COCKTAIL **MAKING** – **DRINKS** RECEPTION

DURATION

60 - 120 mins(according to guest numbers)

GUEST NOS.

10 - 300 guests

REQUIREMENTS

Space for bar and equipment







Add a delicious twist to your drinks reception with this exciting cocktail event where guests can get involved behind the bar making their own creations or simply enjoy a selection of appetising professionally made cocktails!

We provide an all-inclusive cocktail bar service with professional flair bar tenders serving cocktails to your guests, which provides a focal point and atmosphere at your event.

Our flair (Tom Cruise style) bartenders are more like entertainers and hosts - who offer great service as standard. Menus on the bar detail the classic selection of cocktails available made to order and served with panache! Using the almost 'martial arts' style of flair bar tending including bottle throwing, flips, inverted pours and juggling this is a highly entertaining colourful display. And the cocktails taste delightful too!

In addition, the guests will also be able to come behind the bar and learn how to create and mix their very own cocktails! Not only that, but the not too faint of heart may be brave enough to try a few flair trick moves under the expert tuition of our flair instructors.

"The mixologist show was great and the ladies in particular all loved the interaction with the cocktail guys who were fabulous" Lafarge Tarmac

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DETAILS

We bring everything required to ensure your event bar runs smoothly. Modular bar units, glassware, bar equipment, flair bartenders, bar backs, event managers, alcohol, juices, fresh fruit, mixers, ice, flooring and cleaning equipment.

Of course, our bars are fully lit with colour changing LED's as standard, we can also provide vinyl logos if needs be!

This interactive fun cocktail experience is a sure-fire way to engage and entertain your guests in an unusual event to remember!

Alternative Option... Cocktail Making Team-Build

Ideal for promoting a fun team working atmosphere, guests are treated to a sensory experience of delicious cocktails and flair bartending!

After a fun demonstration and introduction, a set of interactive cocktail games involve the whole group who learn new skills taught by some of the world's leading bartenders.

Above all your guests bond whilst having fun!

*Please contact us for further information on this alternative event activity.

PLEASE NOTE:

Corkage charges

Most venues charge corkage on alcohol brought on site to offset any losses to their own bar revenue.

We are happy to provide a list of the ingredients we use so that the venue can choose to supply the alcohol rather than charging you corkage if possible.

Please don't hesitate to contact me if you need to clarify and discuss corkage. We are also happy to speak with the venue on your behalf to discuss the best way to deliver the event with a minimum of additional charges.

