

# Cocktail Making Workshop

Learn the fancy moves and secret tasty tips of this popular trade!



Learn the art of cocktail making with some of the most influential bartenders in the industry. Learn their recipes and tricks of the trade from the UK's leading bartender training academy. A fun filled alternative team building event.

Try your hand at making and tasting some of the most mouth watering concoctions around then watch how the experts do it. Complete this memorable experience by taking home a complimentary cocktail guide or professional cocktail shaker.

## Choose 3 of the following plus competition finale!

1. **International Cocktails** Shake up some of the most popular classic and contemporary concoctions from around the world.
2. **Smoothie Session** A great session for those who prefer not to drink. Create some superb tasting fresh fruit smoothies and learn how to cut eye catching garnishes.
3. **Spirit tasting & Free-pouring** Tasting of more exotic and rare spirits. A selection of specialist spirits can be requested, for example Vodka tasting or whisky tasting. Also developing your spirit pouring techniques.
4. **Champagne Cocktails\*** For events with an added sparkle. From classic champagne cocktails through to Bellini's, choose your flavor and add the bubbles.
5. **Flair – the art of moving and shaking** Our FlairSchool instructor will develop a small routine with each group to put into practice behind the bar. A great opportunity to impress your colleagues with the ultimate Tom Cruise moves!
6. **Spirit Layering** Learn the density of different spirits, Liqueurs and juices and then create your own layered cocktail and shooter.
7. **Bar magic & Tricks** Not only can you make the perfect cocktail whilst impressing your colleagues with your hand eye co-ordination, you will also learn how to keep friends entertained, whilst even earning your self a few pence, with these intriguing coin and bar magic tricks.

**The Competition finale** The best bartender from each group will fight it out to create the perfect cocktail using their new knowledge from new skills learnt. A selection of prizes will be given to the winning team.

**Please contact the team at Experience More for further information and to secure a booking.**

**Tel: 0870 444 2577 or  
email: [sales@experiencemore.co.uk](mailto:sales@experiencemore.co.uk)**

## Key Information

### **Locations:**

Bar School in London and Birmingham or any suitable venue UK wide

### **What is included:**

Instruction  
All equipment hire  
Prize giving  
Drinks stock  
Cocktail guide or professional shaker  
Delivery and set up  
Public liability insurance

### **What is not included:**

Venue hire if not at Bar Schools

### **Duration:**

2 ½ hours

### **Price Bracket:**

£50 - £100 pp

Excl. VAT at 17.5%

Cost dependent on group size and location. Supplement for Champagne Cocktails.