

# COCKTAIL MAKING

## DURATION

90 minutes  
(according to guest numbers)

## REQUIREMENTS

Area per team plus space for a cocktail bar

## GUEST NOS.

10 - 100 guests



**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!

- **Reception Cocktails** – guests are served a fresh cocktail to get into the theme.
- **Team Introduction** - one of our world class flair bartenders will amaze guests with a quick flair routine to music to break the ice.
- **Mixing Methods** - now the bar becomes interactive, guests are split into groups and after seeing cocktails methods demonstrated, volunteers from each team are asked to come behind the bar and make the cocktails themselves.
- **Mixology Challenge** –groups create their own new cocktails.
- **Judging & Prizes** – the teams' performances will be assessed by the experts, points awarded, and prizes given to the newest Cocktail stars! Great fun, this event promises lots of learning, fun and drinking!

**“The team did a great job and the event went down a storm, it was perfect for what we needed!” Beazley**



# COCKTAIL MAKING

## DETAILS

### EQUIPMENT

The cocktail bar plus all glassware, mixing equipment, alcohol, soft drinks, fruit, and ice required for the event are provided as part of our price to you.

### Introduction & Flair Show

After introducing and explaining the format of the event, our bar tenders then wow your guests with an amazing display of flair bar tending to music! All the techniques of bottle flips, inverted pours and throws will be on show, so pay close attention for later!

### Mojito Making

Now it's your teams' turn to shine behind the bar! After a demonstration and explanation, teams each try their hand at mixing and serving a Mojito. Points are awarded for methods used, taste and presentation.

### Cosmopolitan Making

Next up is the Cosmo round. Teams each further practise their skills by attempting to mix and serve a classic Cosmopolitan as demonstrated by the experts.

### Flair =Style

Learn to juggle bottles Tom Cruise style - Our world class flair instructors will teach you all the moves you need to perform a basic routine yourself! Marks are given for style, technique and not dropping the bottles!

## EVENT DETAILS

Your delicious Cocktail making event kicks off in style with a reception drink for each guest, served by our professional flair cocktail bar tenders. The event works over 5 rounds.

### Mystery Bag

Then the final challenge – how much did the teams remember? Each team is given a box of mystery ingredients and asked to use their new-found skills to create a bespoke cocktail. This can be tailored to fit within the theme of the event or your company. All creations are then presented to the group and scored by our experts. During the Mystery Bag round, our bartenders will serve up another tasty concoction of their own to keep your guests lubricated during the event!

### Winners' Presentation & Prizes

Finally, all the scores are tallied up by our mixologists and the winning team announced. Prizes are awarded (including booby prizes for the worst efforts!) and teams are free to leave and try out their new skills at home!

