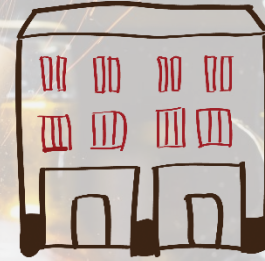




Sugarhall



Private Cocktail Workshops

What is the workshop about?

Ever wanted to try your hand behind a bar? Well, you can now tick that off your bucket list at Sugarhall! We will introduce you to the world of cocktails, the tools and techniques we use behind a real bar, and give you the opportunity to experience it for yourself with the guidance of our professional bartenders!

Our programme includes the following aspects:

- Introduction to “what is a cocktail”?
- Introduction to bar tools.
- Introduction & demonstration of techniques to drink-making (build, stir, shake!).
- Experience a guided hands-on session to making 1-2 cocktails of your choice from our cocktail list, and of course, enjoy the fruits of your labour!
- Bring home your very own starter bar kit (shaker, bar spoon, jigger).

Workshop Cocktail List

A choice of cocktails for you to choose and learn how to make!

SHAKE

Planters Punch

(sweet, sour, fruity)

Gold rum, dark rum, lime, grenadine, nutmeg
tincture

Whiskey Sour

(refreshing, sour, velvet)

Bourbon, lemon, sugar, Angostura bitters, egg white

Eastside

(refreshing, sour, vegetal)

Gin, mint, cucumber, lime, sugar,

Tommy's Margherita

(sour, earthy)

Reposado tequila, lime, agave syrup, salt

San Juan Cooler

(refreshing, light, fruity, tall)

White rum, passionfruit, grapes, lime, elderflower
Tonic

BUILD

Mojito

(refreshing, light)

White rum, mint, sugar, lime, soda

Tom Collins

(refreshing, light, sour)

Gin, lemon, sugar, soda

Mint Julip

(spirit-forward, cooling, refreshing)

Bourbon, sugar, mint

Champagne Cocktail

(spirit forward, complex, bubbles)

Brandy, sugar cube, Angostura bitters, prosecco

Dark & Stormy

(refreshing, spicy, spirit-forward, tall)

Dark rum, lime, ginger syrup, ginger beer

STIR

Classic Martini

(spirit-forward, dry)

Gin, dry vermouth, orange bitters

Manhattan

(spirit-forward, complex)

Bourbon, sweet vermouth, Angostura bitters

Kingston Negroni

(bitter, spirit-forward)

Jamaican white rum, falernum, sweet vermouth,
Campari

El Presidente

(spirit-forward, complex, sweet)

Aged rum, dry vermouth, triple sec, grenadine

Bumbo Old Fashioned

(spirit-forward, complex)

Gold rum, demerara sugar, nutmeg tincture, cinnamon

Workshop sizes

A minimum group size of 8pax is required for a private workshop.

Workshop duration

Depending on the number of participants, a workshop will range between 1-2 hours.

Price

The cocktail workshop is priced at \$90++ per pax (subject to service and GST charges).

**We hope to hear from
you soon!**