Hello and Thank you for your interest in our upcoming Cocktail experience. This document is a Prep sheet containing a list of ingredients you will need, the tools we will be using, and instructions for making a syrup. All of these spirits have been flavor selected for these specific cocktails. You might be tempted to make substitutions. Don't, you'll miss out. Please make sure you have all of these essential items ready to go when we begin. We want to get the most bang out of our time together. As we get closer to the event I will send you a class primer with Proper recipes and other information. I'm available if you have any questions or ideas. Do not hesitate to reach out to me. (314)629-7616 or rob@artisanwellstl.com. Thanks again, Cheers!

Your friend in spirits
Rob
Ingredients
Rowans Creek Bourbon
Plantation Original dark rum
Stirrings triple Sec
Fee Brothers orgeat
Rich Turbinado Syrup (instructions below)
Orange juice or Pineapple juice
1 Orange
1 Lime
Bartenders Kit
Knife
Cutting board
Vegetable peeler if you have it
1 tall glass
1 short glass
Bucket or bowl of ice
-All spirits are available at Randalls wine and spirits

Rich Turbinado syrup
This is a very easy to make instruction for a rich (2:1) Turbinado Syrup. Turbinado sugar is available in most grocery stores, and is often labeled as sugar in the raw. Using The stove or microwave heat 1 cup of water to a rolling boil. Pour the boiling water into 2 cups of Turbinado and stir until it is fully dissolved. Not boiling the sugar itself will help prevent crystalization.
The Kit
The Tools you need for this event are available from the Artisan Well. 15.00