



**LOT
TWENTY**

COCKTAIL & MASTERCASSES



extra

SHAKE, MUDDLE, MIX & STIR YOUR WAY TO BECOMING A COCKTAIL EXTRAORDINAIRE

Take your event to the next level & learn the fundamentals of cocktail making in a fun and social atmosphere.

LOT TWENTY COCKTAIL CLASSES are a hands-on interactive experience led by the best and most awarded bartenders in Perth and will have your group creating your own cocktails to perfection.

Ideal for any corporate event, birthday celebration, hens night or anyone looking to learn the finer art of making delicious cocktails.

Join us behind the bar while we guide you through the creation of three cocktails and learn the techniques and secrets to mixing and shaking your own cocktails like a pro.

COCKTAIL SELECTION

STRAWBERRY GIN SMASH
It's a Gin Strawberry delight

BLACKBERRY VODKA SMASH
Blackberry & Vodka a match made in heaven

MOTO GUZZI
Aperol & Citrus the Italians love it

YELLOW BIRD
A Rum, Citrus, Tropical Tiki classic

PORNSTAR MARTINI
For all those aspiring Pornstars, Vodka, Lime, Passionfruit & Vanilla

LONG ISLAND ICED TEA
- Nuff Said -

PLANTERS 'RUM' PUNCH
A Caribbean Classic, Rum, Lime, Demerara, Allspice

APEROL SPRITZ
400,000 a day are drunk in Venezia!

MOJITO
The best Mojito you'll ever drink

FRENCH MARTINI
Pineapple, Blackberry & Vodka

NON-ALCOHOLIC
Options featuring Seedlip also available

LOT TWENTY COCKTAIL CLASS

\$60 PER PERSON

includes:

Your choice of 3 Cocktails
Cheese & Charcuterie boards

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SURPRISE YOUR GUESTS AND YOURSELF!

Pop on a blindfold and see if you can correctly guess the four cocktail tasters made by our experienced bartenders

MAITAI GUESS THE COCKTAIL

You will get to taste and guess the famous cocktails created as part of a social drinking guessing game with friends.

Will it be a Mai Tai or a Long Island Iced Tea?
Once you have the blindfold on, you'll just have to wait and see!

The first two people to correctly guess the cocktail each round will win a complimentary cocktail.
Eight cocktails to be won.

Why not mix it up by letting us mix it up!



MAITAI GUESS THE COCKTAIL

**\$40 PER PERSON
(MINIMUM 10 PEOPLE)**

includes:

Four mystery cocktail tastings
Eight prize cocktails to be won valued at \$144

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ORIGINAL EVENT CREATED BY MEGAN @meganlee16ml





EXPAND YOUR KNOWLEDGE WHILE ENJOYING YOUR CHOSEN TASTING FLIGHT

Explore the stories, history and people behind your favourite tipples.

LOT TWENTY MASTERCLASSES are a sit-down event where you will learn about your chosen topic of interest, giving you all the knowledge you need to be the subject matter expert at your next dinner party.

TOPICS OF INTEREST

WINE

Feel a little intimidated by wine? And the pretentiousness of the so called experts. Then this is the masterclass for you. We'll run through the basics, sight, alcoholic content, smell, tasting but more importantly we'll help you discover the wines you will really enjoy drinking. A no nonsense masterclass for those that want to enjoy wine, without having to know all the pompous buzz words. This can be all wine as a general category, or white, red or bubbles if you want to get a little more in depth.

VODKA

Vodka is a relatively new player in the world of spirits for us in the Western World, it didn't achieve popularity until the 1960's. This masterclass is for those that want to know a little of the history of this spirit, how it is made, what it is made from and more importantly the best ways to drink it and mix it. We'll taste vodkas made from different ingredients and discover the flavours in this spirit.

GIN

Juniper based elixirs became popular in the fourteenth century, when the Black Death arrived in Europe. The Juniper berry had many medicinal purposes, and the alcohol it was in, was just a way of preserving the Juniper. We'll chat about the interesting history of Gin and what makes a Gin a Gin, the line for this has become a little blurred with rise in popularity of the New Western style Gins. We'll taste the different styles and learn which drink they are best suited to.

LIQUERS & VERMOUTH

Apéritifs are generally enjoyed neat before a meal on their own to sharpen the appetite, Digestifs are mostly enjoyed neat after a meal to aid with digestion. However, many Apéritifs & Digestifs are also used by quality bartenders in mixed drinks. This masterclass will give an overview of; Vermouth, Pastis, Sherry, Cognac, Italian Bitters and Amaro's'. We'll taste our way through this wonderful category of flavours.

GOT A TOPIC IN MIND?

Let us know, and we will create a custom Masterclass for you.

LOT TWENTY MASTERCLASS

\$60 PER PERSON

includes:

Comprehensive tasting of your category chosen.
Cheese & Charcuterie boards

**LOT
TWENTY**

BOOKINGS AND ENQUIRIES

phone: (08) 6162 1195

email: info@lot20.co

OPENING TIMES

Wednesday to Saturday
from 4pm

ENTRY VIA JAMES ST

198-206 William Street
Northbridge, WA 6003

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