

Signature Drink Development

Creative beverages and classic cocktails continue to show growth, not only in hotels, restaurants and bars – but also the consumer is shaking up creative libations at home like mad!

Kathy Casey Food Studios has a full working bar, espresso machine and beverage specialist available for drink development and testing.

In a feature article on hot drinks (Nov./Dec. 1999) *Cheers* magazine calls Casey “an indefatigable creative spirit” and cites her beverage development for Portland, Oregon’s ¡Oba! and Seattle’s Blowfish. The Mayflower Park Hotel in Seattle has been a client of Casey’s since they began their successful Martini Challenge that has received international attention.

- Signature cocktail development
- Full bar training facility
- Signature non-alcoholic drink development
- Espresso training
- Wine classes
- Wine list creation
- Beer list creation

Here’s what clients are saying:

¡Oba! Restaurante y Refresqueria

Signature Cocktail Program

“Kathy created over 25 new and exciting cocktails. *Fortune* magazine called ¡Oba! the ‘steamiest bar in town.’ In her ability to match current trends and build future trends, Kathy has been instrumental in keeping my business ahead of other restaurants in outstanding cocktail development.”

—Steve McLain
Celebrity Concepts

Blowfish Asian Café & Dragonfish Asian Cafes

Signature Cocktail Menu Creation

“We knew that having Kathy Casey develop our drink program would enhance the brand of our restaurant. And indeed, her work has produced excellent results—our liquor sales are very high and 50% of those sales are the signature cocktails!”

—Arnold Shain
The Restaurant Group

Lisa Dupar Catering

“Kathy is willing to recognize that her clients have their own strengths, so she wouldn’t think to come in and say, ‘Lisa, let me redesign your menu.’ She’s able to come in behind the scenes and make *you* the star ... to create a really frou-frou signature drink, making you look good.”

—Lisa Dupar
Lisa Dupar Catering