

CHRISTMAS COCKTAIL GUIDE



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THIS CHICK DRINKS

www.thischickdrinks.com



about us

This Chick Drinks is a premium pop-up bar company specializing in fresh, garden-to-glass drinks. Think of it like the coolest bar you've ever visited, but brought right to your event.

We started this business after seeing how much a bland bar can dull an otherwise great celebration. With backgrounds in private-club bartending, major hospitality chains, and hosting large events, we create whimsical, crowd-pleasing drinks that make the bar the heart of the party. We also offer boba and cold brew bars with or without bartending, because that is so yum and too fun.

I love the holidays because they're full of connection and cozy traditions... and a fun drink is the easiest way to spark conversation and set a mood.

My personal favorite? A festive Pomegranate Lemon Drop.

Cheers to making your holiday hosting effortless and memorable!

Recipes

Whiskey Pomegranate SMASH

Ingredients

2oz Whiskey
1oz Pom juice
.5oz lemon juice
.5oz honey
Lemon twist
parsley Sprig

THIS CHICK
DRINKS

Directions

- Fill cup with ice.
- Add ingredients to the cup
- Garnish with a lemon twist and parsley sprig



Pitcher Directions

- Add 12oz Whiskey, 6oz Pomegranate juice, 3oz lemon juice, 3oz honey to a pitcher and mix well.
- Place ice in a cup and add 4oz of the cocktail.
- Top with a lemon twist and parsley

Cider & Maple OLD FASHIONED

Ingredients

2oz Bourbon
.5oz apple cider
.5oz maple Syrup
2 dashes orange Bitters
2 dashes Angostura Bitters
Candied Orange Slice
Burnt Cinnamon Stick

THIS CHICK
DRINKS

Directions

- Place 1 large ice in a cup
- Add ingredients to the cup
- Stir for 15 seconds
- Place orange slice in cup and light the end of a cinnamon stick to place on top



Pitcher Directions

- Add 12oz of bourbon, 3oz apple cider, 3oz maple syrup, 12 dashes of orange and Angostura bitters to a pitcher or bottle. Mix well.
- Place ice in a cup, add 3 oz Old Fashioned to the glass and stir
- Top with orange slice & cinnamon stick

Recipes

Blood Orange PALOMA

Ingredients

1.5oz Tequila
1oz grapefruit juice
.75oz lime juice
pinch of ground cinnamon
2oz blood orange Spindrift
dehydrated Orange slice
cinnamon stick
cinnamon sugar rim

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Directions

- Slice a citrus to rub on the cup rim and dip into cinnamon sugar
- Fill cup with ice
- Add all ingredients
- Top with orange slice and cinnamon stick



Pitcher Directions

- Add 9oz cup of tequila, 6oz grapefruit juice, 4.5oz lime juice, .5tsp ground cinnamon, and 1 can spindrift to the pitcher
- To serve, rim cup with cinnamon sugar, fill with ice and add 5oz paloma
- Top with blood orange slice and cinnamon stick

Pomegranate LEMON DROP

Ingredients

2oz lemon vodka
2oz Pom juice
.75oz triple sec
2 lemon wedges
Lemon twist

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Directions

- Place ingredients into a cocktail shaker with ice. Squeeze the 2 lemon wedges and toss inside. Shake well.
- Strain into a martini glass.
- Top with an orange twist and floating sage leaf



Pitcher Directions

- Add 12oz lemon vodka, 6oz each of triple sec, lime, and white cranberry juice.
- Optional: to avoid using a martini shaker, add 6oz water and place the into the freezer until just before serving
- or add 4oz cosmopolitan to a shaker with ice. shake and strain into a glass.

Recipes

Grinchy- RITA

Ingredients

750mL bottle Tequila
52oz Simply Lemonade
1 cucumber
1TBSP fresh thyme leaves
maraschino cherries

Pitcher Directions

- Add the cucumber with some of the lemonade to a blender with the thyme leaves and a pinch of salt. Blend until cucumber is liquified.
- Strain the contents into a pitcher.
- Add the remaining lemonade and bottle of tequila
- Serve over a cup of ice. garnish with a cherry



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DRINKS

White Swan COSMOPOLITAN

Ingredients

1.5oz lemon vodka
.75oz triple sec
.75oz lime juice
.75oz white cranberry juice
Orange Twist
Sage leaf

Directions

- Place ingredients into a cocktail shaker with ice,. Shake well.
- Strain into a martini glass.
- Top with an orange twist and floating sage leaf



Pitcher Directions

- Add 12oz lemon vodka, 6oz each of triple sec, lime, and white cranberry juice.
- Optional: to avoid using a martini shaker, add 6oz water and place the into the freezer until just before serving
- or add 4oz cosmopolitan to a shaker with ice. shake and strain into a glass.

THIS CHICK
DRINKS

Recipes

Berry Blitzen MOJITO



Ingredients

1.5oz rum
2oz Cran-Raspberry juice
10 mint leaves
Fresh cranberries

Directions

- place the mint leaves into the cup and lightly muddle.
- Fill the cup with ice
- Add rum and juice.
- Top with 3 cranberries and fresh mint leaves

Pitcher Directions

- Muddle the leaves from 1 bunch of mint leaves in a pitcher. Add 6 cups rum to 64oz cran-raspberry juice.
- Fill cup with ice and add mojito.
- Top with mint leaves and cranberries.

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Peppermint Espresso MARTINI



Ingredients

2oz vodka
1oz espresso shot
1oz Kahlua
1/2tsp peppermint syrup
chocolate syrup
candy cane crumbs

Directions

- Add ingredients to a martini shaker with ice and shake well.
- Rim a chilled martini glass with chocolate sauce and candy cane pieces
- Strain into the martini glass

Pitcher Directions

- 16oz vodka, 8oz espresso, 8oz Kahlua, 2 tsp peppermint syrup.
- Pour 4oz mix into a shaker of ice and shake well.
- Strain into rimmed martini glass.

THIS CHICK
DRINKS

Optional: Add 6oz water to the pitcher and place it in the freezer until serving, and skip the shaker.



Garnish Ice Cubes

They chill your drinks and add a festive touch.

What You Need

- Any ice mold you have:
 - Large cube tray (slow-melting)
 - Regular ice tray
 - Muffin tins
 - Mini bundt → perfect wreaths
- Water or a splash of your mixer
- Garnishes of your choice: herbs, sliced citrus, pomegranate arils, cranberries, mint, rosemary.

Basic Instructions

1. Fill your mold halfway with water or mixer.
2. Add your garnishes
3. Freeze 6–8 hours or overnight.





Garnish Board

A garnish board is like a charcuterie board, but for cocktails. It's a beautifully arranged spread of fresh herbs, fruits, spices, and decorative elements that guests can use to style their drinks. For a party, it's both functional and festive, turning your bar setup into an interactive activity.

Include a variety of colors, textures, and flavors.

Citrus: orange, lemon, lime, grapefruit, or blood orange cut into wedges, twists, and/or wheels (fresh or dehydrated)

Rosemary sprigs

Thyme bundles

Mint leaves

Sugared cranberries

Pomegranate arils

Apple or Pear slices (dip in lemon water to prevent browning)

Cinnamon sticks

Star anise

Candy canes or peppermint sticks

Host Timeline

7 DAYS BEFORE

- Choose Your Cocktail Menu
 - Pick 1–2 signature cocktails
 - Choose foods to compliment the drinks

5 DAYS BEFORE

- Grocery & Liquor Shopping
 - Get extra ice
- Prep Make-Ahead Garnishes
 - Dehydrate citrus wheels
 - Freeze garnish ice cubes

3 DAYS BEFORE

- Set Up Your Bar Area
 - Choose a bar station away from the kitchen traffic.
 - Add signage for each drink
 - Set out glassware, napkins, stir sticks.

1 DAY BEFORE

- Batch Cocktails
 - Wait to add sparkling ingredients the day-of.
 - Keep Chilled.
- Assemble a Garnish Board with rimming station
 - Wait to add sliced and fresh fruit the day-of



DAY OF THE PARTY

- Fill ice buckets
- Fill batched cocktails into pretty pitchers.

1–2 Hours Before Guests Arrive

- Cut fresh citrus & herbs for garnish board.
- Play your playlist to set the vibe.
- Pour yourself a drink.

Printable Drink Labels

Whiskey Pomegranate
SMASH

Blood Orange
PALOMA

Cider & Maple
OLD FASHIONED

Pomegranate
LEMON DROP

White Swan
COSMOPOLITAN

Grinchy-
RITA

Peppermint Espresso
MARTINI

Berry Blitzen
MOJITO



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