



Design Services

What's Inside:

An overview of our design capabilities including a selection of case studies to showcase our work. Collectively, it covers our core services including logo & identity design, menu design, and labelling & packaging design.

About Us:

Fling Bar Services are committed to redefining the experience of your guests through global knowledge, efficient working ethics, innovative beverage development and creative staff training.

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Welcome!

Thank you for requesting to see some examples of our design work. We are proud to have worked with so many great clients in the past few years and see the vision for their logos and menus come to life.

This document is a brief introduction to our design capabilities and offers a look at a handful of projects we have been a part of. If you would like to know more, then please contact us using the information provided on the front page and we would be delighted to schedule a call with you.

OUR SERVICES 04

CASE STUDIES 05

KOYOI, The Four Seasons, Kyoto	06
<i>Concept & Name Development, Logo Design, Menu Design</i>	
Celebrity Cruises	11
<i>Menu Design, Menu Cover Design & Production</i>	
BAY Bar, Fukuoka	18
<i>Menu Design & Signature Cocktail Development</i>	
The Winds, Fairfield Marriott, Phnom Penh	23
<i>Concept & Name Development, Logo Design, Menu Design, Signature Cocktail Development</i>	
Tonic Bar, The Four Seasons, Riyadh	28
<i>Menu Design, Signature Cocktail Development</i>	
Travellers Bar, The Royal Livingstone, Zambia	33
<i>Menu Design, Signature Cocktail Development</i>	
Kingfisher Hospitality Group, UK	36
<i>Menu Design</i>	
Hotel Alhambra, Mali Losinj	39
<i>Label Design, Signature Cocktail Development</i>	

Our Services

LOGO & IDENTITY DESIGN:

Our approach to logo design is always to first understand you and your target market. Then, we focus on bringing your concept to life with a clear, distinct identity that connects to your audience.

We offer a flexible logo design service and can deliver anything from a concise logo suite to a full identity that includes assets for print and digital use.

MENU DESIGN:

Having worked as bar consultants for over twenty years, we understand the impact a unique and creative menu can have. It is both the document that sells your drinks and the companion to your guests at the table, so it's design should be given due consideration.

With this in mind, we strive to make menus that are engaging for the reader, while remaining easy to navigate. We offer a number of options to suit your needs, from functional but sophisticated designs to creative and story-driven pages.

PACKAGING & LABELLING DESIGN:

Engaging, impactful, and true to your brand. Our focus on packaging design is to deliver on the right experience and ensure that your product is something memorable to interact with.

We are open to most any project, but our expertise lies in drinks and cocktails. This has led us to design labels and packaging for bottled cocktails delivered as part of an in-room amenities service, served as an elegant option tableside, or as part of a unique interactive guest experience.

Case Studies



The next pages cover a handful of our projects that showcase what we do in more detail. They share some of the challenges and requirements we had to meet, as well as discuss our thought process while undertaking the work.

KOYOI

DELIVERABLES:

Concept & Name Development | Logo & Identity Design | Menu Design



SILENT GARDEN 3500

Japanese Whisky Hakushu, Gyokuro Tea, Mint

国産白州ウイスキー、玉露、ミント

Inspired by the fresh greenery of the hotel's garden, Shakusui-en, this aperitif cocktail offers a refreshing and calming experience. It evokes a serene landscape where stillness, greenery, and fragrance come together in harmony.

The base is Hakushu whisky, known for its gentle smokiness and clean, refined finish. Layered with gyokuro—Japan's premium green tea, as the "garden scenery," the cocktail gains the tea's natural sweetness and deep, nuanced flavor. A touch of mint adds a cool, breezy impression reminiscent of the wind passing through tea fields.

The smoky notes and the elegant aroma of gyokuro blend beautifully, creating a drink that feels like a peaceful stroll through the garden at daybreak.

ホテルのお庭、積翠園の新緑色づく季節から着想を得た、清々しく心落ち着くアペリティフカクテル。
静寂、緑、そして香りが調和する景色をイメージしています。
ベースには、スモーキーで澄んだ余韻が特徴の白州ウイスキー。
そこへ、日本茶の最高峰・玉露を“庭の景色”に見立てて重ね、玉露特有の甘さと奥行きのある風味を加えました。
仕上げにほんの少しのミントを添えることで、茶畑を抜ける涼やかな風を思わせる印象に。
スモーキーさと玉露の香りが美しく調和し、まるで夜明けのお庭を散策しているかのような一杯です。



SIGNATURE COCKTAILS

01



KOYOI

THE FOUR SEASONS, KYOTO

Situated against the serene backdrop of Shakusui-en, an 800 year old heritage pond garden, the lounge bar at The Four Seasons Kyoto wanted to redefine the image and aspirations of this space.

The first steps were to establish a name, develop a logo and identity, and follow up with a creative menu design to coincide with their new cocktail list.

DESIGN REQUIREMENTS:

We were asked to build a direction that respected timeless Japanese artistry, while also reflecting a desire for modern innovation.

In addition, the cocktail menu itself needed to have plenty of space to present information in two languages, as well as be simple to update.





ARRIVING AT A NAME

KOYOI (今宵) is the literary word for “tonight”, used in poetry, haiku, and traditional song to evoke the special quality of this particular evening. It aligned with the desire to focus on an experience-led approach to service. Every visit is special. Every cocktail tells a story.

The goal was to step away from the previous identity of the lounge and towards becoming a destination venue that would draw in the local community as well as hotel guests and travellers. Koyoi encompassed the full guest experience through: **the promise of tonight, the experience of tonight, and the reflection on tonight**. Messaging and marketing would build excitement, creativity and craft would deliver joy, and exceptional service would leave fond memories.



CARVING OUT THE STORY

The icon design was inspired by the wood carving process used in traditional ukiyo-e printing and Japanese business seals.

Flowing water leads to a bridge, referencing Shakusui-en pond garden and serving as a symbol of connection.

It also subtly references a guiding pillar for service: ichigo ichie. This Japanese principle encourages us to appreciate the passage of time and the ephemeral beauty of the present moment.



HIGHLIGHTING THE COCKTAILS

For each of the cocktails on the menu, we created hand-painted representations of the drink based on photos provided by the team at The Four Seasons. Using digital watercolours and solid, minimal frames, we sought to blend modern and traditional aesthetics.

CONNECTING TO KYOTO

This approach allowed for the signature cocktails to stand out against their backgrounds, which connected to the local landscape of Kyoto and elements that the drinks themselves were inspired by.



Celebrity Cruises

DELIVERABLES:

Menu Design | Menu Cover Design | Menu Cover Production



The Bazaar, Mosaic & a Nameless Speakeasy

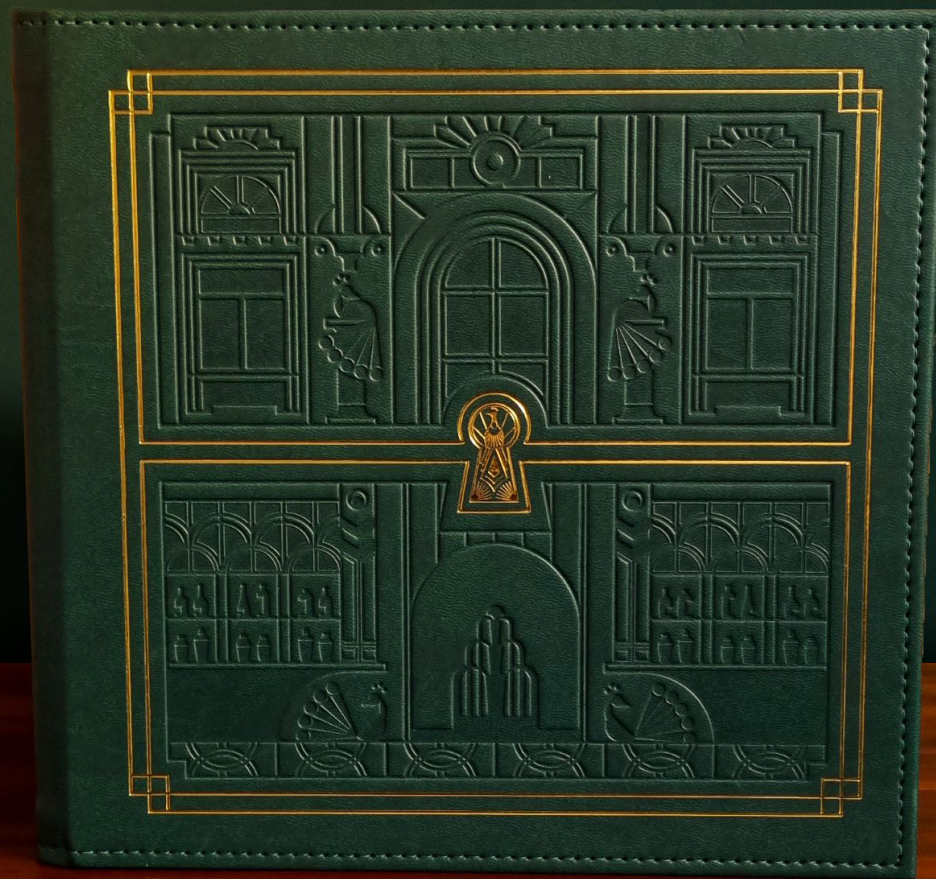
CELEBRITY CRUISES

The launch of an ambitious endeavour aboard the Celebrity Xcel led to the creation of several incredible spaces. Beginning with the Bazaar - a multistory venue and marketplace hosting festivals, live acts, experiences, and dining. This includes the signature Bazaar bar as well as the premium destination restaurant, Mosaic, which has an ever-changing menu to showcase the best of local flavours wherever the ship lands. Then, hidden behind a secret entrance, a nameless speakeasy bar offers an evening of showstopping cocktails, drawing inspiration from the roaring 20s to build an unforgettable experience for guests.

DESIGN REQUIREMENTS:

Three unique menus were to be created, each with their own challenges. We were asked to create the design for all menus and menu covers, including full story-led feature pages for the speakeasy, and simpler, more easily adaptable pages for the Bazaar bar and Mosaic restaurant.

In addition to this, we were asked to support with producing and supplying the menu covers for the speakeasy.



COVER TO COVER:

As part of the project, we were asked to further support by designing, producing, and delivering the menu covers for the speakeasy. We put together a dual design using debossing and foiling pressed into a faux leather cover. The result was a menu with a luxurious feel that matched the venue concept, mirrored the style of the logo and created a uniquely interesting effect of details hiding and reappearing in different lighting. For reference, the introductory slide shows our original mockup for the design, while the photos above are of the finished sample we received.



ART DECO INSPIRED ILLUSTRATIONS:

We were asked to create feature pages for every cocktail, linking to the story of the drink without giving the game away as to what the cocktail itself looked like. By doing this, the aim was to preserve the surprise for the guest.

Stylistically, we were drawn to elements of Art Deco posters and illustrations and built images with strong geometric shapes, bold colours, and soft gradients.

For every page, we researched historical links to prohibition and the 1920s era to serve as inspiration. We sketched ideas from this and established a colour palette based on key ingredients in the cocktail itself. The final pages were put together in Adobe Illustrator.



"QUEEN BEE" Colours: *Fig & Orange*

A modern riff on the Bee's Knees cocktail. We discovered that American philanthropist Margaret Brown may well have been a contributor to the original recipe and took inspiration from her journey aboard the titanic to create the illustration, with a nod to Mont-Saint-Michel through the castle imagery in the background.



"BISCOFFEE" Colours: *Espresso & Raspberry*

During prohibition, coffee surged in popularity, becoming the new, trending stimulant and alternative to alcohol. In jazz clubs, "party biscuits" were served alongside cups of hot coffee and gave us a little added imagery for this illustration, which coincided with a biscotti-laced twist on the espresso martini.



"SPLIT DECISION" Colours: *Banana & Sherry*

Though historians may be... divided... on the matter, the origins of the banana split most popularly stem back to David "Doc" Strickler. He worked in a pharmacy as a soda jerk where he created and served the dish for the steep price of 10 cents. It was a resounding hit that started a nationwide craze.

Building on the narrative

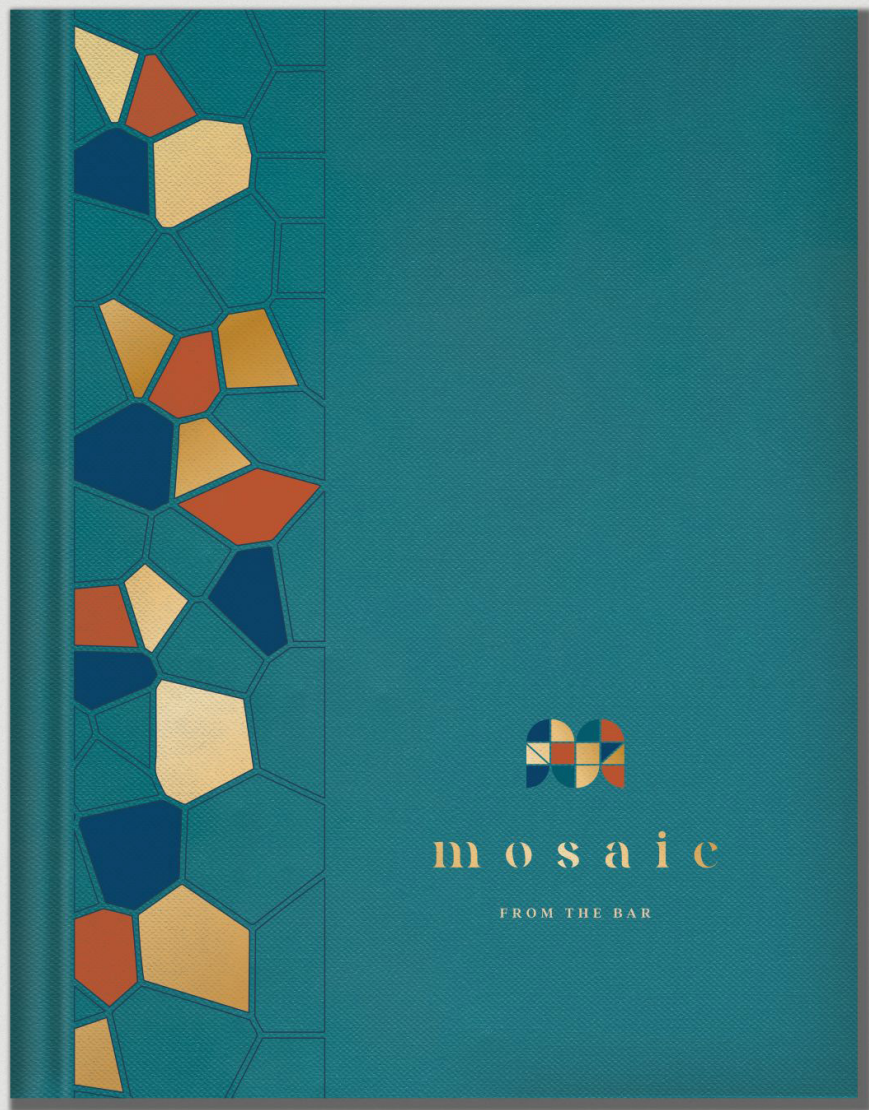
When it comes to creating feature pages and illustrations for a menu, we always look for the opportunities to build upon the stories presented to us, being mindful not to overwrite or encroach upon the original ideas.



The Bazaar

A one-of-a-kind marketplace aboard a luxury cruise ship, changing with its destination and offering an array of activities for guests to partake in. The bar offers a selection of vibrant, colourful cocktails and a lovely environment to unwind in after perusing the market stalls. We were asked to create the menu cover design and inner. The pattern on the front cover was designed to reflect the motifs appearing on signature murals, presented as a pressed gold foil on a linen cover. Inside, loose and colourful depictions of the drinks helped to capture the bright energy of the cocktails and bar space.

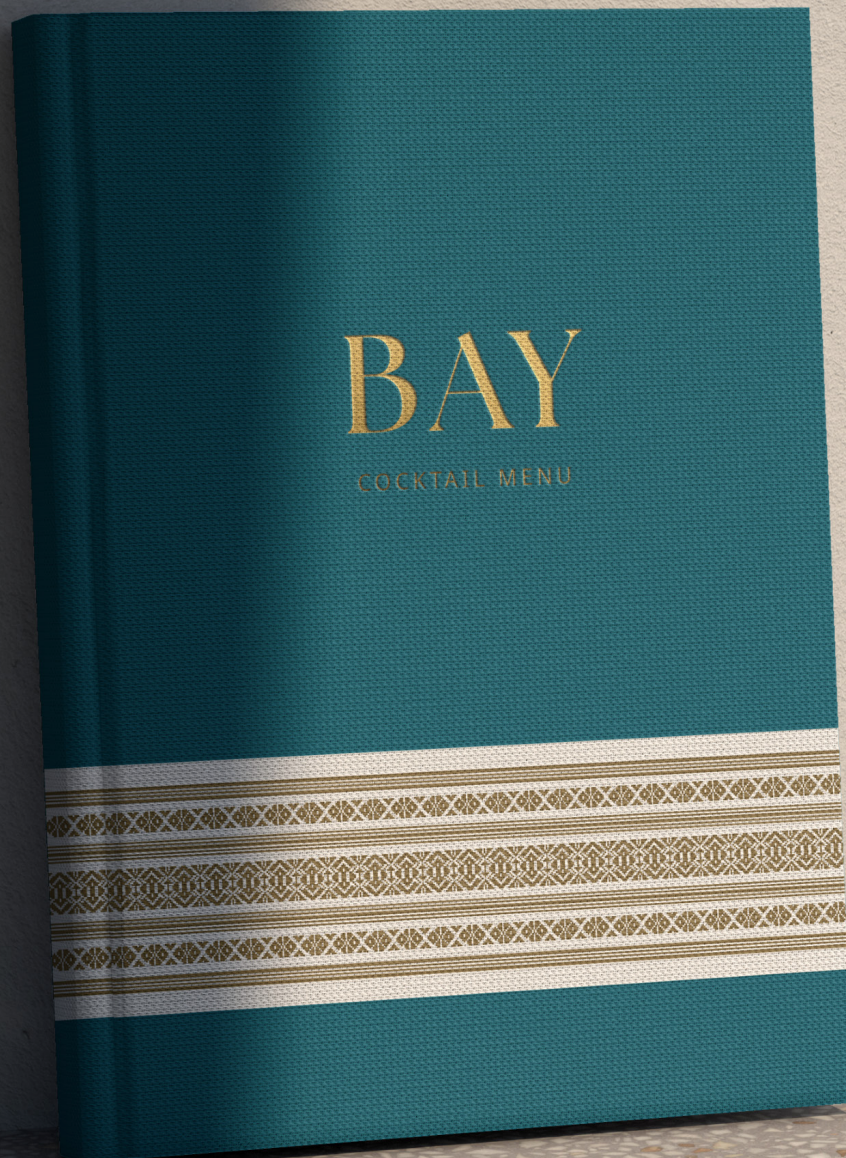




Mosaic

An incredible restaurant nested within the Bazaar marketplace. With a continually changing menu, it was important that the actual menu be easy to update. So, we opted for a simple but elegant list-based design.

As for the cover, we produced a design that could match the logo with multi-colour tiled pieces accentuated with debossing and spot UV printing. The photo of the samples above was kindly sent to us by the team at Celebrity, which can be compared to our original mockup to the left. We think the final result looked excellent.



BAY Bar

DELIVERABLES:

Menu Design | Signature Cocktail Development | Bar Training

BAY Bar

THE RITZ-CARLTON, FUKUOKA

Overlooking the beautiful waters of Hakata Bay in Fukuoka, Bay Bar is an elegant space to drink, dine, and enjoy live music. With an interior inspired by the intricate detailing of the ships that sailed the bay, the cocktail menu naturally followed suit, telling the stories of ingredients that once travelled the seas between Japan, China, and South Korea to become local favourites.

DESIGN REQUIREMENTS:

For this design, the client requested we include reference to a map, as well as elements of watercolour and ink to represent traditional Japanese artworks.





YAME CHA & YUZU

八女茶&ゆず

Yame Cha | Peach | Yuzu | Milk

八女茶 | ピーチ | ゆず | 牛乳

Indulge in the flavours of Yamecha and Yuzu and capture the essence of Fukuoka's renowned green tea. Grown in rich soil, optimal climate, and generational expertise, let the velvety texture and subtle sweetness speak volumes about the region's tea culture.

(Non-Alcoholic)

¥1,000



FUKUOKA 福岡



AQUATIC CONNECTION

Real maps were stripped back to leave just the bodies of water surrounding our points of interest. It kept the connection to the sea throughout the menu design - a reminder of our first inspiration.

TELLING THE STORY

We researched the history of each ingredient in detail, including references to their origin, myths, and folklore through the graphic elements on the page.





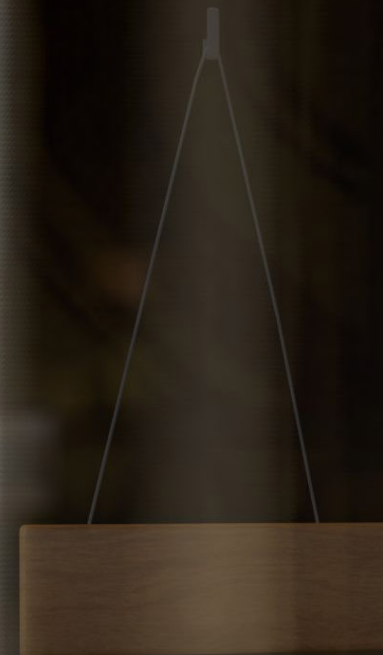
THE WINDS

Rooftop Bar & Lounge

The Winds

DELIVERABLES:

Concept & Name Development | Logo & Identity Design | Menu Design | Signature Cocktail Development | Bar Training



04



The Winds

FAIRFIELD-MARRIOTT, PHNOM PENH

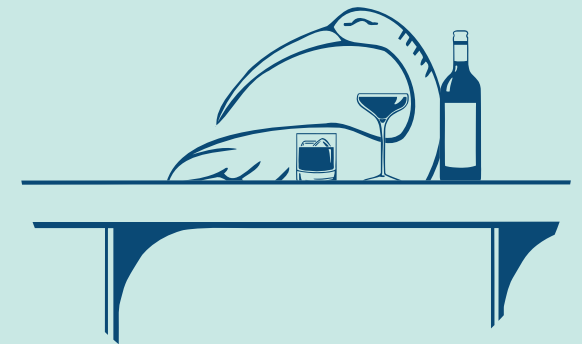
At the heights of the 44th floor of the Fairfield by Marriott, overlooking the exciting city of Phnom Penh, you will find a lively and upbeat space to spend your evening. Vibrant dishes and colourful cocktails accompany the buzz of live music, creating a perfect social scene to unwind in with friends and family.

DESIGN REQUIREMENTS:

A specification for this menu was to create an easily adaptable list that could be edited on Canva.



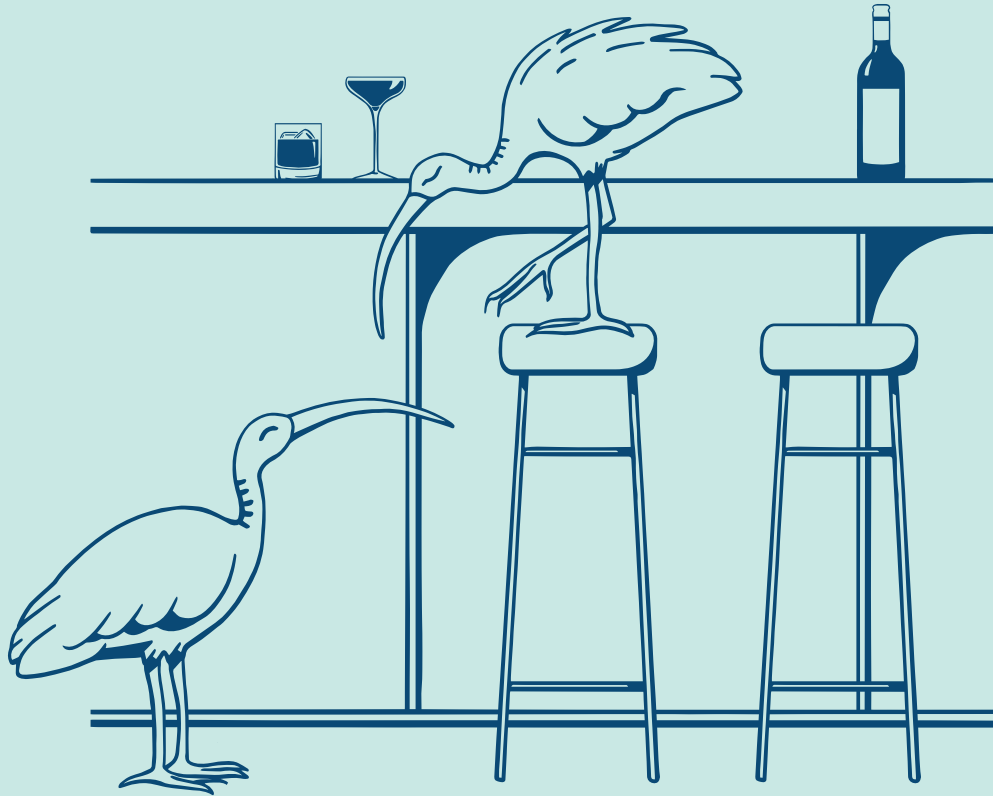
EST. 2023
THE WINDS
Rooftop Bar & Lounge



EST. 2023

THE WINDS

Rooftop Bar & Lounge



FLOCK TOGETHER

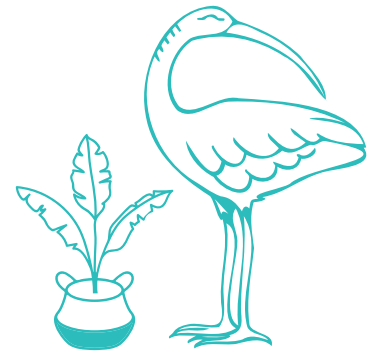
The Winds required a logo design and identity that appealed to their target demographic of young professionals and millennials.

They defined themselves as a comfortable and uncomplicated experience for people who share a passion for creative cocktails, delicious small plates served family-style, and a joyful ambience.

Together, we were drawn to a more light-hearted direction, with a focus on reflecting a sense of community while maintaining a connection to Cambodia.

Subsequently, the Giant Ibis became a symbol to repeat across their branding materials. Known for living in large flocks, the Ibis is often seen as a symbol for community and family.

Hand drawn illustrations made using digital ink pens allowed us to create fun scenery that could be placed together in order to construct many different images.

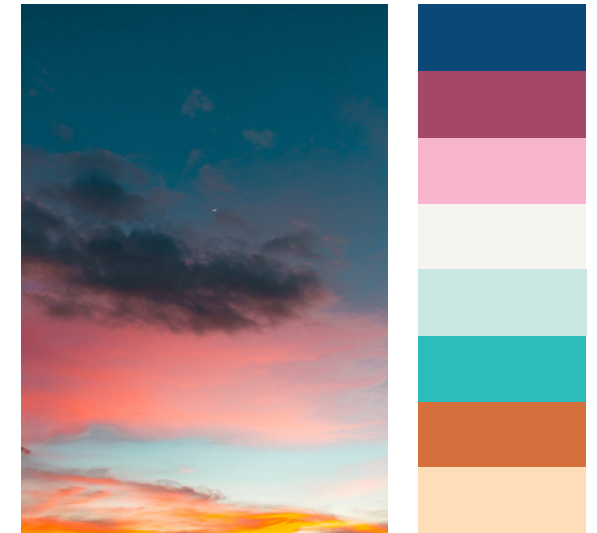
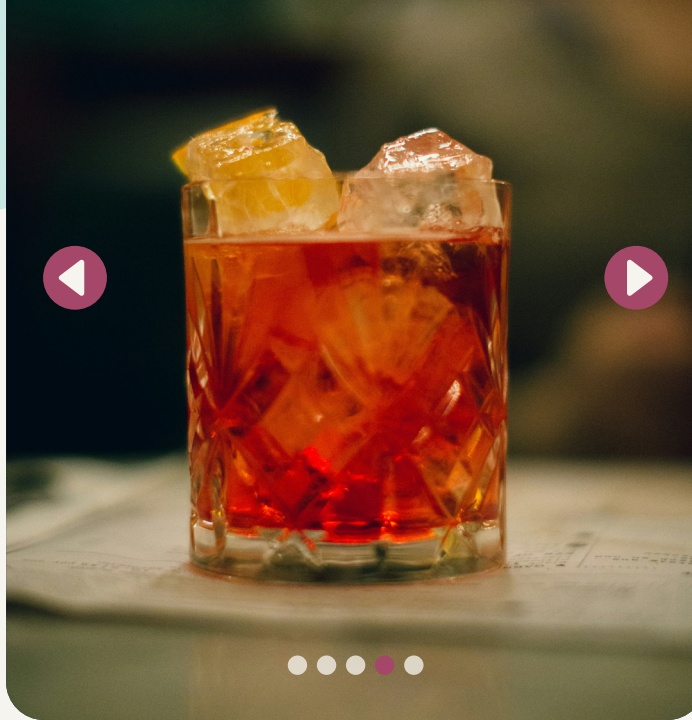


LIVE MUSIC
Fri-Sun

Time for an aperitivo?

Join us for our sunset sessions and enjoy discounts on our seasonal aperitivo cocktail menu!

[See our menu](#)



A SKYFUL OF COLOUR

While the primary colour palette remained monochrome, incorporating multiple shades of blue, we wanted to also provide the opportunity for eye-catching pops of colour. A contrast of warm orange and vivid pink worked well for this.



FUNCTIONAL BY DESIGN

Icons for each cocktail were made in the same ink pen style and put together in a list format that could be readily updated using Canva and similar design tools.

Tonic Bar

DELIVERABLES:

Menu Design | Signature Cocktail Development | Bar Training



Tonic Bar

THE FOUR SEASONS, RIYADH

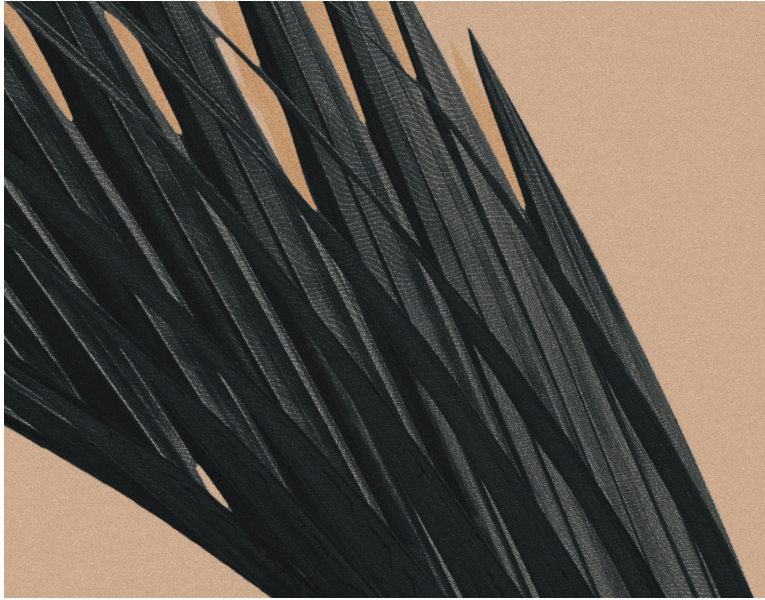
Situated within the iconic Kingdom Tower, Tonic Bar is a place where luxurious hospitality meets exciting innovation and creative non-alcoholic cocktails are made to delight the senses. The direction given for the menu concept itself was to create a story that reflects the past, present, and future of the Kingdom of Saudi Arabia.

DESIGN REQUIREMENTS:

Provide a menu with the capacity to be printed in-house while also including a unique artistic element.

Bespoke menu covers had been made prior to our work, so the insert had to match.





CARRYING IT FORWARD

The design studio that created the logo and identity for Tonic Bar included an engraving effect as a recurring brand element.

Inspired by this stylistic choice, we carried it through to the art design.





STORIES OF A KINGDOM

This engraving effect led us to use digital filters and photoshop composition to create panels referencing the stories of our cocktail concepts. Displayed adjacent to the two drinks they are inspired by, we hoped guests would seek out the details while awaiting their drink and enjoy making the connections.

In line with the overarching concept, we created three panels inspired by the past, present, and future of the Kingdom of Saudi Arabia.

SPARKLING



ROSSI-NO
Moscato Grape, Natural Strawberry
▲ 115kcal per glass
70 SAR | 350 SAR

BELLI-NO
Moscato Grape, Natural Peach
▲ 115kcal per glass
70 SAR | 350 SAR

LYRE'S CLASSICO
Light Bubbles, Tart Peach, Red Apple, and Pear
▲ 115kcal per glass
70 SAR | 350 SAR

ANTICA RICETTA POLARA Italy

POLARA COLA
Refreshing and Sweet Cola
36 kcal
40 SAR

POLARA MELOGRANO
Naturally Juicy Sparkling Pomegranate Soda
34 kcal
40 SAR

POLARA MANDARINO
Bright and Zesty Mandarin Soda
49 kcal
40 SAR

POLARA LIMONE AND ZENZERO
Vibrant and Lively Lemon and Ginger Soda
48 kcal
40 SAR

BEERS

BIERE DES AMIS
Blond Ale, Belgium
▲ 23 kcal
40 SAR

ASAHI DRY ZERO
Rice Lager, Japan
▲ 0 kcal
40 SAR

PERONI
Lager, Italy
▲ 29 kcal
40 SAR

HEINEKEN
Lager, Netherlands
▲ 39 kcal
70 SAR



SIGNATURE TONIC ESSENCES

All 70 SAR



SAUDI COFFEE
Saudi Coffee, London Essence Indian Tonic
▲ 166 kcal



GINGER AND THYME
Ginger and Thyme Essence, London Essence Indian Tonic
49 kcal



BLACK LEMON AND CUCUMBER
Black Lemon and Cucumber Essence, London Essence
Indian Tonic
36 kcal



ESPRESSO
Espresso Essence, London Essence Indian Tonic
▲ 25 kcal

Tonic Water is not just a beverage, it's an integral part of Tonic Bar identity. Driven by dedication to innovation we craft our own bespoke Signature Tonic Essences redefining the boundaries of the one of the top - selling drink worldwide.

TONIC WATER AND MIXERS LIST

LONDON ESSENCE United Kingdom
Original Indian Tonic Water 28 kcal 40 SAR
Blood Orange and Elderflower Tonic Water 19 kcal 40 SAR
White Peach and Jasmine Soda Water 28 kcal 40 SAR

FRANKLIN AND SONS United Kingdom
Indian Tonic Water 34 kcal 40 SAR
Elderflower and Cucumber Tonic Water 21 kcal 40 SAR
Pink Grapefruit Soda Water 18 kcal 40 SAR

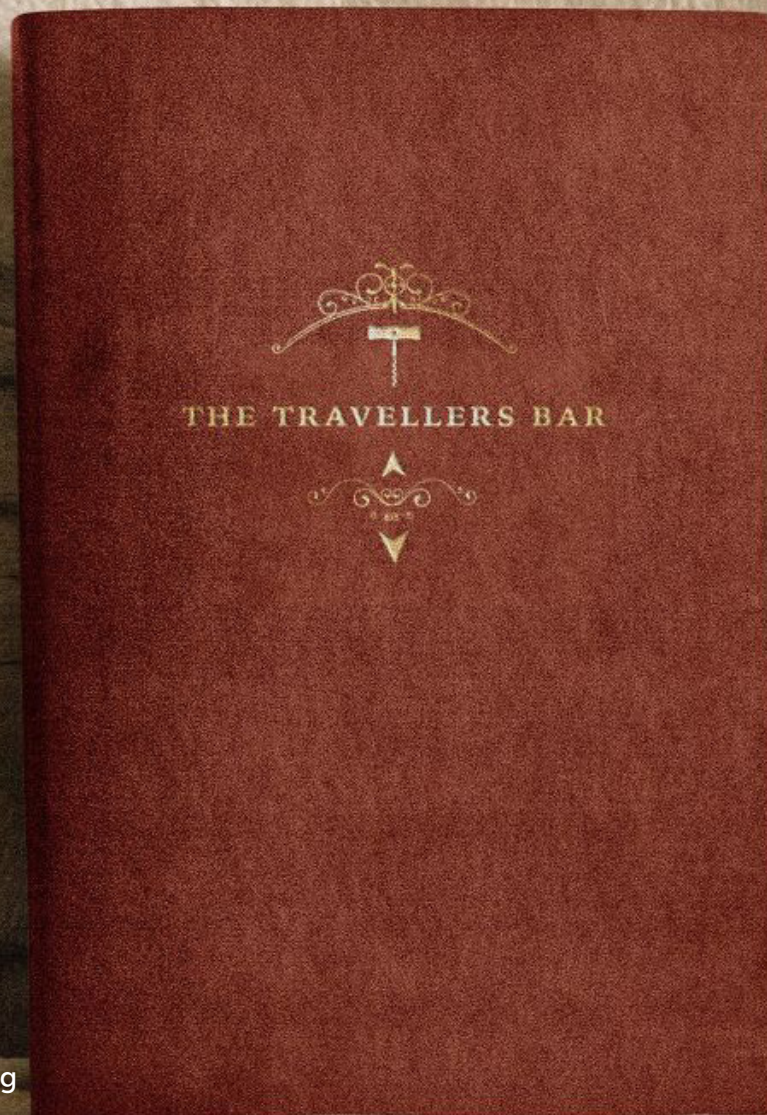
FENTIMANS United Kingdom
Indian Tonic Water 29 kcal 40 SAR
Cassiswater Tonic Water 34 kcal 40 SAR
Light Tonic Water 18 kcal 40 SAR
Oriental Yuzu Tonic Water 21 kcal 40 SAR
Pink Grapefruit Tonic Water 23 kcal 40 SAR
Pink Rhubarb Tonic Water 23 kcal 40 SAR

POLARA Italy
Indian Tonic Water 28 kcal 40 SAR
Antica Firenze Tonic Water 42 kcal 40 SAR
Mediterranean Tonic Water 32 kcal 40 SAR
Botanical Tonic Water 36 kcal 40 SAR

EAST IMPERIAL New Zealand
Tonic Water 34 kcal 40 SAR
Yuzu Tonic Water 34 kcal 40 SAR

DOUBLE DUTCH Netherlands
Indian Tonic Water 34 kcal 40 SAR
Skinny Tonic Water 21 kcal 40 SAR
Cranberry and Ginger Tonic Water 19 kcal 40 SAR
Cucumber and Watermelon Mixer 19 kcal 40 SAR

All of our Tonic Waters are available to be served with a double shot of Tanqueray 00 for 60 SAR.



The Travellers Bar

DELIVERABLES:

Menu Design | Signature Cocktail Development | Bar Training

The Travellers Bar

THE ROYAL LIVINGSTONE HOTEL, ZAMBIA

Located on the banks of the Zambezi River, just a stone's throw away from the magnificent Victoria Falls, The Royal Livingstone Hotel is a luxurious escape to the natural world. With wildlife freely roaming the grounds and the stories of Dr. Livingstone to draw from, we developed a menu concept that led guests on a journey along the Zambezi River.

DESIGN REQUIREMENTS:

A key request from the team at The Royal Livingstone was to develop a menu that could include photographs of the cocktails themselves.



FIELD NOTES

With the inspiration of Dr. Livingstone's travels to draw upon, we gravitated towards a design inspired by a researcher's field notes, including references to locations and the stories behind each of the signature cocktails.

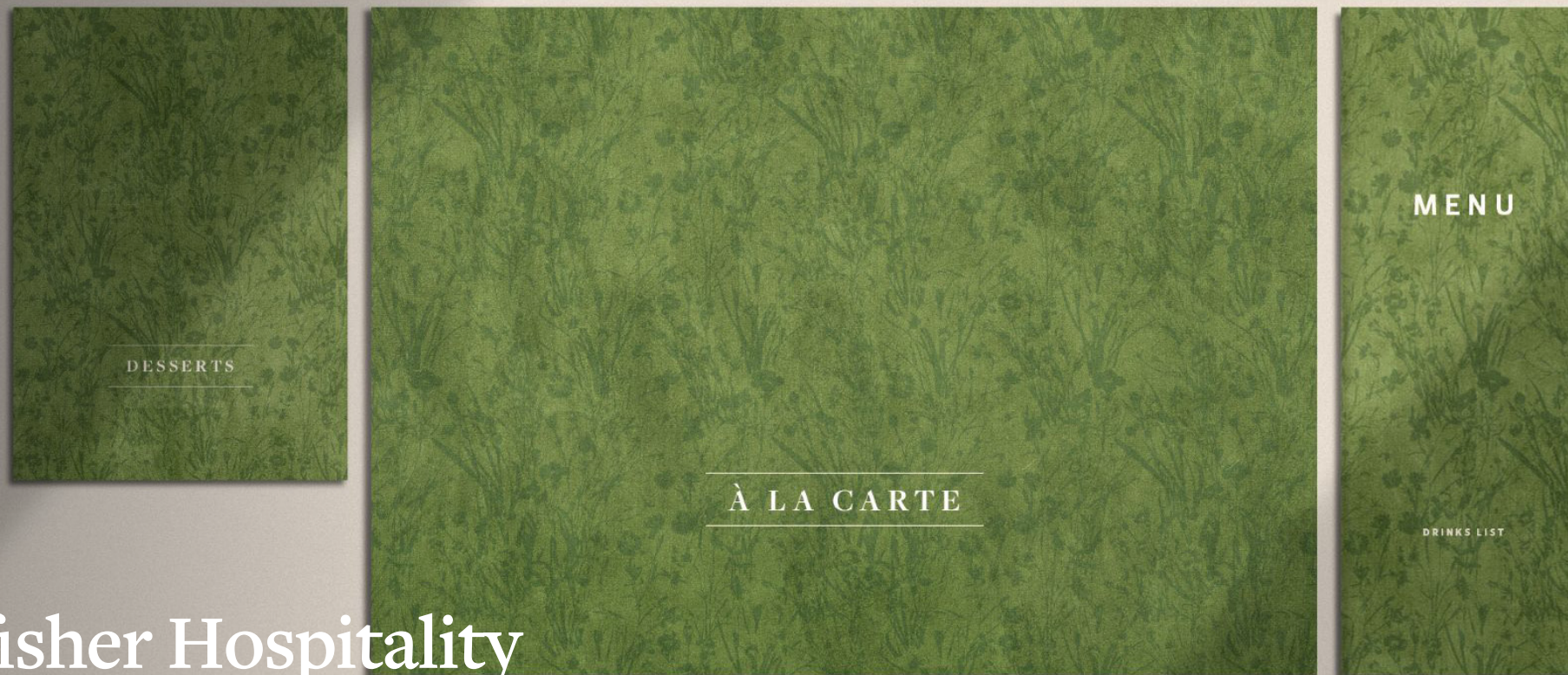
COMPILING COLLAGES

Graphics, illustrations, and photos were included in the design with a cut-and-paste type effect. We felt this allowed the request of photographs of the cocktails to be included in a natural and playful way.

To the right are some of the assets we used for a cocktail named "Big Tree" which was a Negroni-style cocktail featuring flavours of blackberry, hibiscus, and baobab. The drink was inspired by the largest baobab tree in Zambia, which is thought to be over 2000 years old.



Victoria Falls:
-17° 55' 27.9984" south
25° 57' 24.0072" east



Kingfisher Hospitality

DELIVERABLES:

Menu Design

KINGFISHER HOSPITALITY GROUP, UK

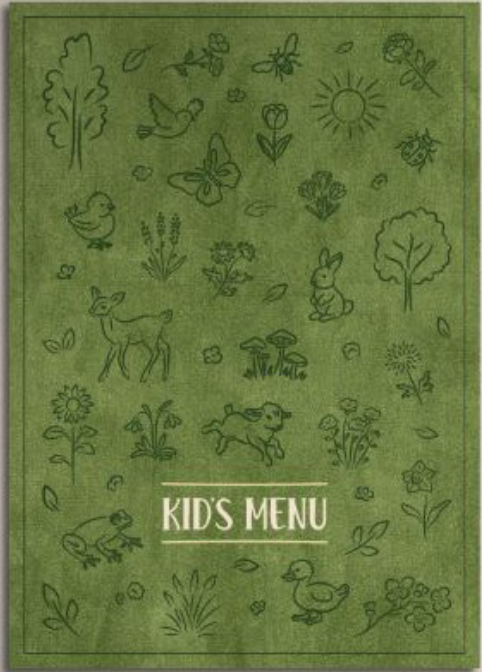
DESIGN REQUIREMENTS:

HIBBLES TO SHARE		STARTERS & SALADS				STEAKS & STEAKS						
MAMMÈ REANS / Ve Maldon sea salt & chili		5.00	GOAT'S CHEESE TOMATO TART V	11.00	VEGETABLE GOZIA / V	10.00	POKE BOWL / V	14.00	NIRLOEN 6in 179g	Hand selected with confit tomato & fries	28.00	
MIXED OLIVES / V		5.00	ANTIPASTI BURRATA / V	10.00	MINI PELLERIED BEEF TACO	9.00	Superfood salad, soy, sesame and ginger dressing, teriyaki glaze with Chicken	add 5 add 5 add 5	18.00	SELECTED Beef 212g	Hand selected with confit tomato & fries	31.00
PORK BELLY BITES		6.00	SESAME PRAWN TOSTO	10.00	MEZZE PLATTER / V	12.50	CLASSIC CAESAR SALAD	14.00				
GORGONZOLA dip		5.00	CHILI dipping sauce & kimchi salad		Grilled vegetables & olives, red pepper hummus, khorofed bread		Anchovies, courgette crostons, Caesar dressing, parmesan with Chicken	add 5 add 5 add 5				
ZUCCHINI FRITES / Ve		5.00	SALT & PEPPER SUDU	10.00	CRISPY DUCK SALAD		Roasted, julienne vegetables with Chicken	add 5 add 5 add 5				
SWISS CHLAE SAUCE & wagon mayonnaise		5.00	SPRACH MAYONNAISE		Roasted, julienne vegetables with Prawns		with Helleum V					
CRISPY FLAT BREAD / V		5.00	SPICY SWEET TARTO SOUTP / V	7.00	Artisan bread & salted butter							
Oil & balsamic												
SIDES			MAINS & CLASSICS						HOUSE SAUCES 4.00 each			
FRENCH FRIES / V		5.00	LAMB KOFTE	17.00	FISH & CHIPS	19.00	PEAK & MINT AYIOLAI / V	16.50				
TRUFFLE FRIES / V		6.00	Mint salsa, flatbread, pomegranate & coriander		Bread-battered, chunky chips, crushed peas, tartare sauce		Garden peas, tomatoes, chili & crème fraiche					
SEASONAL GREENS / V		5.00	THAI CHICKEN	19.50	GUNNBOB BBQ PORK RIBS	20.00	TUFLAKSA / V	16.50				
SEASONAL SALAD BOWL / V		5.00	Jamaine rice, lemongrass, bok choy & Thai green curry sauce		Guinea slaw, dill pickles		Tofu, rice noodles, coconut and spice broth with Chicken	add 5 add 5 add 5				
HASSELBACK POTATOES / V		5.00	SWEET POTATOA CHICKPEA	18.00	BEEF BRISKET MASH CHICKEN		Couscous, grilled vegetables, baba ghanoush, lemon oil	19.50				
ONION RINGS / V		5.00	Basmati rice, meat bread, mini poppadoms		Fresh garden peas, pea shoots							
LUNCH MUSHROOMS / Ve		5.00										
MUSHROOMS / V		5.00										
SIDES			DESSERTS						FROM THE GRIDDLE			
INVISIBLE CHIPS									BEEF BURGER			
"For every style of French fries & Truffle Fries sold, we will donate 5% to our charity partner, Hospitality Action."									Cheddar, tomato relish, French Fries			
HOSPITALITY ACTION									19.00			
STICKY TOFFEE PUDDING / V		9.50	CHOCOLATE BROWNIE TORTE / V	9.50	CHEESE PLATE / V	11.00			BEEF TROT & QUINOA BURGER / V			
SALTED caramel ice cream			Chocolate ice cream, chocolate sauce		Artisan flat chavette, crackers, celery, grapes				Vegetarian brischo, spinach, glazed goat's cheese			
BASIC CHOCOLATE CAKE / V		9.50	APPLE GOZIA / V	9.50	ICE CREAM OR SORBET / V	8.00			16.50			
Balsamic strawberries, strawberry purée			Caramel syrup, vanilla ice cream						KATSU CHICKEN BURGER			
HOSPITALITY ACTION									Kimchi slaw, bun burger bun, karau mayo, French fries			
HOSPITALITY ACTION									18.50			
HOSPITALITY ACTION									Bacon Fried egg pulled beef pickles onion rings Thai mayo			
HOSPITALITY ACTION									2.00 each			
HOSPITALITY ACTION									ALLERGENS			
HOSPITALITY ACTION									For Allergies & Nutritional info, please scan the QR Code			
HOSPITALITY ACTION												

À LA CARTE



BUBBLES		WHITE	
SPARKLING 125ml / 125ml / 125ml		WHITE 125ml / 125ml / 250ml / Bottle	
Bottega Poeti Prosecco Brut DOC 7.00 / 35.00 Prosecco, Italy Fresh and delicate with apple, white peach, citrus, acacia and wisteria.		Pannelo Blanco 5.00 / 6.50 / 8.50 / 25.00 Andalusia, Spain Zesty, aromatic, ripe soft fruit. Ideal with seafood.	
Bottega Poeti Rosato Spumante Brut 7.00 / 35.00 Lombardia, Italy Cherry and wild berry aromas, lively, fresh, pleasantly dry.		Da Luca Pinot Grigio 5.50 / 7.00 / 9.00 / 28.00 Sicilia, Italy White flowers, grapefruit, Cox apple, melon, guava, crisp finish.	
Bottega Gold 9.50 / Old vintage / 45.00 Prosecco, Italy Golden apple, pear, acacia and floral notes, iconic metallic bottle.		Marin Vermentino 30.00 Languedoc-Roussillon, France Grapefruit, ripe citrus, fresh acidity.	
Taittinger Brut Réserve NV 15.00 / 85.00 Champagne, France Elegant, citrus-led. Champagne with subtle brioche and biscuit notes.		Luis Felipe Edwards Gran Reserva Chardonnay 5.50 / 7.50 / 9.50 / 32.00 Leyda Valley, Chile Toasty, buttery, pineapple, peach, nectarine, cool climate minerality.	
Taittinger Prestige Brut Rosé 95.00 Champagne, France Raspberry and cherry, creamy texture, soft toasty finish.		Petal & Stem Sauvignon Blanc 6.00 / 9.00 / 12.50 / 35.00 Marlborough, New Zealand Guava, passionfruit, grapefruit and blackcurrant leaf, zesty and bright.	
Lanson Père et Fils Brut NV 90.00 Champagne, France Crisp, zesty and fresh with elegant fruit.		Chateau Ste. Michelle Dry Riesling 42.00 USA Citrus, crisp acidity, refreshing, versatile with food.	
Paul Buisse Crémant de Loire 8.50 / 40.00 Loire Valley, France Hazelnut, almond and vanilla aromas; light, harmonious and fruity.		Chateau Ste. Michelle Chardonnay 44.00 Columbia Valley, USA Creamy, balanced Chardonnay with stone-fruit character.	
Balfour Leslie's Reserve Brut 60.00 England Bright acidity, aromatic, elegant traditional-method English sparkling.		Heritage Pèpoul 45.00 Occitanie, France Lemon, fresh, invigorating finish.	
Balfour Leslie's Reserve Rosé 70.00 England Pale apricot rosé, redcurrant and rose petal, crisp British acidity.		La Chablisienne Chablis Serein 60.00 Burgundy, France White flowers, mineral notes, subtle almond, chalky finish.	
		Vivanco Rioja Blanco 38.00 Rioja, Spain Green apple, citrus, pineapple, floral, elegant and fresh.	
C = Celery, CB = Crustaceans, E = Eggs, F = Fish, G = Cereals containing Gluten, L = Lupin, M = Milk, MO = Molluscs, MU = Mustard, N = Nuts, P = Peanuts, S = Soy, SS = Sesame Seeds, SV = Sulphites. V VEGETARIAN V+ VEGAN GF GLUTEN FREE		All wines listed are between 8% and 15% abv. Wines sold by the glass are available in 125ml and 250ml on request. Tap water is available on request. Alcoholic beverages are only available to people aged 18 or over. All juices are freshly squeezed. If you have an allergy, intolerance, or medical condition – please speak to the staff about the ingredients in your food and drink before you order. Thank you. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.	



TO START		
HUMMUS with carrot, cucumber and celery batons	ZUCCHINI FRIES with vegan mayo	TOMATO SOUP with sourdough soldiers
MAIN COURSE		
SPAGHETTI AND MEATBALLS with garlic bread	CHICKEN BURGER with French fries	
SAUSAGE AND MASH with gravy	MACARONI AND CHEESE	
PUDDINGS		
STICKY TOFFEE PUDDING with ice cream	FRESH FRUIT SALAD with ice cream	
CHOCOLATE BROWNIE with ice cream	ICE CREAM with waffle wafers	
Toddlers (2yrs to 5yrs) - £4.95 Older Kids (5yrs+) - £9.95 Includes a FREE Fruit Shoot or Soft Drink.		
For allergen & nutritional info, please scan the QR Code. Ask your server for more details. Allergens are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen major allergens is available on the QR code. A discretionary service charge of 12.5% will be added to your bill.		

CLEAR COLLECTION

For the children's menu, we deviated from the more elegant pattern on the other covers, instead using fun, friendly illustrations to capture the sense of spring and summer. Using a consistent colour palette and texture helped to keep this feeling like a part of the overall collection rather than a distinct item.

Hotel Alhambra

DELIVERABLES:

Signature Cocktail Development | Bar Training | In-room Cocktail Development | Label Design

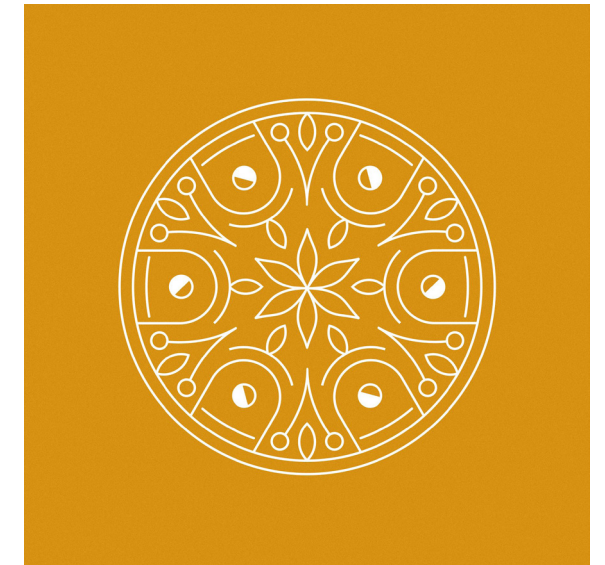
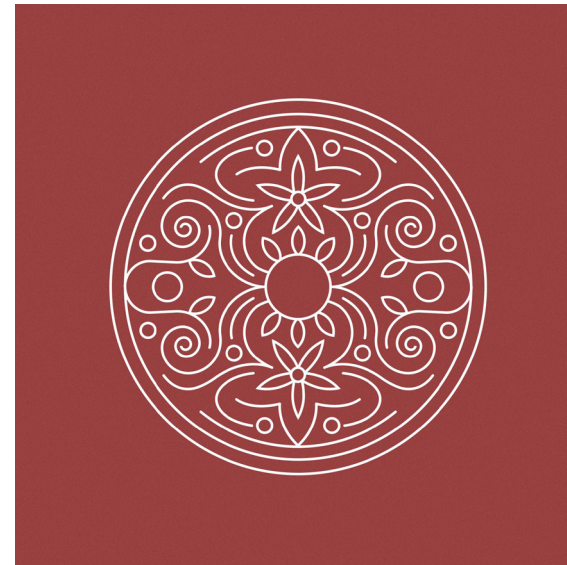


Bottled Cocktails

HOTEL ALHAMBRA, MALI LOSINJ

Hotel Alhambra is a luxurious modern hotel situated on the breathtaking island of Mali Losinj in Croatia. In addition to the signature cocktail programme, they required a series of miniature bottled cocktails to implement as part of the in-room amenities service.

For this, we created four distinct aperitivos that would appeal to all manner of tastes and be a refreshing, low-abv option that can be enjoyed any time of the day. Each blend could be served on ice, or paired with a specific mixer to become a spritz.





The design took inspiration from the elegant art nouveau stylings of the hotel interior itself, as well as the ingredients found within the cocktails. Each bottle was layered with two labels on the front, with the first presenting the logo in luxurious gold foil. A ribbon design was placed over the top of this to make each bottle unique.



On the reverse side, we created a matching label that could present the details of the cocktail to the guest, letting them know exactly the ingredients used in each blend and what mixer they should pair this with. It had a functional layout, allowing for the labels to be easily updated if any ingredients needed to change in the future.

Thank You

Would you like to work with us?

We are always interested to find out more about your project. If you think we would be a good fit, then contact us using the details to the right and we will schedule a call with you.

Other services:

Since 2003 we have been offering consultancy, training, and menu development to hotels, bars, and restaurants around the world. Get in touch with us to find out more.

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