

Cocktail Workshop

What is it?

Time to amaze with the amaretto and thrill with the triple sec. Whether it's a lesson in how to mix the slickest drinks in the world or how to look the slickest whilst serving them, a Cocktail Workshop will provide guests with the skills they need to impress at any evening party.

How does it work?

Our cocktail workshops are flexible and can be tailor made for your event. They can be competitive or just for fun, although in all cases it is a good idea to have a prize for the best bartenders!

Pre-dinner Cocktail Mixology Masterclass

We teach guests how to mix a long drink and a martini style drink. The guests have a cocktail set and a few classic cocktail recipes. They choose a cocktail, make it and drink it! They will also have the chance to design a decoration for their cocktail.

Once everyone has made a cocktail and is enjoying it, we will run a "free pour" game. After a quick demo and tutorial, guests will try, like professional cocktail bartenders, to pour a perfect ounce of liqueur, free hand.

Flair Cocktail Juggling

Using the same format as above, we can also offer 'flair cocktail juggling'.

Guests can learn how to serve cocktails with style. Who knows, we might even discover the next Tom Cruise! Flair is the art of flipping, spinning, throwing, balancing, catching bottles, drinks and various bar tools while in the process of making cocktails.

Speed bartending is a form of flair with the fastest, most extravagant way to make drinks involving multi-bottle pours; inverted catches and grabs; stylish, martial-art like movements; and even behind the back throws and catches.

Flair involves highly technical pours and cuts that ensure accuracy while performing various tricks and moves. We take great care to ensure that we provide a service of the highest standards. All of our bartenders are fully trained, professional cocktail bartenders. Neil Lowrey, Neil Garner, and Tom Dyer are currently amongst the best in the world.

Cocktail names and menus can be changed to match the theme of your event or even to promote your products and business.



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Who is it suitable for?

- Colleagues and clients
- All ages (post 18!), genders and business backgrounds
- Newly formed teams or those lacking familiarity

What are the benefits and outcomes?

- Guests learn new skills
- A great talking point
- Breaks down social barriers
- Improved team bonding and communication
- An evening event to be remembered

Timing and Logistics:

Number of people	6 – 60 or more
Duration	1 – 1 ½ hours
Venue / Logistics	Indoor or outdoor
What we supply	Drinks, glasses, experienced facilitator and professional cocktail artist if required. All equipment necessary for the activity and pre-event and on-site management.
Pricing	On application.
Health and safety	Risk Assessed & £10million Public & Product Liability.

