

Events

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fomo

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Contents

About Us 3

Our Cocktails 6

Custom Menu 11

Decorative Toppers 16

Molecular Mixology 22

Contact 24



About us

Welcome to Fomo! At Fomo we know life is far too short to miss out on the good times. We don't talk about cocktails as if they were high philosophy (although, let's be honest, there's something almost spiritual about a good mojito).

We love being part of unique moments. We design bespoke cocktails so your event has that special touch that surprises your guests.

Hi! I'm Salva,

The heart of Fomo Events & Fun and passionate about events. How do I do it? By creating unique experiences through cocktails.

My background in protocol and event management, together with my experience as a Brand Ambassador, has allowed me to sneak into more than 700 events of all kinds... parties, openings, weddings, galas, food fairs and corporate events.

My goal is clear... a personalised service, with unique cocktail menus, quality ingredients and products, and a warm, friendly approach.



It's not just a bar... this is where it all begins.

We offer different bar designs so you can choose the one that best fits your style, a wide range of glassware that dresses every cocktail as it deserves, and all those little details that make the difference.



Our cocktails



Best Sellers

Our most requested cocktails, loved by everyone. Recipes that combine flavour, freshness and a special touch, designed to win over every palate and liven up every toast.

Mojito. Light and full of life thanks to its blend of mint, lime and white rum. Besides the classic, you can try our **different fruity versions** for a one-of-a-kind twist.

Paloma. The Margarita's first cousin. Refreshing and full of character, it combines **tequila and grapefruit, with a dash of soda and Tajín**. A Mexican classic you won't want to miss.

Amaretto Sour. A smooth, balanced cocktail that combines the sweetness of **almond liqueur with a refreshing citrus touch**. Ideal for those looking for an elegant, easy-to-enjoy flavour.

Moscow Mule. A fresh, sparkling cocktail with **vodka, lime and ginger beer** served in its iconic copper mug. Discover its different versions and pick your favourite.

Bramble. A fresh, fruity cocktail that combines **gin, lemon and a touch of blackberry**. Balanced and ideal for those who enjoy citrus flavours with a sweet finish.

Porn Star Martini. An irresistible blend of **vodka and passion fruit with a hint of vanilla.** Ideal for those looking for an exotic cocktail with personality.

Amaretto Colada. Creamy, tropical, refreshing and with a different twist. The perfect blend of **pineapple, coconut, rum and amaretto** that takes you straight to the beach with every sip.

Spritz Berry. A fruitier take on the legendary Aperol Spritz. A smooth, balanced and fruity cocktail that combines **Aperol and red berries** for those looking for an elegant, easy-to-enjoy flavour.

Classics that never fail

The timeless favourites everyone knows and loves. Classic cocktails that never go out of style and are a guaranteed success on any occasion.

Piña Colada. Creamy, tropical and refreshing. The perfect blend of **pineapple, coconut and rum** that takes you straight to the beach with every sip.

San Francisco. Colourful, fruity and alcohol-free. A **refreshing blend of juices** that everyone loves, perfect for those who want a light cocktail full of flavour...

Pisco Sour. The quintessential South American classic. **Pisco, lime and sugar** in a perfect balance of freshness and smoothness, with a silky texture and an elegant finish.

Margarita. The ultimate Mexican cocktail: **tequila, lime and a touch of salt** on the rim make it unmistakable. Besides the classic, we have other irresistible versions... just ask!

Aperol Spritz. Light, refreshing and citrusy. The blend of **Aperol, prosecco and soda** makes it the perfect companion for a toast

White Lady. Elegant and smooth, it combines **gin, triple sec and a touch of lemon**. A classic cocktail with a delicate, balanced flavour.

Negroni. Intense and sophisticated. The union of **gin, red vermouth and Campari** creates a bold, very elegant cocktail.

Espresso Martini. Energising and seductive, it blends **espresso, vodka and coffee liqueur**. The ideal cocktail for coffee lovers, with a touch of sophistication.

New favourites

A selection of cocktails that surprise: new twists on the great classics and lesser-known recipes that become favourites from the very first sip. Perfect for those looking for something different without losing that special touch.

Passion Fruit Mojito. It combines the freshness of **mint and lime with the exotic, aromatic touch of passion fruit**, creating a vibrant, refreshing cocktail.

Jungle Bird. Exotic and full of character, it blends **aged rum, Campari, pineapple and lime** into a tropical cocktail with a subtle balance between fruity and bitter. A different option that surprises from the very first sip.

Cucumber Gin Fizz. Refreshing and light, it combines the smoothness of **gin with the coolness of cucumber**. A modern cocktail, perfect for those who enjoy fresh, elegant flavours.

Spicy Margarita. The classic Margarita with a daring twist: **tequila, lime and a spicy kick** that awakens the senses. Only for the most daring!

Bee's Knees. A smooth, aromatic cocktail that combines **gin, honey and lemon**. Finished with a hint of star anise that enhances its aroma.

Coconut Margarita. A tropical version of the classic. **Tequila, lime and coconut** come together in a fresh, smooth and slightly creamy cocktail, with an exotic touch that keeps the toasts coming.

Gin & Tonic Corner

Thinking of an exclusive Gin & Tonic bar? We offer two service options with this classic that never fails, so you can choose the one that best suits your celebration:

Gin & Tonic Premium. A step up to impress your guests, with gins such as Martin Miller's, Brockmans, Hendrick's, Tanqueray Ten or G'Vine.

Gin & Tonic Prestige. The most exclusive experience, with highly prestigious gins such as Le Tribute, Elephant Gin, The London Nº1 or Monkey 47. A sure bet to indulge in top-quality gins and tonics.



Custom Menu



We take care of every detail... and the menu design is no exception.

We offer and create different designs so the menu matches your style.

Botanical Romance

Contemporary designs with a delicate, natural feel. Floral and herbal touches that bring freshness and romance without losing elegance. Ideal for boho, outdoor or nature-themed weddings.



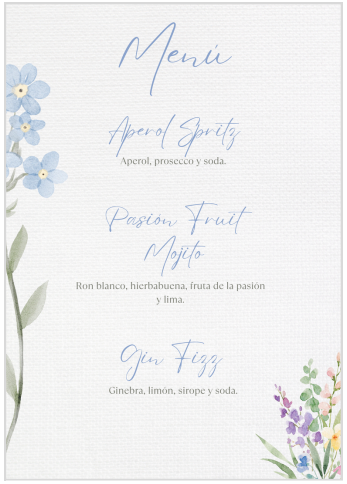
RB101



RB102



RB103



RB104



RB105



RB106

Timeless Elegance

Timeless designs that convey sophistication. Clean lines, refined typography and an understated aesthetic that adds distinction.



TE101



TE102



TE103



TE104

Something in mind?

If you're looking for something entirely your own, we'll design your cocktail menu around your tastes and preferences. Here are some examples for inspiration.









Custom Toppers

Decorative edible wafers with designs created and inspired just for you.

An original and beautiful way to add style to your cocktails and surprise your guests.

Here is our selection. Choose your design!



Timeless Elegance

Classic and elegant style. Classic inspiration with refined typography and details. Ideal for those seeking understated elegance and a timeless look.



TM201



TM202



TM203



TM204



TM205



TM206

Botanical Romance

Designs with delicate floral illustrations that evoke nature and romance. Perfect for boho, outdoor or nature-themed weddings.



RB201



RB202



RB203



RB204



RB205



RB206

Modern Minimal

Minimalist style. Simple, contemporary designs that focus on the essentials. Perfect for modern, urban or editorial-style weddings.



MM201



MM202



MM203

Shall we add a pinch of color?

Something romantic? Something to match the decor? Your favourite colour? Anything goes! We want every cocktail to say a little something about you.

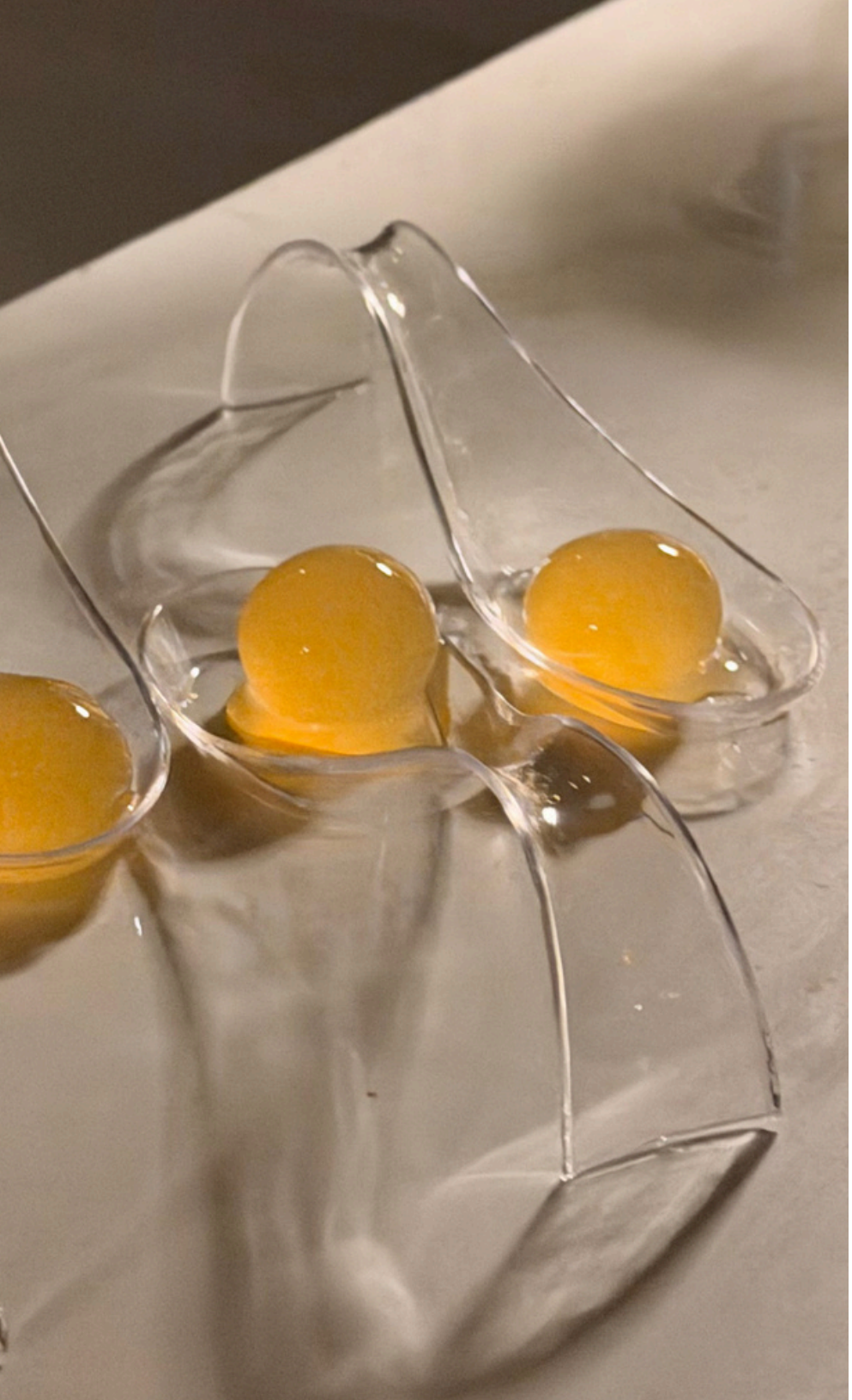


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Molecular Mixology



A different way to enjoy cocktails. Using molecular mixology techniques, we transform great classics into small spheres bursting with flavour that surprise with both their presentation and their texture.

Spherified cocktails such as **Gin & Tonic, Mojito, Margarita or Sex on the Beach**. Keeping their essence while reinventing the experience. A liquid bite that bursts in your mouth and adds an original, fun and sophisticated touch to any event.

Contact

Don't hesitate! Whether you'd like a quote or simply want to know more about our work,

we're here to help!

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See you at the bar!


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