

Sage to Silver

HOW TO MAKE THE PERFECT

# Mimosa Bar



EVERYTHING YOU NEED TO MAKE A BEAUTIFUL MIMOSA BAR  
TIPS | RECIPES | DIY PROJECTS | DECOR



# CONTENTS

---

## Set up

MUST HAVE SUPPLIES 2

.....  
OPTIONAL SUPPLIES 3

.....  
 TIPS TO SET UP FOR SUCCESS 4

## Decorate

5 EASY MIMOSA BAR THEMES 6

.....  
 ORANGE TREE MIMOSA BAR 7

.....  
DIY GOLD ADHESIVE PAPER SIGN 8

.....  
DIY ORANGE TREE GARLAND 10

.....  
DIY ORANGE STIR STICKS 14

# Drinks

## SPARKLING WINE OPTIONS

18



## BLOOD ORANGE GINGER MIMOSA 20

## JUICE OPTIONS

21



## PINEAPPLE MANGO MIMOSA 23

## GARNISH OPTIONS

24



## BLACKBERRY LEMON MIMOSA 27



# Set up

Set your self up for success!  
Everything you will need to make  
your mimosa bar perfect, plus  
some tips for an easy set up.





# MUST HAVE SUPPLIES

---

## SPACE

First things first, what will your mimosa bar be on? A folding table with a tablecloth is the easiest choice. If you want to get a little more creative, try a vintage desk, large kitchen island or even a low dresser.

## GLASSWARE

There are several choices for glassware; the classic flute, stemless flutes are gorgeous and a bit more casual. If you are going for super casual, look no further than the mason jar. Stemless wine glasses can be a lovely look and tulip glasses are very elegant.

## GARNISH BOWLS

Garnishes are a must and what you put them in can add to the decor. Small bowls are a great go-to but don't limit yourself to bowls. Small platters or trays look great, small jars or tins are a fun choice.

## PITCHERS

Just like everything else in a mimosa bar, what you put your juices in can be fun and add to the overall look. Bottles, pitchers, larger glasses, or even vases.

## ICE BUCKET

I don't think that an ice bucket is absolutely necessary, but it is important if your bar is outside or during the warmer months.

## SIGNAGE

Show off your mimosa bar with signs that will catch your guest's eyes. Signage for the juices and uncommon garnishes is nice for your guests. Try using waterproof chalkboard pens to write straight onto the bottles, like I did.



# OPTIONAL SUPPLIES

---

## STIR STICKS

These are not a must, but they are a nice touch and an easy way to add more decor. They are also a good choice to add to your bar if you have heavy garnishes that will sink to the bottom of the glass.

## NAPKIN

Napkins are a nice touch but not necessary. If it will be a warm day napkins are great to have because the glasses will sweat.

## SERVING TOOLS

Depending on your garnishes, serving tools are nice to have so guests do not have to use their fingers. Toothpicks are an easy and inexpensive alternative.

## STRAWS

Not all your guests will like to sip their mimosa through a straw, but some will love it! They are also another way to bring color and style to your bar.

## TRAYS

Definitely not a must for your bar, but they are great for added decor. Trays come in all shapes and sizes; silver or gold trays, wood rounds, slabs or upside down boxes or tiered trays,

## EXTRA PITCHERS

if you are having a signature drink in addition to the classic juice choices, you may need extra pitchers for mixed juices.



# 5 TIPS TO SET UP FOR SUCCESS

---

## PLAN, PLAN, PLAN

Plan out your mimosa bar including, theme, decor and DIY projects. Juice and garnish choices and serve ware supplies. Once you have made these decisions, create shopping and to-do lists.

## PREP YOUR HEART OUT

Prep until you can't prep anymore. This will save you on the day of. The night before, put your juices in the pitchers, garnishes in the bowls and cover them. Stage your bar including decor, serve and glassware, and signage, This way you are simply putting the last minute things out the day of.

## DON'T UNDERESTIMATE DECOR

Decor can seem simple, but most of the time decor surprises us with curve balls. I suggest to purchase all decor and finish DIY projects 3 - 4 days before. This way you have time to play around with it and fix issues.

## TIME IS YOUR ENEMY

Every time I plan a party I think I will have enough time and I end up wishing I had one more hour. Give yourself an hour more time than you think you will need, if anything this will give you time to take a breather before your guests arrive.

## DON'T OVER DO IT

Know your limit when it comes to planning anything. Don't stress yourself by taking too much on. Those creative thoughts can get away from us sometimes and you realize later that you don't have the time. Planning things out can help you see how much money and time you will need.





Bubbly

# Decorate

Make your mimosa bar shine and impress your guests with stylish and fun decor.



# 5 EASY MIMOSA BAR THEMES

---

## RUSTIC

A classic and lovely theme. Think chalkboard signs, aged wood accents such as boxes for display or wood rounds. Mason jars and glass jars for garnishes or candles. Soft colors with gold accents, green garlands and sweet flowers.

## SPRING GARDEN

A sweet theme great for a garden brunch. Think lace, pastel colors, vintage whites and flowers everywhere. Framed chalkboard signs work well for this theme also. Using terracotta pots can be a cute addition; a large one as an ice bucket and small ones for garnish bowls.

## CHIC

That classic Kate Spade look. Bold pinks, gold, white and black with chevron or stripes. Clean lines and bold signage like large glitter lettering or framed menus.

## WHIMSICAL

This easy breezy theme is another great option for an outdoor bar. Think light touches, like a flowing tablecloth, various sizes of candles and mini lights. Small rose buds with greens, silver platters and vintage vases.

## BUBBLES

It's a bubbly bar after all! Light colors and fun decor like balloons to look like bubbles; use paper for an easier option. Circles or "bubbles" being worked into the decor like on stir sticks or as labels. Bubble lights and fun signage can pull this theme together.





# Bubbly Bar

## ORANGE TREE MIMOSA BAR

A fun, crisp and unforgettable theme that will impress your guests. Turn the focal ingredient into decor. Keep reading for DIY projects to make this bar yourself.



# DIY ADHESIVE PAPER SIGN

One of the easiest signs to make that makes a huge statement. Adhesive paper is easy to work with, beautiful and comes in many colors and textures.

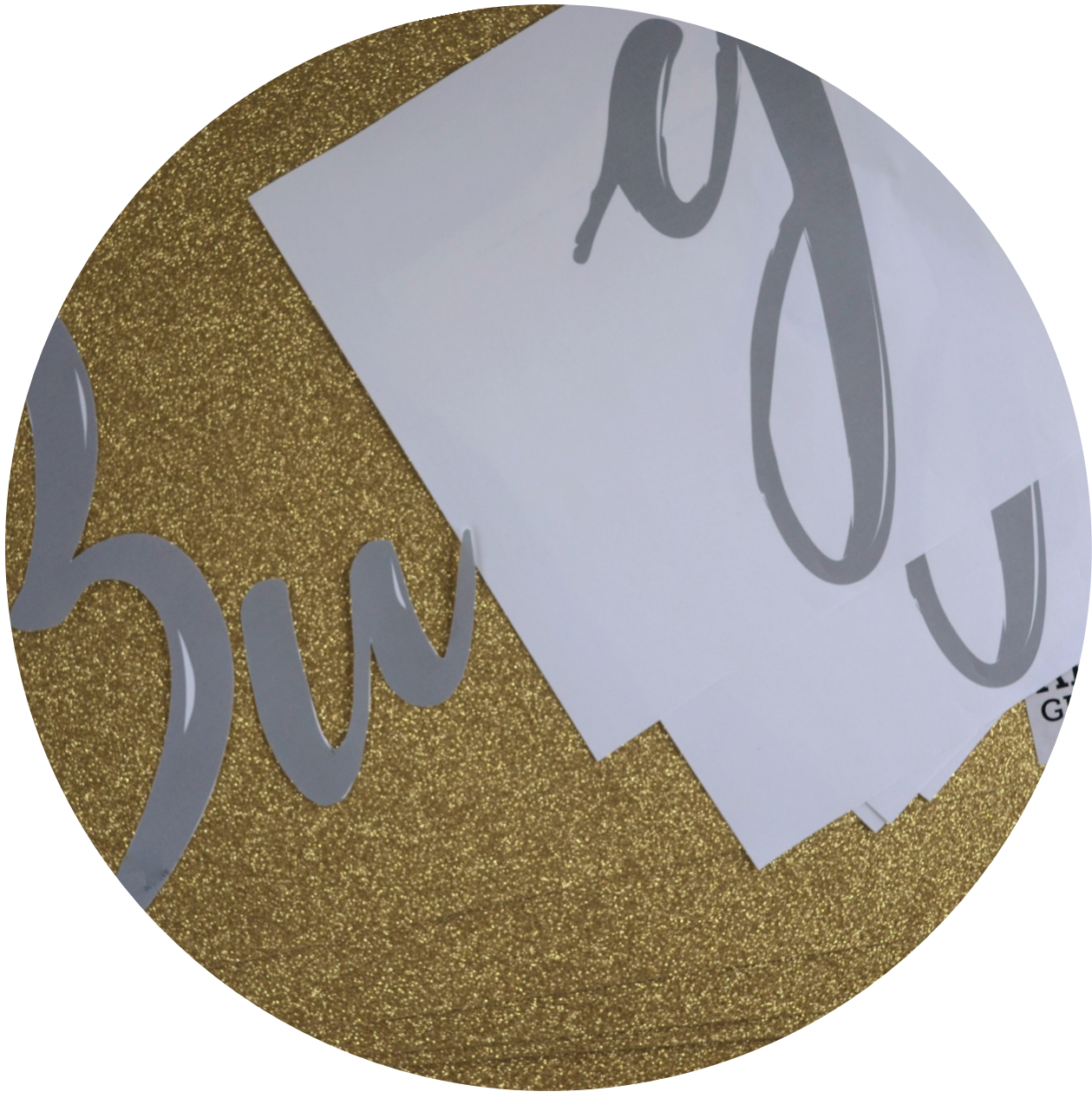
Bubbly

Bar



# DIY ADHESIVE PAPER SIGN

---



## SUPPLIES

- Adhesive Glitter Paper
- Computer and printer
- Paper
- Scissors
- Sharpie

## PROCESS

1. Start by deciding what phrase you want to use.
2. Print the phrase off Word, one letter per page and cut the letters out.
3. Turn the adhesive paper upside down and place the letters in a mirrored position. Very important, the letter should be backward so when cutting out and flipped over it reads correctly.



4. Trace the letters with a sharpie and cut out.
5. Peel the backing off and stick to the wall or any flat surface
6. Press firmly all over the letter.

Note: Adhesive paper sticks very well and can be put up days before your party.



A close-up photograph of a handmade paper garland. The garland features several large, vibrant green paper leaves and three bright orange paper circles that serve as fruit. The background is a light-colored surface with a decorative gold glitter pattern. A semi-transparent orange circle is overlaid on the right side of the image, containing text.

## DIY ORANGE TREE GARLAND

A statement garland that will wow your guests. This paper garland is meant to look like an orange tree with balloons for the fruits. This garland does take time but it is well worth it.



# DIY ORANGE TREE GARLAND

---

## SUPPLIES

- Green card stock paper (at least 45 sheets) + extra for hanging
- Leaf template (I got mine from the Graphics Fairy)
- Bone folder
- Scissors
- Clear packing tape
- Cloth stem wire
- Orange balloons
- Double Sided Tape
- Large adhesive dots



## PROCESS

1. Cut out the leaf template and trace leaves. The amount of leaves depends on how big you want the arch to be. I used 60+ leaves for a 4 1/2 foot wide garland.



2. Cut out the leaf template and trace leaves.

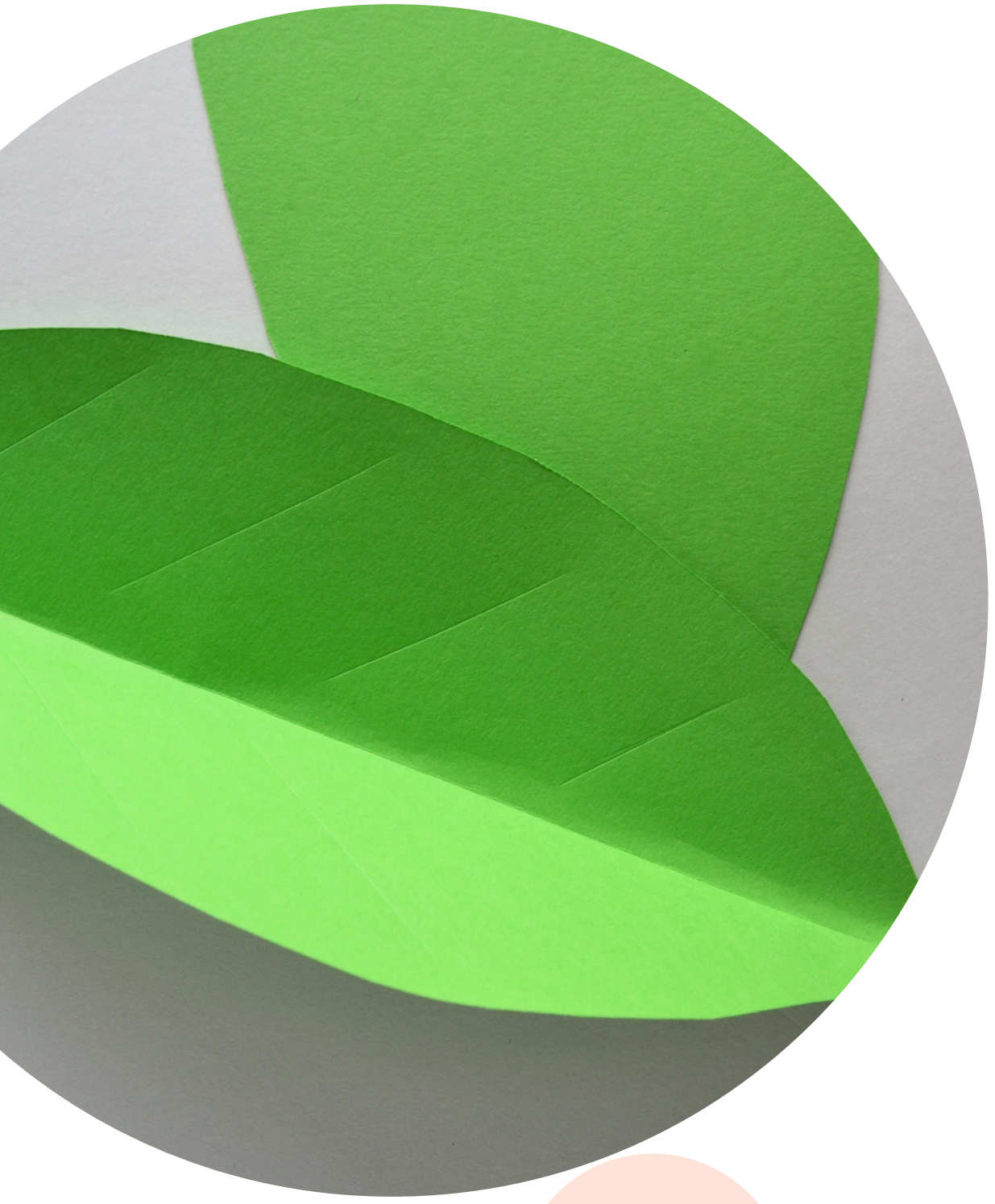
3. Cut out all leaves

4. Using a bone folder, draw a line down the center of the leaf. Draw small lines from the middle line to the outward edges to give the look of leaf veins.



# DIY ORANGE TREE GARLAND

---

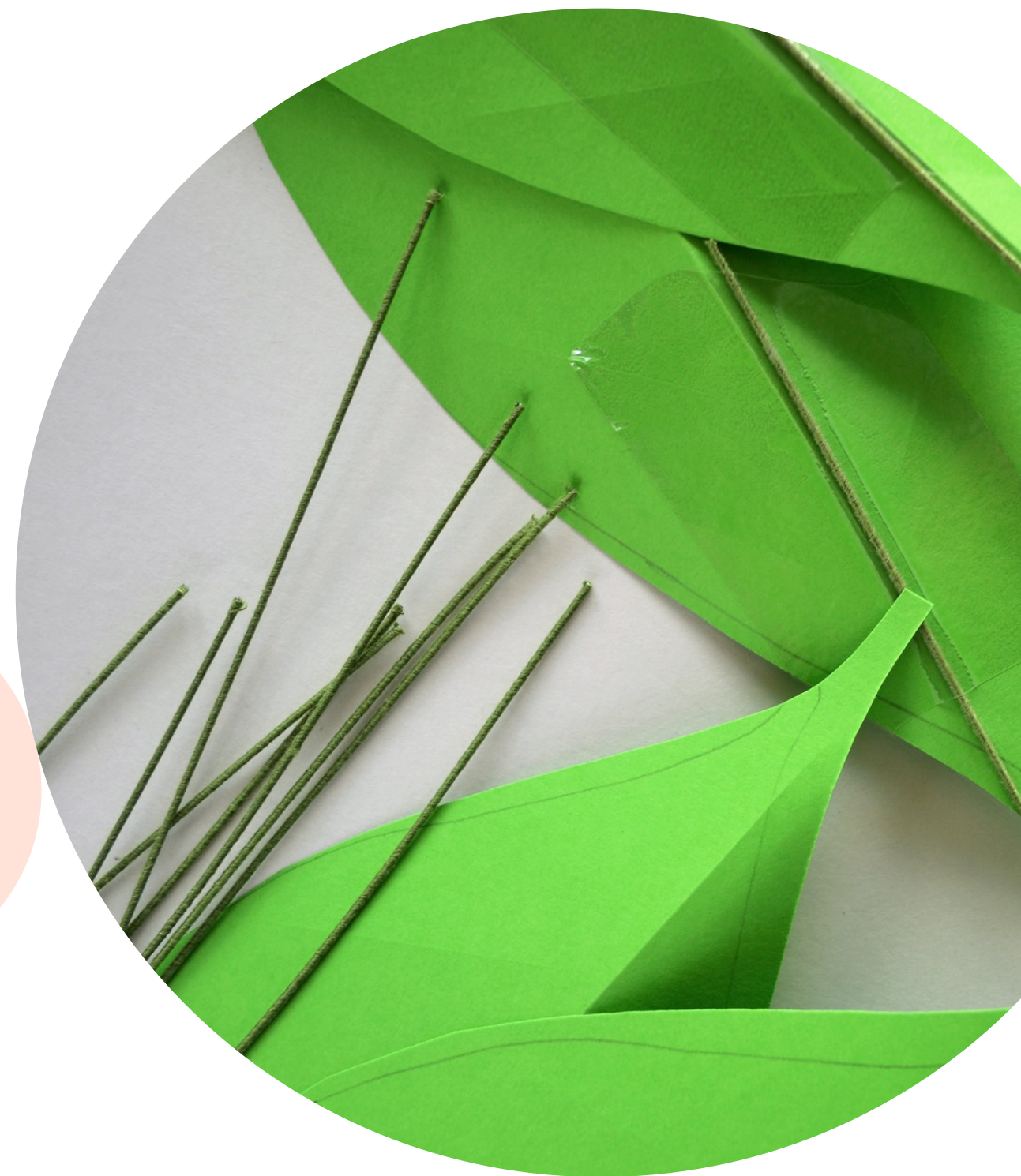


5. Crease the lines a bit to give the leaves a 3-D look.

6. Cut the stem wire in half and place half way up the back of the leaf.

7. Using medium sized strips of packing tape to secure the stem wire to the back of the leaves.

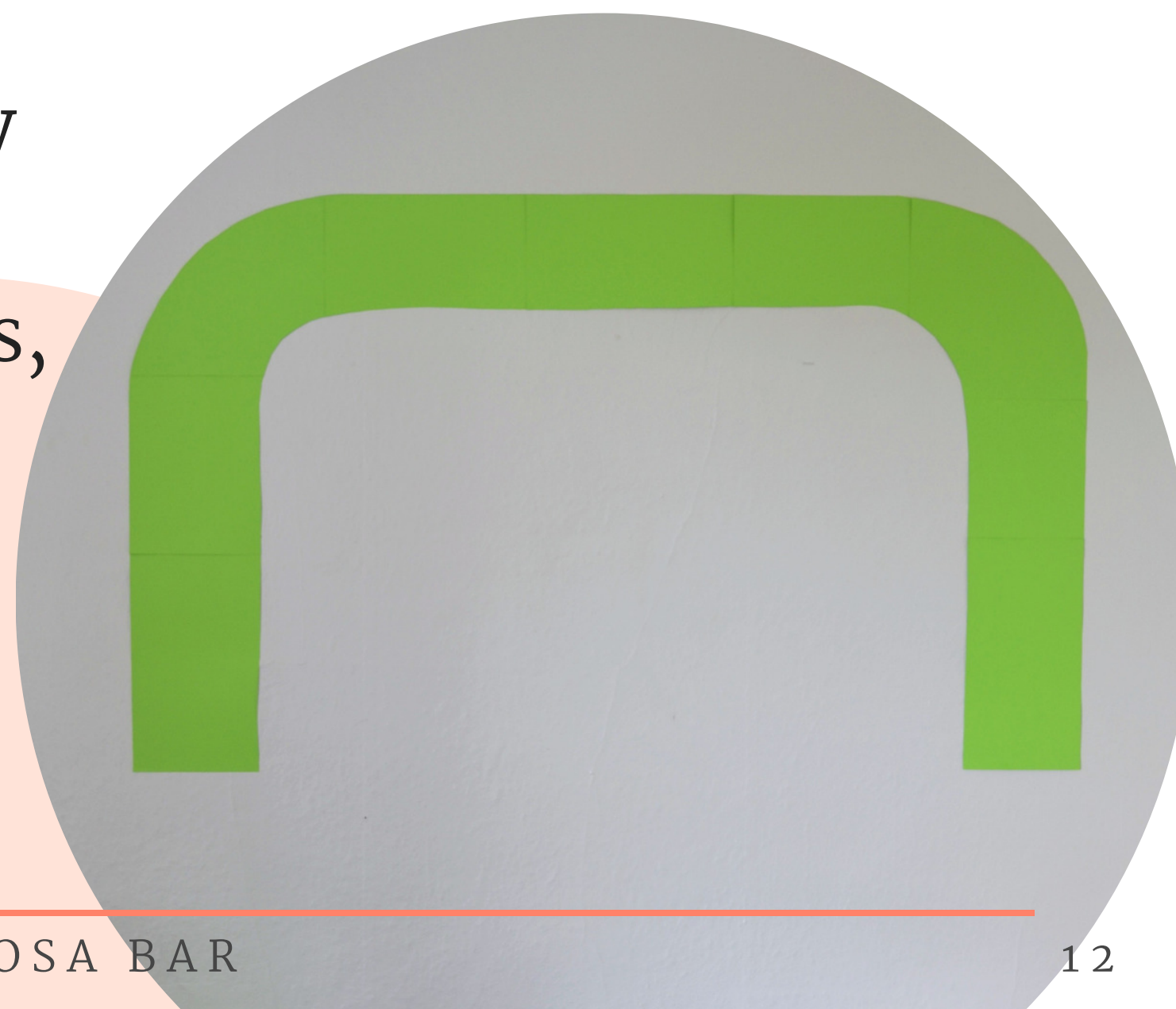
8. Cut any tape that hanging off the edges of the paper.



9. Measure how tall and wide you need your garland to be. Using the extra sheets of green paper, create an arch on the flat surface you are working with by using double sided tape to together.

10. Round the top edges by cutting off the corners.

11. Using the adhesive dots, firmly press the arch on your flat surface. This garland can get heavy, do not skimp on the dots.





# DIY ORANGE TREE GARLAND

---



11. Before applying your leaves, put your letters up so you know where to place the leaves.

12. Use something for a place holder so you know where the balloons aka. oranges will be (I used orange paper)

13. Using a piece of packing tape, tape over the stem wire and the bottom 1/2 inch of the leaf to prevent drooping.

14. Holding the taped area bend the leaf out slightly for a 3-D look.



15. Layer the leaves strategically to cover taped areas. Notice where the balloons will be as they can provide coverage also.

16. If there are spaces that need filling, use double sided tape to sticks leaves to the space.

17. Blow the balloons up to medium sized. Using double sided tape, tape them in their spots.



## DIY ORANGE STIR STICKS

These stir sticks are so easy to make and are so cute! They work into the orange tree theme perfectly and are add to the decor of the bar.





# DIY ORANGE STIR STICKS

---

## SUPPLIES

- Orange card stock paper
- Green card stock paper
- Elmer's Glue
- Gold Pen
- Sewer Sticks
- Scissors



## PROCESS

1. Using a shot glass trace out circles on the orange card stock.
2. Trace two small connected leaves on the green card stock.
3. Glue the leaves on the orange round with a small dot of Elmer's glue to make the oranges.





# DIY ORANGE STIR STICKS

---

4. With the gold pen, write words like "clink", "fizz", "pop", and "sip" onto each orange.

5. Using a razor, cut two small slits about a 1/4 inch apart.



6. Cut the pointy edge of the skewer sticks off.

7. Thread the skewer stick through the two slits starting from the back so the top of the sticks is not showing.

8. Place the stir sticks in a bottle, vase or in each glass individually.





# Drinks

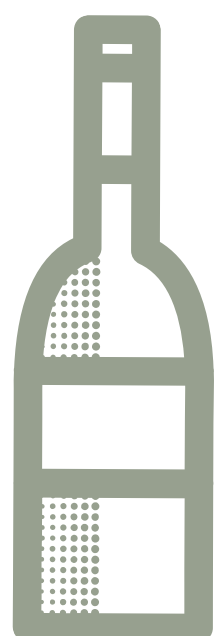
The best part of the bar! The drinks. Everything you need to know from sparkling wine and juice options to three recipe options for signature drinks.



# SPARKLING WINE OPTIONS

---

All champagne is sparkling wine, but not all sparkling wine is champagne.



## SPARKLING WINE

Sparkling wine made outside Champagne, France

### FLAVORS

green apple, cream, honeysuckle, pear, honeydew

### PRICE

\$10 - \$25

## PROSECCO

White sparkling wine made in Italy

### FLAVORS

citrus, almond, toast, peach, white cherry

### PRICE

\$35 - \$100+

## CHAMPAGNE

Sparkling wine made in Champagne, France

### FLAVORS

apple, pear, citrus, strawberry, cream, vanilla, nutty

### PRICE

\$16 - \$35

## BRUT

Dry with a very small hint of sweetness

## EXTRA DRY

Not as dry as Brut with a slight sweetness

## DEMI-SEC

A sweet sparkling wine. Usually for dessert







# Blood Orange

## GINGER MIMOSA

A mimosa that will stand out from the rest. This mimosa combines blood orange and ginger for a sweet flavor with a zing.

---

PREP TIME: 3 MIN | TOTAL TIME: 5 MIN | YIELDS: 2 - 6

---

### INGREDIENTS

Bottle of champagne or sparkling wine  
1 cup ginger ale  
1 cup freshly squeezed blood orange juice  
Candied ginger

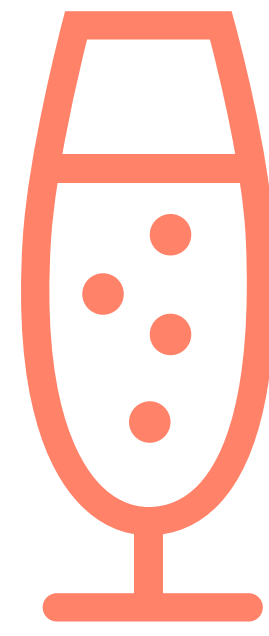
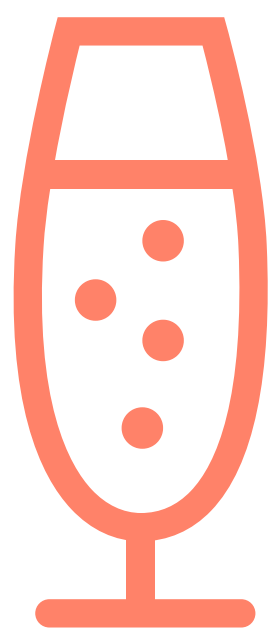
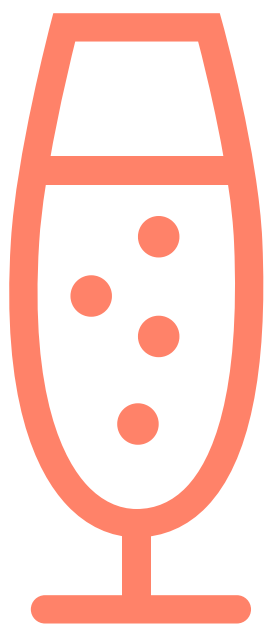
### INSTRUCTIONS

Fill a champagne flute about halfway with champagne or sparkling wine  
Add an ounce of ginger ale, about two tablespoons.  
Add an ounce of freshly squeezed blood orange juice.  
Cut candied ginger into thin slices; cut a small slit on the side and place on rim of glass.



# JUICE OPTIONS

---



ORANGE  
GRAPEFRUIT  
LEMONADE  
LIMEADE  
BLOOD ORANGE

MANGO  
PINEAPPLE  
WATERMELON  
APPLE CIDER  
PEAR

CRANBERRY  
RASPBERRY  
BLACKBERRY  
POMEGRANATE  
GINGERALE

## COMBINATIONS

---

RASPBERRY + LEMONADE

RASPBERRY + LIMEADE

BLOOD ORANGE + GINGER

PINEAPPLE + ORANGE

GRAPEFRUIT + GINGERALE

CRANBERRY + ORANGE

BLACKBERRY + GINGERALE

ORANGE + MANGO

CRANBERRY + RASPBERRY

APPLE CIDER + PEAR

WATERMELON + LIMEADE

PINEAPPLE + MANGO







# Pineapple

## MANGO MIMOSA

A mimosa that is sweet with that tangy zing of pineapple. Great for a summertime mimosa and very easy to make.

---

PREP TIME: 3 MIN | TOTAL TIME: 5 MIN | YIELDS: 2 - 6

---

### INGREDIENTS

Bottle of champagne or sparkling wine  
1 cup pineapple juice  
1 cup mango or orange mango juice  
Pineapple for garnish

### INSTRUCTIONS

Fill a champagne flute about halfway with champagne or sparkling wine

Add an ounce of pineapple juice, about two tablespoons.

Add an ounce of mango juice; orange mango juice works also.

Cut pineapple into triangles; cut a small slit on the side and place on rim of the glass



# GARNISH CHOICES

and what juices they pair well with

---

## RASPBERRIES

grapefruit,  
lemonade, limeade

## CRANBERRIES

orange, apple cider,  
pear

## BLACKBERRIES

grapefruit,  
lemonade, limeade

## STRAWBERRIES

orange, mango,  
lemonade

## PINEAPPLE

orange, mango,  
pomegranate

## BLUEBERRIES

lemonade,  
gingerale,  
mango

## CITRUS SLICES

orange, lemonade,  
limeade, blood  
orange

## ROSEMARY

apple cider, pear,  
cranberry

## CINNAMON STICKS

apple cider, orange,  
pear

Candy is a great option for garnishes. It is fun for your guests and is beautiful on your mimosa bar.

Try candied ginger or citrus peel, rock candy, cotton candy, gummy bears or jelly fruit.





# GARNISH CHOICES

and what juices they pair well with

---



Sugared citrus slices make beautiful garnishes and are very easy to make.

Preheat oven to 275°,  
Cut 1/4 inch thick citrus slices and cover in sugar.  
Place on a baking sheet lined with a baking mat.  
Bake for 30 - 40 minutes.

## THYME

lemonade,  
orange, cranberry

## SAGE

pomegranate,  
orange, limeade

## MINT

orange, limeade,  
apple cider

## LAVENDER

lemonade,  
orange, pear

## LEMON BALM

orange, lemonade,  
limeade

## BASIL

raspberry,  
lemonade, pear

## POMEGRANATE SEEDS

pineapple, mango,  
orange, apple cider

## APPLE/PEAR SLICES

apple cider, pear,  
cranberry







# Blackberry

## LEMON MIMOSA

A simple mimosa that has flavor and style. Lemonade and blackberries pair perfectly together for a sweet and tangy flavor.

---

PREP TIME: 3 MIN | TOTAL TIME: 5 MIN | YIELDS: 2 - 6

---

### INGREDIENTS

Bottle of champagne or sparkling wine  
1 cup lemonade  
1 cup blackberries  
Sugared citrus slices for garnish

### INSTRUCTIONS

Fill a champagne flute about halfway with champagne or sparkling wine.

Drop 3-4 blackberries into the glass.

Add 2 ounces of lemonade, about four tablespoons.

Cut a slit on the side of the citrus slice and place on it on the rim of glass.