

Cocktail Masterclass

The Cocktail Masterclass will give your team the chance to get behind the bar and mix up a storm in an exciting and interactive environment!

This fantastic event is hosted by our team of professional bottle spinners who will start the evening with a bells and whistles demonstration of cocktail making followed by a master class in the art of mixing drinks.

Your group will make three delicious cocktails throughout the duration of the class, with the first two cocktails being preselected from our list of 13 cocktails. Think of all the classics; Cosmopolitan, Martini, Mojito and many more!

For the third and final cocktail the competition begins! Your delegates will get shaking and stirring to design their very own unique cocktail. All ingredients and equipment will be readily available to get the creative juices mixing & flowing!

Teams will be judged by our Cocktail Master on taste, the enticing name of their cocktail and a sales pitch which they must present in front of the group.

EXAMPLE COCKTAILS:

Bellini - Peach juice and a peach slice added to a glass of champagne

Cosmopolitan - Vodka, Cointreau, cranberry juice and lime juice shaken with ice

Margarita - Tequila, triple sec, lemon juice and coarse salt shaken with ice

Espresso Martini - Kahlua, espresso coffee, vodka and a splash of sugar syrup shaken with ice

Moscow Mule - Vodka and lime juice over ice and topped with ginger beer



Duration: 2 hours



Location: Indoors with one table per team



Outcomes: Fun, Innovation, Experiential, Creativity

