvious.

As time went by, my establishment had faded fade away, and Monsieur Cocktail became my future!

4 years later, it represents more than 650 event services on 7 departments and all year long temporary get-togethers in the major hotel group in Toulon.

Monsieur Cocktail is my baby, my story and it also became my number 1 nickname - it even made people forget I was a redhead! - but actually, Monsieur Cocktail, it is a whole team with some honorable members I really wished to introduce!

THE MOST BEAUTIFUL
STORIES I HAVE LIVED
HAPPENED AT THE COUNTER
OF THIS LAIR... MY WORST
WORRIES TOO !



Irish Whiskey as an aperitif, old rhums as digestive, and the martini Espresso all day long... More importantly, discovering new real gems.



Grapefruit wine served in a plastic cup ! Explain this to me, because, really...



MIKKI

« I have been a barmaid for 6 years, and if my (already) 4 years in this team taught me anything, it is that I can be the professional I want to be. An old-fashioned bar with its classics and its fine vermouth collection simply bores me out. I enjoy discovering both creations and colorful people ! I am not « part of a company », but in a percolating idea, living experiences with people. Retrospectively, I am no longer the barmaid I was yesterday, and surely not yet the one I will become tomorrow... »



Gin, and sweet and sour balances



« Smoked » alcohols, I feel like chewing the barrel while drinking...



I AM MY OWN
CHALLENGE

AXEL

« 32 years, including 10 behind a counter. A decade alternating local bars and breweries where the whole point was to be as fast as possible... And then, I joined Monsieur Cocktail's team, a very different style for me, since the aim was to give guests the best experience. Gigs where the golden rule was perfection and may the force be with you... (Yes, my boss thinks he is a Jedi, so we play along...). The company is rather a second home than a workplace. And at the end of the year, we go on a trip to Disneyland, so... »



Rhum, there's nothing like it (I'm a pirate anyway)



The Pacific, Pink Pastis (this thing stands as an enigma) and Apérrol. So please, enough with the Spritz



THE ONE
AND ONLY
GOLDEN RULE :
PERFECTION

DANIEL

« I took part in the Monsieur Cocktail's adventure on the very first year, already 5 years ago. What do I like about it ? It is that we never give up. No matter the party, the event, it always has to be a great memory. Adapt, improvise, use a little bit of magic to exalt the moment. I don't really like seeing a glass coming back... Fortunately, it never happens. »



Rhum for its scent,
odka for its discretion



Tonic Schweppes, flavored beers : too much
makeup on the product (plus, it hurts when you
wake up, so...)



NEVER
GIVE UP



OUR *family*



LOYAL TEAMS

In addition to our quartet, faithful bar tenders join us according to the size of the events. All trained in mixology, we enjoy working together because we share the same vision of service, the same will to create and the same taste for people.

On your event, you may have the chance to meet:

DOUMÉ

The quiet strength... He kind of is our own Kung Fu Panda... Mostly enjoying Gin and Rum recipes, he always has this nice word that makes you « feel at home ». Loyal friend over a decade, he has been there from our very beginnings. As an aside, thanks to his former training, he also is the one who created the company logo, that we still use today. Thank you!



GWENAËLLE

The Swiss Army Knife... Comfortable in any situation, with any audience! Anyone should always carry a Gwen in his team. Also coming from the restaurant industry, she became a master in the art of logistics. One question remains though: how does she manage to combine this amount of whim with such a flawless organization?

CORALIE

Madam Crossfit! She knows her sports! So, carrying around bars and boxes of glasses under the August sun? Humpf... A child's play. Plus, she rocks the tie better than any of us! Classy.



GÉRALD

The Soldier... With him, 14H00 is no 14H01! Immaculate shirt, neat counter, cocktails' ornaments placed with a clamp, one move = one action. He spent his first gig tightening back up the screws of our wooden back bars because « you know, it's better this way... ». Fussy much ?



STEPHEN

« I'm an Englishman in Marseille »... Also coming from the Phoceean city, he officiated several years in London bars. Hence his style... and his accent! A living encyclopedia. As technical as inspiring in his creations. To be honest, he is the real boss in here, but we do not say that too often, otherwise we are screwed...



Working with the same loyal teams is the guarantee for us to offer the same quality work, whomsoever are the members behind the counter.

OUR *services*



WON'T YOU HAVE A DRINK?

Let the experience begins...

Just enough time to set up our nomadic counter on the site of your choice, Shakers, Jiggers and/or Blenders right to hand, We cut, we squeeze, we chop our fresh ingredients. Nothing left to do but to knot our ties and aprons. The sleeves are rolled up, we're ready!

A REAL BAR, WHATEVER THE PLACE

We care a lot about the sharp look of our pop-up counters.

We designed them to be both an astounding workplace for us and a nice island unit at the heart of your event. Exposed bottles, fresh fruit baskets, utensils in motion : no doubt, a bar indeed. Nonetheless, we always add a little visual twist to match your theme and smoothly fit the surroundings. The counter also is the place where guests meet. This is where they can look up the cocktails' menu, and watch their drink being realized from scratch.

Notice that you can choose the bar for your event upon availability - See page 18



A VISUAL EXPERIENCE, AS WELL

Although we do not compromise on tastes, the aesthetic dimension of the experience is also very important to us.

On the eternal quest of the sacrosanct « Wow effect », we particularly focus our attention on our cocktails' presentation and to the staging of our realizations. When they face us at the counter, we wish our guests to have a great time watching the « show » that is being performed before their eyes.



OUR VALUES

A temporary bar is an empire of single-use goods. Every time, this is a crazy amount of waste. But that was before.

Aware of our impact, we developed many things to make our service more sustainable:

- A drastic waste separation (soon enough, we will have more different sorts of recycling bins than bottles in our premises...)
- Farewell, plastic Straws. Preference given to compostable products and/or made out of recycled materials.
- Local Distribution Channel, as much as possible, even though some of our raw materials come from different latitudes than ours.
- Finally, in order to offset our business trips carbon footprint, we devote 1 to 2% of our income to reforestation or marine protection efforts.

This will not save the world, for sure, but we like to think that it helps, even a little bit.

LET'S TALK ABOUT

cocktails



100% CREATIONS

**Do not ask us which one is our
favorite, they all are our children...
Each and everyone one of them
has a story**

Piazza del Colosseo - A Nice Memory
A summer walk in the Rome Forum.
On that day, I am more absorbed by my
e-mails than by the marvels around me.
I make up for that mistake every time I
prepare it. Its orange blossom fragrances
remind me to live here and now.



THE MOCKTAILS* ALCOHOL-FREE

*** The more you know!**
Why « Mocktail » ?

Well the word is a mix-up of « to mock » and « cocktail ». Therefore far from being « sub-cocktails », the Mocktails allow to live the same experience of party and sharing, without alcohol.

We pay as much attention to their taste and presentation as for any other cocktail on the menu.



THE « MOJITO » CASE

You may not have heard of this international judgment...

...but Spritz & Mojitos are now forbidden by the Geneva Convention... Bad luck for all these beverages aficionados ! Only able to offer you a simple menu filled with original and kick-ass cocktails, we unfortunately cannot put them on the menu...

**sorry, but we can't take anymore :)*



OUR *Heart-Stopper* MENU



Four Cocktails that we particularly
love and that go well together

WALKING THROUGH THE ORCHARD *SHAKER COCKTAIL*

- > Irish Whiskey Bushmills
- > Original Vanilla Liquor
- > Amaretto Syrup
- > Peach Juice
- > A hint of orange blossom Apple Chips



PIÑA PASSIONATA *BLENDED COCKTAIL*

- > Coconut cream
- > Pineapple juice
- > Maracujà purée
- > Pineapple chips



TONIC YUZU

STIRRED COCKTAIL

- > Gin
- > Yuzu Juice
- > Bitter Aromatic
- > Grapefruit Tonic & Rosemary
- > Citrus peels & Rosemary sprig



JUNGLE PUNCH

CARBOY COCKTAIL

- > Cranberry Juice
- > Pineapple Juice
- > Peach Juice
- > Hibiscus syrup
- > Soaked citrus fruits

TAKE
your pick



THE IMPLEMENTATIONS

**There are as many cocktails
as ways to sort them out.**



With experience,
we decided to categorize
them by their IMPLEMENTATION



SHAKER COCKTAILS

Fine homogeneity of the mixtures

Aaah... The profession's coat of arms, nearly. Technically, this action homogenize the different ingredients by adding air into the filling. Thus, it consequently results in fine and balanced recipes.



BLENDED COCKTAILS

Texture at the service of pleasure

Mixing up fresh fruits, jams or sorbets for instance, needs a technique with some more welly! That is when the Blender steps in. Smooth, abundant and generous recipes.



STIRRED COCKTAILS

Simple refinement

With all due respect to agent 007, « Shaken, not stirred » is no rule... In fact, some blendings topped with a tonic for example, will do very well without being shaken. Skeptical? Take a bottle of soda at home and shake it. Then we will talk...



CARBOY COCKTAILS

The aromatic decoction

The carboy is kind of the bar's pressure cooker. Especially used for our alcohol-free concoctions, it enables the cold infusion of fresh fruits or fresh herbs with a large volume of liquid at once. Useful for those who do not like to wait several hours between drinks...



WHY ?

In order to arrange your own cocktail menu, we will ask you to pick a recipe in each implementation category!

Because working this way allows us first, to go faster and to satisfy your guests quicker, but also to diversify our handiwork behind the bar and to offer a more lively and less repetitive service.



3 MAIN OPTIONS TO CHOOSE AMONG:

Sunset

deal for an aperitif, a vin d'honneur, an exhibition's opening, an inauguration...

- > Around 2h, 2.30h per session.
For instance, from 6.30p.m. to 9p.m.
- > All-you-can-drink.
- > Select 4 different cocktails
(3 cocktails + 1 mocktail)
- > 1 bartender per 40 guests.

Long Night

A time slot that goes up until the clock strikes midnight.

Perfect to keep you company all along your birthday or during a company event.

- > Around 4h per session.
For instance, from 8p.m. to midnight.
- > All-you-can-drink.
- > Select 6 different cocktails
(4 cocktails + 2 mocktails)
- > 1 bartender per 40 guests.

Full Moon

A first session during the aperitif, a pause when the guests have their meal, then another session as a night bar.

Ideal for an event that includes a seated meal such as a wedding, a private reception or a company gala reception.

- > 2 sessions, totalizing around 5.30h.
For instance, 6.30p.m. to 9p.m. + 11.30p.m. to 2a.m.
- > All-you-can-drink.
- > Select 8 different cocktails
(6 cocktails + 2 mocktails)
- > 1 bartender per 40 guests.



DISCOVER TOO



THE « DIVINE » COUNTER

Our Cigar Cellar

Following our advice (or your curiosity)
discover the perfect match between
Spirituos/Cigar/Chocolate/Fruits.



SOFT OPTIONS

For all your guests

Top cook and master of organization, you
chose to prepare the meal yourself. But
have you thought of soft drinks
Don't panic, here we are...

**Then, discover too our Smoothies bar for refresh time or our Comfort bar
(Coffees, cappuccinos, latte...), one for each afternoon, summer or winter !**

OUR *cocktails* MENU



From the most abundant to the most aromatic by way of smoothies & alcohol-free
« mocktails », discover our cocktails' menu

Shaker



LOTUS



**Lychee's freshness,
strawberry's
greediness**

- 4cl Coconut liqueur
- 2,5cl Lychee liqueur
- 8cl Strawberry juice

SEXTINI



**Revisit of the famous
Espresso Martini**

- 4cl Sexton Irish Whiskey
- Coffee liqueur
- 1cl Hazelnut liqueur
- 1cl Almond syrup
- Long hot coffee

IRISH SOUR



**Greedy revisit of the
classical sour Whisky**

- 5cl Irish Whiskey
- 1,5cl Blood orange syrup
- ½ Squeezed yellow lemon
- 1 Egg white

PIAZZA DEL COLOSSEO



**A summer walk in the
Rome Antique Forum.
Bergamot orange,
sweet almond...**

- 3cl Gin
- 2,5cl Italicus liqueur
(bergamot orange)
- 1cl Apricot-almond syrup
- ¼ Squeezed yellow lemon
- 1 Egg white
- Orange blossom
fragrances

SAN CRISTOBAL DE LAS CASAS



**Agave's aromatic
coated in a red berry
box.**

- 5cl Jose cuervo
tradicional 100% blue
agave Tequila
- 2cl Maraschino
- 1cl Cherry syrup
- 5cl Pineapple juice

PISCO SOUR



**Inviting for travel,
the traditional
Peruvian cocktail**

- 4cl Pisco
- 1,5cl Cane sugar
- Squeezed green lemon
- 1 Egg white

WALKING THROUGH THE ORCHARD



It lives up to its name...

- 5cl Bushmills original Irish Whiskey
- 2cl Vanilla Liqueur
- 1cl Amaretto
- 6cl Peach juice
- Orange blossom fragrances

CUCUMBER SOUR



Acidulous freshness of the cucumber, aromatic strength of the celery

- 5cl Cucumber infused Vodka
- Yuzu purée
- Squeezed green lemon
- Egg white
- 1 Dash of celery bitter aromatic

FIGUEROA



Autumn themed cocktail. Generous and embracing

- 5cl Vodka
- 2cl Fig cream
- 1tsp Maple syrup
- 6cl Pear juice

MEXICAN SLIPPER



Combination of unexpected and refreshing flavors

- 4cl Tequila blanco
- 2cl Green melon liqueur
- 1,5 Squeezed green lemon
- 1cl Cane sugar

BIANCO SUNRISE



Coming right up from the 80's, this recipe is just perfect for an aperitif or a pool party

- 4cl White Vermouth
- 4cl Pink Vermouth
- 3cl Squeezed grapefruit
- 6cl Pineapple juice
- 2cl Wild strawberry syrup

BLUE LAGOON



Acidulous freshness, softness of the citrus fruit thanks to the Curaçao

- 5cl Vodka
- 1,5cl Blue Curaçao
- 1,5cl Cane Sugar
- Squeezed green lemon
- 1 Egg white

CLOVER CLUB CHERRY



Revisit of the famous London cocktail

- 5cl Gin
- 2cl Cherry brandy
- Fresh raspberry
- Squeezed lemon
- 1 Egg white

PIN'IRISH



Surprising and unexpected greed...

- 5cl Irish Whiskey
- 1tsp Honey
- 8cl Pineapple juice
- 2cl Passion fruit syrup

ROSEMARY SOUR



Provence at the heart of you cocktail

- 5cl Rosemary infused Vodka
- 1cl Triple sec
- ½ Squeezed lemon citrus
- 2cl Cane sugar
- 1 Egg white

Stirred Cocktails



FRENCH TONKA



Obvious pastry influence, the Tonka emphasizes the delicate pistachio flavors

- 5cl Saint James Rum infused with Tonka bean
- 1,5cl Pistachio syrup
- 6cl Apple juice
- Green lemon segment

BIENVENIDO A MEXICO



Wide aromatic range. Agave's depth, ginger's astringency

- 5cl 100% Agave Tequila
- 1,5cl Pink berry syrup
- Grinded candied kumquat
- ½ Green lemon
- Ginger beer topping

FORT DE FRANCE DELICACY



A surprising routine breaker

- 4cl 1765 Saint James Rum
- 2cl Vanilla liqueur
- Honey
- Gingerbread syrup
- 6cl Maracujà Juice

JIMMY CONWAY



Powerful at first, very gently after

- 5cl BlackBush Irish Whiskey
- 3cl Amaretto
- 2 Citrus fruit bitter aromatic dashes
- Blood orange segment

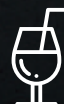
RAPHAËLLA



**French style Negroni
#Cocorico**

- 3cl Gin
- 3cl Saint Raphaël liqueur
- 2cl Dijon blackcurrant liqueur
- Tonic Topping

BUBUL'BISCUS



Lively and pleasantly delicate

- 4cl Morello cherry cream
- Fresh raspberry
- 1,5cl Hibiscus syrup
- Prosecco topping

GRENA'GIN



Traditionnal grenadine recipe revisited through gin and tonic

- 5cl Gin
- 2cl Wild strawberry cream
- 1cl Vanilla syrup
- 2 Cherry bitter dashes
- Fresh raspberries and blackberries
- Tonic hibiscus topping

GINGER FIZZ



Perfect balance between aromatic, sugar and freshness, excellent thirst-quenching

- 5cl Spicy rum
- ½ Grinded green lemon
- 1,5cl Homemade ginger syrup
- Ginger ale topping

RED NORMANDY



All of the Arthurian empire in a cocktail

- 4cl Irish Whiskey
- 2,5cl Mirabelle cream
- Fresh peach quarter
- Sweet cider topping

ELDERFLOWER FIZZ



Freshness of the citrus fruits enhanced by elder's flowery notes

- 5cl Vodka
- 2,5cl Elder's flower liqueur
- 1/8 Green lemon
- Yellow lemon zest and orange zest
- Sparkling water topping

MOSCOW MULE



The 1950's New York classic. Never out of fashion.

- 5cl Vodka
- Green lemon segment
- Ginger beer topping

TONIC YUZU



When Mediterranean flavors marry the sweetness of this Asian citrus fruit

- 5cl Gin
- 2cl Yuzu juice
- 2 Bitter aromatic dashes
- Tonic grapefruit & rosemary topping



Blender



FRAMBOISINE



Profusion and greed, a real dessert in a cocktail.

- 5cl Vodka
- 3cl Coconut liqueur
- Raspberry purée
- 8cl Guava juice

DOUBLE M



The Double M name comes from the initials of its two fruity ingredients. Mango and maracujà

- 6cl Spicy rum
- Maracujà purée
- 7cl Mango juice
- 3 Bitter aromatic dashes

WOODY MARGARITA



Revisit of the Mexican classic

- 5cl Tequila blanco
- 2cl Marasquin
- Squeezed lemon
- Fruits of the forest jam

PIÑA PASSIONATA



Exotic, generous and embracing

- 6cl Puerto Rican rum
- Coconut cream
- 8cl Pineapple juice
- Maracujà purée

A WHOLE NEW WORLD...



Just like a citrus fruits granita. Mandarin's aromatic, yuzu's fullness.

- 5cl Mandarin peels infused vodka
- Yuzu purée
- 2,5cl Blue Curaçao
- ½ Squeezed lemon

BANANA DAÏQUIRI



Daiquiri's freshness meets the abundance and greed of the banana

- 6cl White Cuban rum
- Squeezed lemon
- 8cl Banana juice
- Fresh banana

TEHOTIHUACAN



Refreshing, greedy thanks to the thickness given by the fresh pineapple

- 6cl 100% Blue agave « tradicional » Tequila Cuervo
- 2cl Maraquino
- Mixed fresh pineapple
- Morello cherry syrup



Carboy Cocktails



RASPBERRIES LEMONADE



Slightly sparkling, the routine breaker flavors of rose enhance the raspberry.

- Raspberry juice
- Grape juice
- Infusing apple quarter
- Rose water lemonade



JUNGLE PUNCH



Fresh and greedy, brings back childhood memories

- Cranberry juice
- Pineapple juice
- Peach juice
- Hibiscus syrup
- Soaked citrus fruits

MC PEACH TEA



The peach tea, Monsieur Cocktail's style

- Made from green tea
- Monin Chaï tea syrup
- Fresh peaches or in syrup (according to season)
- Slowly infused green lemon



COCKTAIL

AN EVENT JUST *like you*



Select among our different options, without any additional fees.
The point is to create an event just like you.

THE COUNTERS

We have 3 different kinds of bars at your disposal:
all 3 made out of solid wood.

Choose the atmosphere that suits you
- according to availability at your date -



UNTREATED



WHITE



BLACK

OUTFITS

We can also work wearing 4 kinds of different outfits:

All Black: Class and classic, this is the most ordinary outfit.

Braces and Bow tie: The Parisian waiter style, a tad vintage.

Top Chef: Cooking White Jacket for any Gourmet's reception.

Mad Scientists: Find out the history behind this 4th outfit on pages 32/33...



ALL
BLACK



BRACES AND
BOW TIE



TOP
CHEF

THE WORKSHOPS

As a team or with some friends,
learn how to create original cocktails.



After having prepared them, your teams will have the pleasure to enjoy their own creations. Something to strengthen the bonds...



Also think of it for birthdays and bachelorette parties. A nice time of sharing that can be done again at home.



inspirations



THE WEDDING OF PRISCILLA & JULIEN

WE ARE TELLING YOU: WE WILL FOLLOW YOU ANYWHERE...

**They are young, beautiful, shining, and they want
to get married during a big party, around a cocktail bar.
So far, nothing too strange...**

**WHAT THEY DID NOT TELL US
RIGHT AWAY WAS THAT THEIR WED-
DING WOULD TAKE PLACE ON A SKI
RUN IN LA CLUSAZ!**

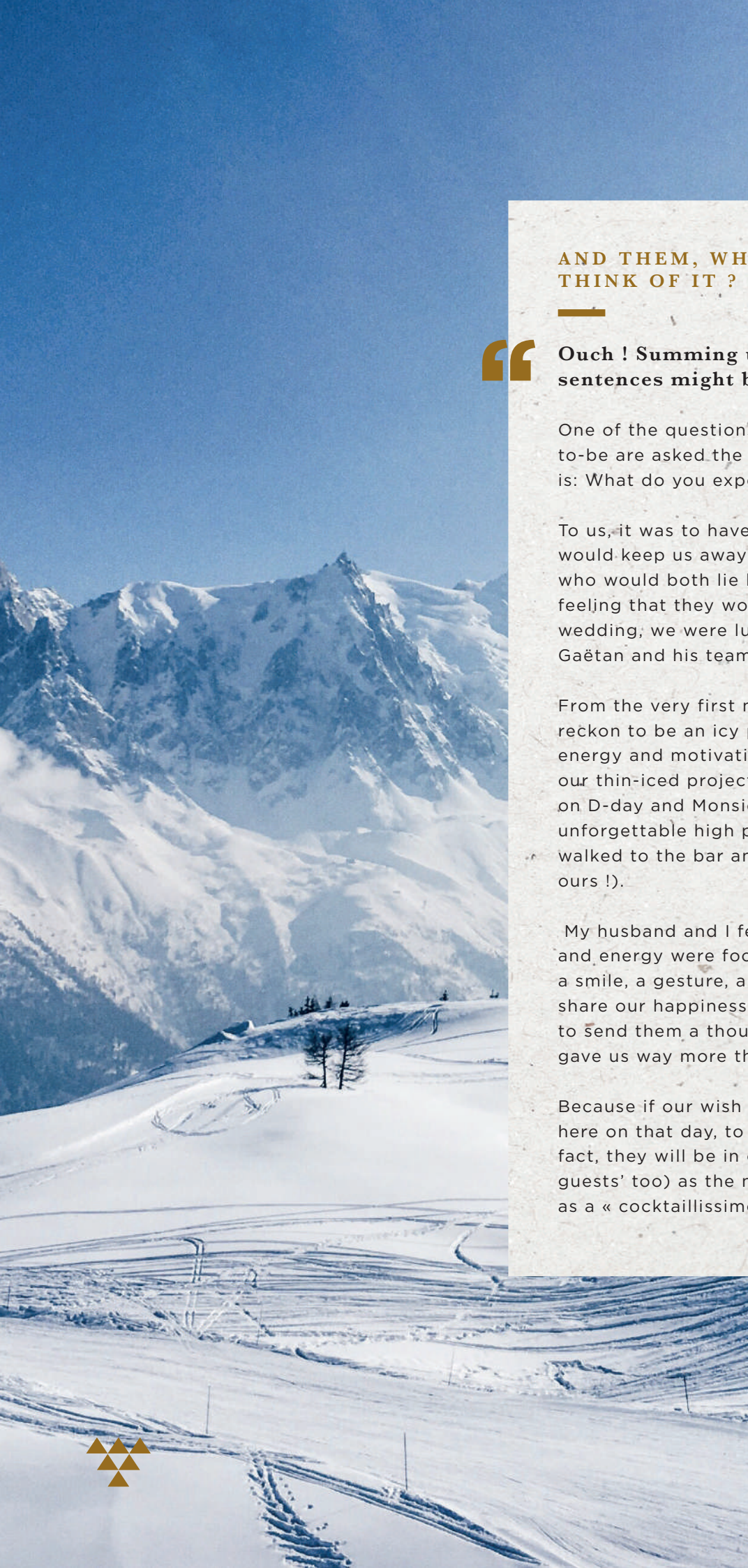
Brace yourselves...

...it is minus ten out there!

With the hazardous access of the truck on the ski rail side,
the unloading between skiers, the freezing over of the nonalcoholic liquids
and fresh fruits, « epic wild ride » is the closest term to describe
this crazy day of setup display!

**But most of all, we will remember the arrival of all this society
coming down on their skis, by the light of torches, under an
unusually clear and starry sky. Their wedding entrance
song had never made such sense :
Coldplay, « A Sky Full Of Stars »**

**IN THE MEMORY OF MONSIEUR
COCKTAIL, IT WAS THE FIRST TIME
WE HAD MORE ICE CUBES WHEN
WE LEFT THAN WHEN WE ARRIVED...**



AND THEM, WHAT DID THEY THINK OF IT ?

“

Ouch ! Summing up a crush in a just a few sentences might be tricky...

One of the questions that husbands and brides-to-be are asked the most at wedding expositions is: What do you expect for your wedding?

To us, it was to have service providers who would keep us away from any trouble on D-day, who would both lie low and give us the profound feeling that they would handle it all ! For our wedding, we were lucky enough to have 3! Gaëtan and his team were one of them.

From the very first moment, despite what we reckon to be an icy proposition, we felt Gaëtan's energy and motivation to go along with us on our thin-iced project ! When we think back on D-day and Monsieur Cocktail, there is one unforgettable high point : the moment we walked to the bar and got OUR cocktails (yes, ours !).

My husband and I felt like all of their thoughts and energy were focused to gather in a glance, a smile, a gesture, a cocktail, a real pleasure to share our happiness. Today, we really would like to send them a thousand THANK YOU ! They gave us way more than expected.

Because if our wish was to « forget » they were here on that day, to keep focusing on our day, in fact, they will be in our minds forever (as in our guests' too) as the noteworthy performance and as a « cocktailissimo » meeting.

”



CLAIRE'S 50TH BIRTHDAY PARTY



THE CHERRY ON THE CAKE

She is one of the never-fails-to-be-there follower of our temporary meetings on Toulon's rooftops, the Sunset Sundays.

ORIGINAL COCKTAILS, GENTLE
AND LIGHT ATMOSPHERE,
THE SUN SETTING ON THE
MEDITERRANEAN SEA, IT FEELS LIKE
LA DOLCE VITA...

In January, it is her birthday.

50 years old.
That is lovely.

To surpass it, her and her close ones rent the same dwelling they did for her 40th. As a Celine Dion fan, and wild karaoke enthusiast, this will be perfect for her to shout at the top of her voice « J'irai où tu iras » with the singer who will be there on that night... And to make it complete, she thinks to herself that it would be just neat to get back, only for that night, the « sunset » atmosphere of the Sunset Sundays, even in the middle of winter.

But you see, Claire does not live next door. It is not even a place where we, the little southerners, thought we would go right away... Paris ! Well, Versailles actually, but at this point, it does not make much of a difference... The thing is, we also love Claire (and her family).

NO NEED TO THINK TWICE ! ALL
ABOARD THE ADVENTURE TRAIN ! AND
WHAT AN ADVENTURE... THE WHOLE
TEAM CHERISH THIS GREAT MEMORY.

We will see you at the 60th, Claire ! We will go wherever you will go...



LA FRANÇAISE DES JEUX

TO FOLLOW YOU IN YOUR CRAZIEST IDEAS...

An unbelievable night with the national lottery game, « La Française des Jeux » What is your last recollection of La Française des Jeux ?
It cannot be anything but the treat cone hanging over on your Christmas Eve's dinner plate (the one with the reindeers, you know?)
One Cash, one Jumbo Bucks and two 100x, is that right ?

FOR US, IT'S : ZOMBIES, GHOSTS,
SPOOKY POTIONS, ESCAPE GAMES
AND BEHEADED DOLLS !

Fine, let me explain...

Every year, our friend Roselyne - that we cherish as much as the lottery winning ticket - offers to stop by « double-quick » (lol) to install our counters so that all of her co-workers can get a drink while medals are given to the group. Last December, she has decided to UNLEASH HELL ! Evil spirit atmosphere, fake crime scene, living deads and other monstrosities...

As for any good ghost story : « Who you gonna call ? »
Well, the police would be a good start ! And then, specialists ! Duh !
If you want to make potions, antidotes, anything to drink and heal,
that is at least what you need.

FACING THE EMERGENCY, AND BEING
UNDETERRED BY DANGERS, WE PUT ON
OUR FANCIEST WHITE COATS, FIRED UP
OUR BUNSEN BURNERS AND DRAW OUR
FIERCER METHYLENE BLUE...
WHAT? SKEPTICAL, YOU SAY?
JUDGE FOR YOURSELF...

So, delicious cocktail or dubious precipitate ?
Try your luck. One scratching, one drawing...





ROSELYNE'S ANALYSIS

“

I was looking for a service that makes a change, with a little extra that makes a difference...

And I was introduced to Gaëtan!
We have been working together
for 3 years and he is always game!

When I sounded him out for a trashy night,
horror movie themed, he said YES! Upshot:
we were in for a T-R-E-A-T!!!

Each and every guest got a kick out of
it and we never had such positive feedback.

The cocktails were fantastic and inventive.

”



Let's Meet ?



DISCOVER OUR WORK,
IN REAL LIFE

Both during Summer and Winter, it is always the good time to meet...
All year long, come and meet us at one of our two
our dearest partners:

LA CORNICHE**** & LES VOILES***
AT THE MOURILLON, TOULON

Every other Sunday during winter, come and enjoy
a brunch at **Corniche Hôtel******
A gourmet buffet with a sea view... What else ?

As the weather warms up, every Wednesday night,
let's meet at the Jungle Jazz : cocktail nights, tapas,
chic and live music under the stars !

On Sunday nights, during summer, we get an overview
on the rooftop of the **Les Voiles Hôtel*****
Sunset Sundays treat you to enjoy a neat dinner
cocktail while the last beams of the setting sun
are pouring through the Mediterranean Sea.

SO MANY OPPORTUNITIES
TO SEE FOR YOURSELF WHAT OUR
SERVICES AND CREATIONS TASTE LIKE !



BEST WESTERN PLUS
LA CORNICHE
HÔTEL



MONSIEUR
COCKTAIL



THE BOX

**Inside it, you will find all
you need to create two cocktails
to share...**

- The liquid ingredients in miniature bottles
- All the additives needed to follow the recipe
 - Aromatic garnish and decorations
 - The recipe to keep

**And to go further, our boxes
may also include**

- Cocktail glasses!
- A stainless shaker engraved with
the name of your humble servant as well
as the bartending equipment...
(Stainer, pliers, jigger, ...)



WHAT IF YOU WROTE THE STORY AT HOME ?

You probably got it from the last 37 pages
(*thanks for staying up until now by the way, lol*),
at Monsieur Cocktail, we create cocktails as we would
write stories. Eventually, our company is like a nice book...

For that matter, 2021 added a new chapter.
The go-between between you and us, even when
we are not physically here

A box, that you will receive straight home, holding
all the elements needed to make our signature cocktails,
step by step...

Inside, all you need to have the aperitif smile :)



SO WHAT IS IT, REALLY?

Well, it simply is **THE favor** for all the **craving-for**
new-experiences, fond-of-tasting cocktail enthusiasts...
Inside it, a **cocktail in kit** form, but no need to touch wood.

It contains the **necessary for two**,
to share it with whomever you want...
A **recipe**, an **online tutorial**, all the **ingredients**...
What else could you possibly need ?
Well, the ice of course !



MADE IN FRANCE

Obviously, everything is made around here, with our own hands !
We carefully select every ingredient for its taste, the fruits are
dried and arranged by us in our premises.

Nothing was left to chance in order to offer you a total
and original experience.



BE THE MASTER OF YOUR OWN *cocktail...*



The recipe is one thing, but the online video is much better !

Treat your guests or co-workers with an upgraded experience by subscribing to Monsieur Cocktail Youtube channel...

You will find here every recipe of Monsieur Cocktail Boxes, special videos, and much more...



AND TOGETHER

what about that ?

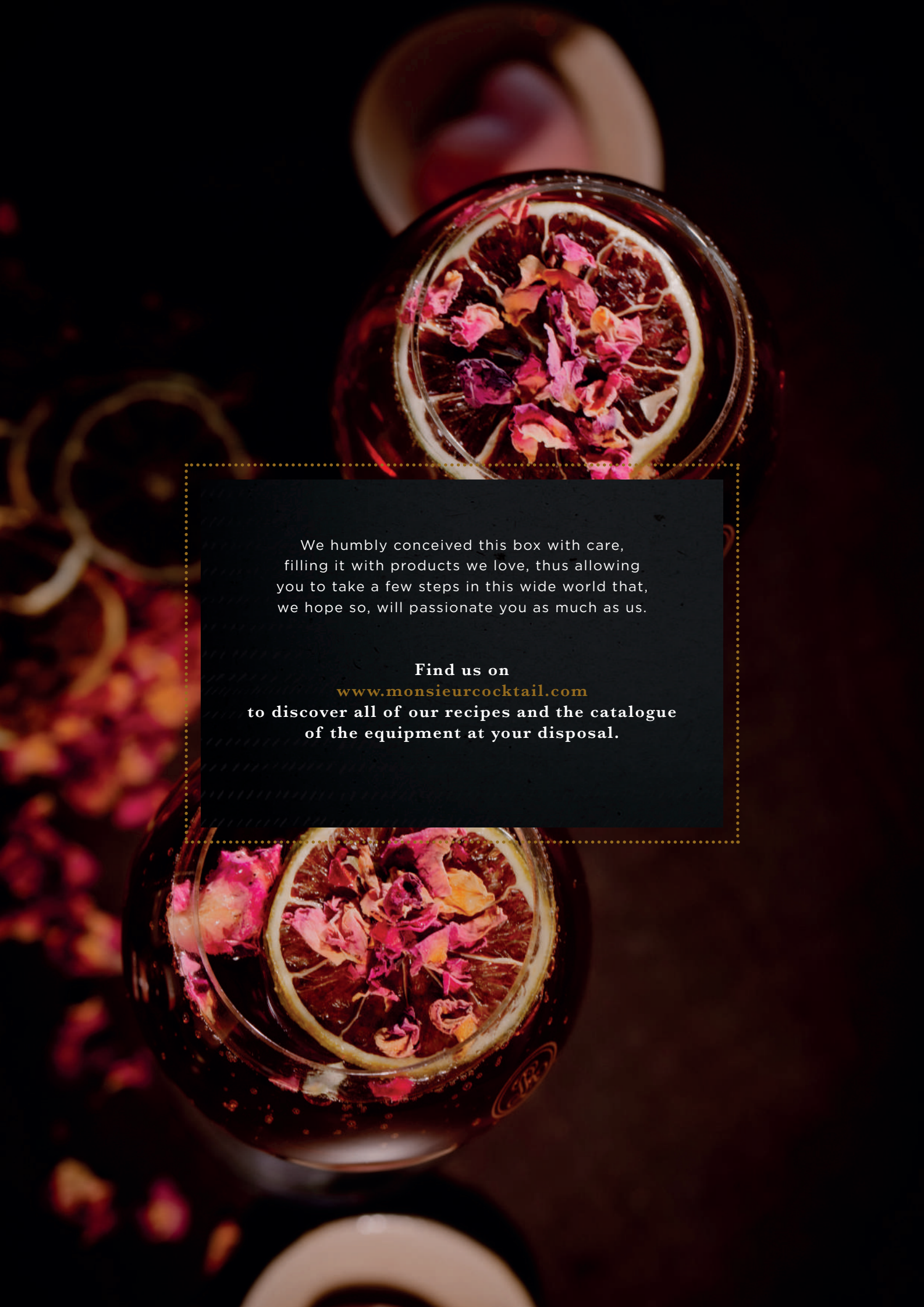


You are part of a big team and you need to meet together, even online ?

Let's plan a digital masterclass and follow the recipe step by step, together.

(In this instance, if the cocktail is all messed up, you will not be able to put the blame on me :))





We humbly conceived this box with care,
filling it with products we love, thus allowing
you to take a few steps in this wide world that,
we hope so, will passionate you as much as us.

Find us on
www.monsieurcocktail.com
to discover all of our recipes and the catalogue
of the equipment at your disposal.



NEWS & CALENDAR
AVAILABLE ON OUR WEBSITE
AND SOCIAL MEDIA
@monsieur_cocktail



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*Alcohol abuse is dangerous for your health, consume
in moderation. Know how to enjoy it intelligently.