

How to

Host: A Beverage Bar

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Easy Peasy Mulled Cider Recipe

1 cup Wood Stove Kitchen
Mulling Syrup
1 gallon Apple Cider
Heat in a large pot on your
stove. Once warm, ladle
into mugs and enjoy!

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Beverage Bar Eats

A Beverage Bar pairs well with a meal, homemade
finger foods, or simple purchased snacks to
compliment your drinks. For fall and winter we
recommend hearty soups for an easy meal or a
collection of cheese, crackers, cookies, pretzels, etc.
to munch on.



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Channel Your Inner Bartender and Enjoy Time with Friends

Hosting the perfect Beverage Bar is all about choosing a theme,
anticipating differing tastes, and providing fun options. Provide
one or two base drinks and provide mix-ins for your guests to
add as they wish. This is an easy party for mixed company as you
can offer alcoholic and non-alcoholic options alike.



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Hot Cocoa Bar

- Hot cocoa (packets or
homemade)
- Mini marshmallows
- Mini candy canes
- Cinnamon discs
- Whipped Cream
- Sprinkles
- Caramel Syrup
- Wood Stove Kitchen Glitter
Simple Syrup
- Wood Stove Kitchen Candy
Cane Sparkle Cocktail &
Mocktail Syrup
- For Adults: Peppermint
Schnapps, Buttershots
Spoons/Stir Sticks

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The Perfect Playlist



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Get the Bundle



Get everything you need to
host a Beverage Bar Party
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Sample Menu Ideas

Main Dish: Chili or Vegetable Beef Stew

Side Dish: Cornbread, Cinnamon rolls, Crackers & Cheese,
Relish Tray

Drinks: Mulled Apple Cider, Mulled Wine, Hot Cocoa/ Hot
Apple Cider Bar