

2011

Cocktail Experience

Learn how to make the best cocktails in town!

Need To know:



PRACTICE MAKES PERFECT

EXPLORE - HAVE FUN - TRY

Our Bar School @ The Old School Yard

Our passion is to share the craft of making amazing cocktails and to introduce people to the rainbow of flavors available to please someone's desire.



LET'S HAVE SOME FUN

Every time we shake a drink we always get these questions: "What is in it?" or "How do you make this one?," so we decided to design a course specifically for non professional to allow you to practice and understand in a friendly way the techniques, the secrets and the combinations that always work together: A sort of DNA of the cocktail world.

Mojito, Pina Colada, Daiquiri, Margarita and Long Islands will become your best friends and with the expert knowledge that you'll learn you'll be able to taste your imagination in a glass. Ordinary drinks will become extraordinary cocktails and we are sure you'll not

waste anytime to show off your new skills to your friends as soon as a good opportunity comes along.

This is the perfect idea to kick off your hen night, a stag party or a friends reunion. Don't miss the chance to please your taste buds while learning. We also make sure that Non Alcoholic drinkers are not left on the side, Mickael Perron who designed this course has won the World Championship of Non Alcoholic cocktails, and it takes as much imagination and passion to create something amazing.



What

You will each make up to 3 cocktails, classics or your own creation, and we are confident that every cocktail prepared will be shared with love and enthusiasm. Finally, to make sure that you've understood the course, we will finish with a competition to see how good you can be.

Where

We have a secret bar school in the basement of The Old School Yard near London Bridge. The set up is perfect to let your imagination take off. Alternatively we can come to different location (additional costs will be incurred)

When

This experience takes place 7 days a week all year round. Just make sure you book in advance to avoid disappointment.

Why & How

Cooking & Mixing Cocktails have something in common: Taste never lies.

All necessary equipment and supplies will be provided, just turn up thirsty and with your best smile

Price & Extra

£50 pp (minimum 6 people)

Minimum age: 18

Time: approximately 2 hours

Food: Finger food can be provided (additional costs will be incurred)

Booking: book the Karaoke room or an area in the Old School Yard to carry on your evening in great style.

OneCocktail encourage responsible drinking, for more information visit www.drinkaware.co.uk