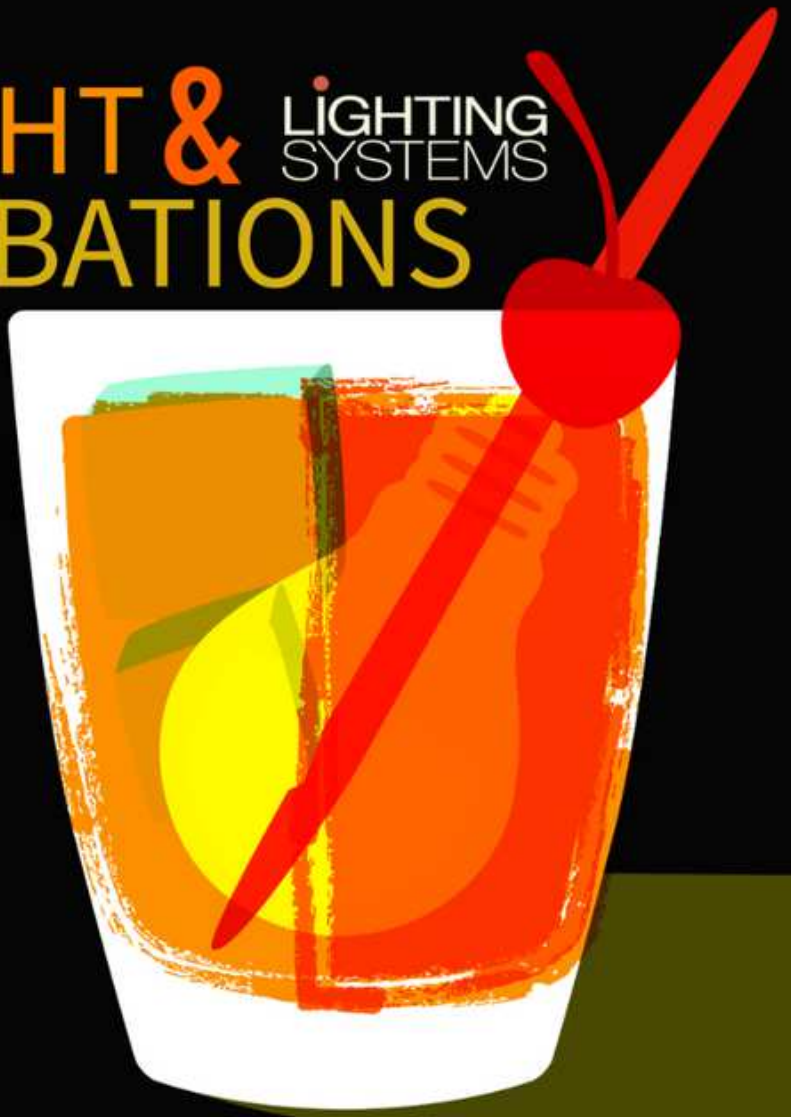
LIGHT & LIBATIONS

LIGHTING SYSTEMS



HOLIDAY MIXOLOGY

COCKTAIL RECIPES INSPIRED BY OUR MANUFACTURERS

Stephanie Gray & Darlene Vendegna

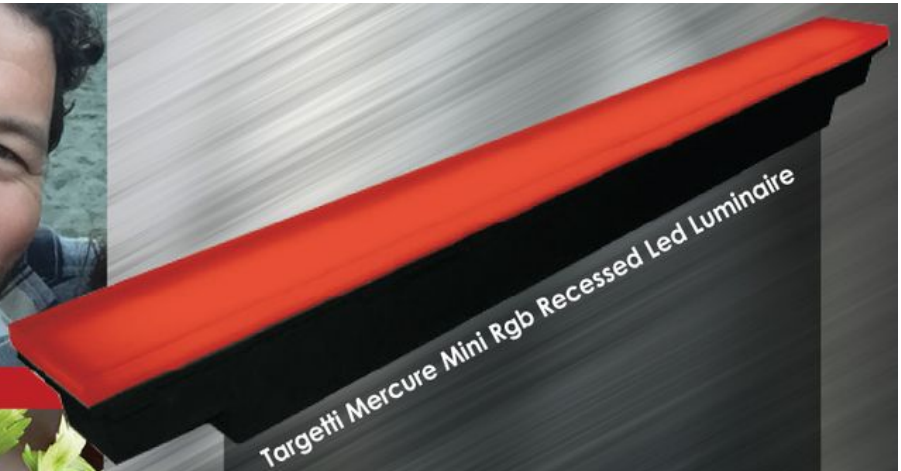
Barnlight Electric
The Wesco Stem
Mount Light

Barn(Light) Burner

3 oz Rumchata
1 oz Vanilla Vodka
1/2 oz Fireball Whiskey

Shake with lots of ice,
strain into a martini
glass rimmed with
cinnamon sugar

Brian Franco



Bloody Mercure

(Mix in a Pint Glass or Collins Glass)

Fill glass ¾ with ice cubes
1 ½ oz Vodka
1 Tbsp A1 Steak Sauce
1 Tbsp Worcestershire Sauce
1 Tbsp Horseradish

Fill to top with Mr. and Mrs. T Bloody Mary Mix

Squeeze of fresh lime juice

Hot Sauce to taste

Shake/Stir

Garnish with one or more of the following: Celery, Olives, Bacon

Bright Up My Life

1 Part Light Rum
2 Parts Frozen Mango Puree
2 Parts Sweet & Sour Mix
1 Part Strawberry Puree
Blue Curacao

Combine the first three ingredients in a blender with ice and blend well. Pour the strawberry puree in a glass. Layer with the blended mixture. Top iwth blue Curacao.

Lauren Shields
Stephanie Gray

Luce & Light
Bright 2.4-2.5

brownlee
The two-tiered
pendant luminaire

BROWNLEE BOMB
WITH EMERGENCY BACK UP

3/4 pint Guinness® stout
1/2 shot Bailey's® Irish cream
1/2 shot Jameson® Irish whiskey

Add the Bailey's and Jameson to a shot glass, layering the Bailey's on the bottom. Pour the Guinness into a pint glass or beer mug 3/4 of the way full and let settle. Drop the shot glass into the Guinness and chug. If you don't drink it fast enough it will curdle and increasingly taste worse.

Lauren Shields

Nazzi Nazeri

Focal Point Nera

Campa Nera

1 oz Campari
3/4 oz Vodka
1 dash Angostura Bitters
Lemon Twist for Garnish

Pour the ingredients into a cocktail shaker filled with ice cubes.

Shake Well.

Strain into a chilled cocktail glass.

Garnish with a lemon twist.

Artemide - Ross Lovegrove
Chlorophilia

Marty Walter and Tina Helwig

Chlorophilia Snowflake Martini

2 oz Vanilla Vodka
2 oz Godiva® White Chocolate liqueur
1 oz Hazelnut Liqueur, Frangelico
1 oz White Crème de Cacao, such as Marie Brizard®
1-1/2 oz half-and-half cream or coconut milk

Honey and coarse sugar crystals for rim garnish

Pour the honey into a shallow dish and put the coarse sugar in another shallow dish. Coat the rim of the glass in the honey; then dip the rim in the sugar to coat evenly. Set the glass aside.

In a cocktail shaker, filled with ice, add the vodka, white chocolate liqueur, crème de cacao and half-and-half. Shake vigorously and strain into the prepared martini glass.

Garnish With - Fresh whole cranberries, currant berries or pomegranate arils

Cloud 9

Targetti Cloud

Brett
Dulong

Cloud 9

3 oz Crown Royal
1 oz Black Tea
Slice of Lemon
1 tsp Organic Local honey

COGNAC 50

1 OZ COGNAC

1 OZ FRESH LEMON JUICE

1/2 OZ SIMPLE SYRUP

3 OZ CHAMPAGNE

PLACE INGREDIENTS INTO A SHAKER WITH ICE. SHAKE AND STRAIN INTO THE GLASS. ADD A LEMON TWIST AS GARNISH!

ALISSA CARLOS-DOUCETTE

ACCESS LIGHTING
COGNAC GLASS
PENDANT

Peter Antrim
Darlene Vendegna

Rich, Brilliant, Willing
Pear Drop

Ginger Pear Drop

2 oz pear vodka
1 oz Domaine de Canton (ginger liquor)
1 oz fresh lemon juice
1.5 oz simple syrup

Shake with lots of ice and serve in a martini glass with a piece of candied ginger

Louis Poulsen
Green Doo-Wop

Green Doo-Wop Screaming Green Cocktail

Ingredients:
3 oz Tequila
1 tsp extra fine granulated sugar
6 oz sweet and sour
1 c crushed ice
Fill glass with ice.
Shake ingredients in shaker and pour over ice.

Leviton
Intense Gravity

Intense Gravity

1 Chocolate Shavings
1 Nutmeg, ground
1 Whipped Cream
1/4 c Coffee, strong
2 tbsp Milk
1 c Chocolate ice cream, light
1 c Coffee ice cream, light
1/2 c Kohler dark chocolate brandy
Chilled cocktail glass

1. Combine ice creams, coffee, brandy and milk in blender and blend until smooth.
2. Pour mixture into chilled glass.
3. Garnish with whipped cream, ground nutmeg and chocolate shavings.
4. Serve!

Tara Bowerman
Kim Luckhurst
Monika Shori

ITALO URBAN
HOT CIDER
1 C HOT APPLE CIDER
1 SHOT GLASS TUACA LIQUOR
TOP WITH WHIPPED CREAM
SPRINKLE OF NUTMEG
CINNAMON STIR STICK
SIP & ENJOY
AEC ILLUMINATION
ITALO URBAN
LOUIS POULSEN
NYX BOLLARD
LEISA JATCZAK

Schreder
KAZU

Melanie Gador
& Steve Conrad

KAZU BLU KAMIKAZE

2 oz Grey Goose Vodka
2 oz Blue Curacao Liquor
2 oz Lime Juice
Fill with Ice

Combine the Vodka, Blue Curacao, and Lime Juice in cocktail shaker. Shake well then pour through a strainer into a glass with ice in it. Makes 2 drinks.

Lemonbeam

3 oz spiced rum
1 oz fresh lemon juice
½ oz simple syrup

Shake with lots of ice, pour into rocks glass with a lemon twist.

Darlene Vendegna
Dan Thompson

Lumenpulse
Lumenbeam

LUMENTINI

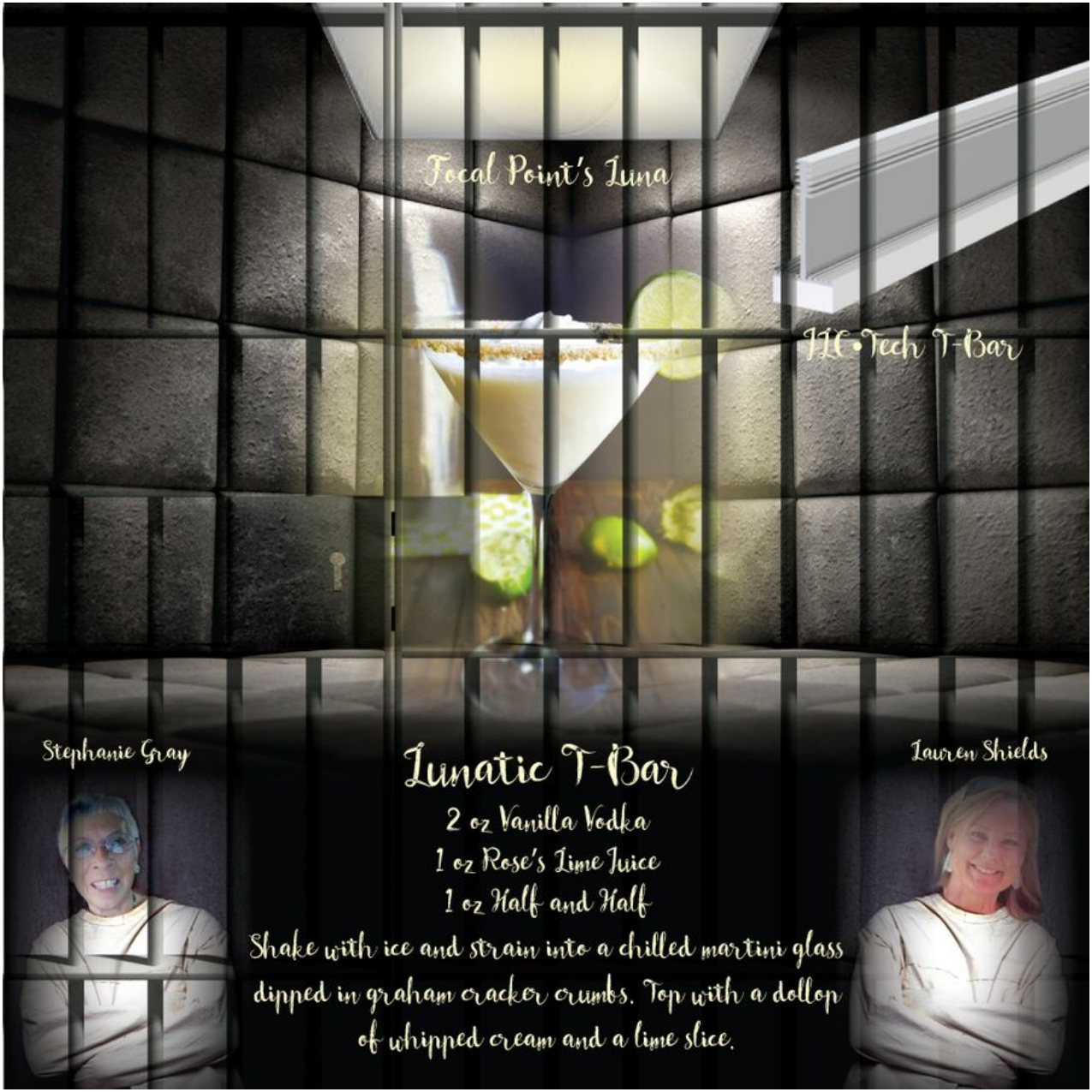
1 1/2 oz Gin
3/4 oz Ginger liqueur
1/2 oz Simple syrup
1 Dropper of b'Lure butterfly pea flower extract
3/4 oz Fresh lemon juice

Add all of the ingredients except for the lemon juice into a shaker with ice, and shake until chilled.

Strain into a martini glass, and add the lemon juice to change the color.

Andy Jee and Kevin Jatczak

Lumenpulse
Color Changing Nano


Focal Point's Luna
HC•Tech T-Bar
Stephanie Gray
Lunatic T-Bar
2 oz Vanilla Vodka
1 oz Rose's Lime Juice
1 oz Half and Half
Shake with ice and strain into a chilled martini glass dipped in graham cracker crumbs. Top with a dollop of whipped cream and a lime slice.
Lauren Shields

Artemide Mouette fixture

Leonard Sanoff
Jennifer Sanoff
Eva Borbas

Mouette Spritzer

Moet & Chandon sparkling wine
1 sugar cube
Angostura bitters
Lemon twist for garnish

Soak the sugar cube in bitters and drop into a champagne flute. Top with a luxury champagne or a sparkling wine. Garnish with a lemon or orange twist.

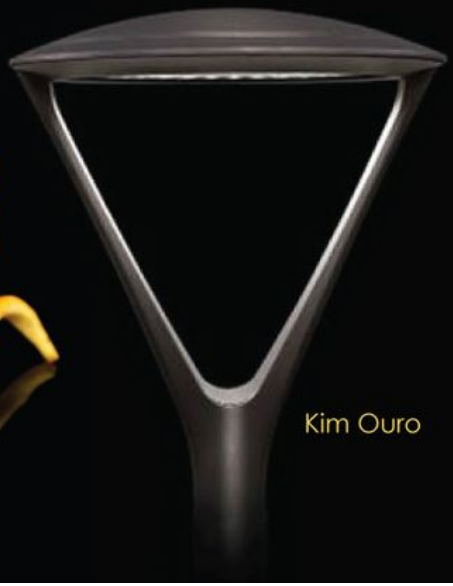
OrTini Orange Chocolate Martini

1 tbls finely grated orange chocolate
1 tsp sugar
2 orange slices
1/2 c premium chocolate ice cream
1 oz orange vodka

Gently stir together the chocolate and sugar and put it on a plate. Run an orange slice around the rim of a chilled martini glass and shake off any excess. Dip the rim in the chocolate/sugar mix to coat.

Add the ice cream and vodka to a cocktail shaker with ice and shake well. Strain into the prepared glass and garnish with the remaining orange slice.

Brent Chaffee



Kim Ouro

Louis Poulsen
Patera

Greg Estep
Linda Cooper

Patera's Passion

6 Mint leaves
2 Basil leaves
2 Slices jalapeno
Juice of 1 lime wedge
1 oz Passion Fruit Puree
1 1/2 oz Mezcal
1 oz Simple Syrup

In a shaker, muddle mint, basil, jalapeno, and lime. Add Mezcal, passion fruit puree, simple syrup and ice. Shake, strain and service over ice. Garnish with edible flowers like nasturtium, borage and basil flowers.

iLight
Hypnotica
Hypnosis
Blue:
1/2 oz Blue Curacao
1/2 oz Simple Syrup
Green:
2 oz Orange Juice
1/2 oz Blue Curacao
1/2 oz Pineapple Rum
Red:
1/2 oz Cranberry Vodka
1/2 oz Sloe Gin
1 1/2oz. Sprite
Tara Bowerman
Marco Guzman
Kimberly Ford

L to R: Trey Sattler, Dirk Richardson, Tara Bowerman, Ron France, Marty Walter

Sapphire Rose

2/3 c raspberries
1/3 c Bombay Sapphire gin
3 tblsps caster sugar
3 tblsps lime juice
1/4 tsp rosewater
Crushed Ice
Tonic water
1/2 lime for garnishing
1 tsp dried rose petals (food grade)

Place first five ingredients into a jug and semi-crush raspberries with the end of a wooden spoon. You can leave it to infuse for up to an hour but if you're in a hurry, simple skip to the next step.

Add spoonfuls of crushed ice in two tumblers (or highballs if you prefer more tonic water) and pour over berry mixture, diving equally.

Top with chilled tonic water, garnish with a lime slice and sprinkle with dried rose petals.

Serves 2. This recipe can easily be doubled or multiplied to whatever quantities you require.

Sapphire™ LCD Touch Screen

Lauren Shields
Brian Franco
Tara Bowerman

Skygarden Empress

2 oz light Cruzan Rum
1 oz St. Germain Elderflower liqueur
1-1 oz fresh squeezed ruby grapefruit juice

Place all ingredients in cocktail shaker with ice.

Shake and pour into chilled glass.

Garnish with food quality Elder Flower.

FLOS Skygarden 1
Suspension Lamp

Kim Evans and Nicole Lehman

V2 Core 400 CX

spicy to the core

8 oz Patrón Silver
4 oz Patrón Citrónge Lime
12 Fresh strawberries
4 oz Fresh lime juice
2 oz Simple syrup
2 cups Ice
+ Half of a fresh jalapeño

Combine ingredients in a blender pitcher and blend thoroughly. Taste and adjust sweetness or tartness to your liking, as berries and citrus may vary with the season.

Pour into frozen mason jars. Garnish with half of a strawberry and a jalapeño coin.

IGUZZINI
WOODY

ZACHARY SYLVESTER
JOHN SYLVESTER

WHISKEY WOODY

1.5 oz Crown Royal Honey
1/2 oz Simple Syrup
3/4 oz lemon Juice

In an ice filled shaker.
combine all the ingredients.

Shake and strain into an
ice-filled rocks glass.

Garnish with Candied
Ginger. Enjoy!