

Cocktail Masterclass

The Emerald Peacock

Learn to create our signature cocktails in a guided class with our world-class bartenders

HOW OUR CLASS RUNS:

Guided instruction with our bartenders to create cocktails, with time in between to relax and sip

Split into 2 teams - the captain of each team comes behind the bar to create their own cocktail, with the winning team receiving a free round of shots!

WHAT YOU NEED TO KNOW:

class runs for 1.5-2 hours

your choice of 1 or 2 cocktails from the attached list

mocktail options available on request

minimum of 8 guests

pre-payment required 7 days prior

call 9654 8680 or email info@theemeraldpeacock.com.au

for availability and to book

PRICING

1 cocktail = \$40.00 per person

2 cocktails = \$70.00 per person

option to add on food (8 x canapes each) = \$25.00 per person



THE EMERALD PEACOCK

Cocktail Masterclass Menu

ESPRESSO MARTINI

All time favorite With Vodka, Fresh Espresso, Kahlua

EAST 8 HOLD UP

Refreshing classic With Vodka, Aperol, Pineapple, Passionfruit & Lime

GETTING FIGGY WIT IT

Easy To Drink Cocktail, 23rd Street Brandy, Fig, Rosemary, Honey, Paul
Louis Blanc de Blancs & Lemon

CUPID'S DAISY

Peacock Vintage, Floral, Fruity & Sweet With Silky Mouthfeel
Galliano Vanilla, Rose, Aperol, Pomegranate, Grapefruit,
Lemon & Foamer

THRILLER IN VANILLA

House Favourite. Tiki Sour, Fruity, Balanced With Citrus
Spiced Rum, Dekuyper Peach, Apple, Passionfruit, Lemon & Foamer

PUT THE LIME IN THE COCONUT

Twisted Margarita, Super Super Tasty, Coconut Washed Tequila,
Mandarin & Lime

AMARETTO SOUR

Sweet & Tasty With Amaretto, Citrus, Bitters & Foamer