

Private Cocktail Workshop



JIGGER & PONY

What is the workshop about?

Ever wanted to try your hand behind a bar? Well, you can now tick it off your bucket list at Jigger & Pony! 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 and friendly bartenders!

Our programme includes the following aspects:

- Introduction to “What is a cocktail”
- Introduction to bar tools
- Introduction and demonstration of techniques to drink-making (build, stir, shake)
- Experience a guided hands-on session to making 2 cocktails of your choice from our cocktail list (please refer to cocktail list in the next slide)
- Enjoy the fruits of your labour *slurp*
- Bring home your very own starter bar kit (shaker, bar spoon & fork, jigger)

Workshop Cocktail List

*A choice of classic cocktails for you to choose and learn how to make!
You can also request to make your very own bespoke classic cocktail.*

**Kindly send in your request at least 4 days before the workshop*

(Recommended: 1 Shake + 1 Stir)

SHAKE

Ramos Gin Fizz

Gin, lime, lemon, sugar, cream, egg white, orange blossom water, soda

Whiskey Sour

Whiskey, lemon, sugar, egg white, Angostura Bitters

Margarita

Tequila, Cointreau, lime

STIR

Classic Old Fashioned

Bulleit Bourbon, demerara sugar, Angostura Bitters

Negroni

Gin, Sweet Vermouth, Campari

Martini

Gin / Vodka, Dry Vermouth

Workshop Sizes

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

Workshop Duration

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

Price

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

Contact: info@jiggerandpony.com