

The Cocktail Masterclass Party

For 6+ people

- Learn how to make great cocktails & enjoy drinking them too!
 - 90 minutes of fun, hosted by your own mixologist.
- All equipment, ingredients & premium spirits included.
- Small plates to compliment your cocktails & keep you going.



Prosecco on arrival

Welcome to East Coast Diner with a glass of Il Grigio Brut Spumante from Venezia Friuli Giulia. We'll use a range of mixing liqueurs like cassis & elderflower to make yours more exciting.

-with deep fried 'salt & pepper' calamari

Mojitos

Refreshing muddled Mojitos using fresh mint & lime, brown sugar, Havana Club rum & topped up with soda. We'll get creative & make some variations using Passion fruit or strawberry puree.

-with half sized Royale burgers & 'skin on' skinny fries

Espresso Martinis

Using freshly brewed coffee, Absolute Vanilla vodka & kaluah, we'll make the best ever version ever of these frothy martinis.

-with chocolate brownies

Layered shots

Using a range of differently coloured, viscous spirits & liqueurs we'll all pour some fun, layered concoctions to finish up!

£50pp



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“I just wanted to thank you for arranging our cocktail masterclass last Saturday. It was brilliant and one of the best afternoons I’ve had for ages. My girlfriend absolutely loved it too. Jacob was a fantastic host but the other staff members were really friendly and we had a chat with them too.

Again thanks so much for arranging this and we’ll definitely be back in a few months.

Peter Welch. London. July 2018.

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