

Creative Cocktail Workshops *with David Mor*

I. Time Frame

- a. Workshops are scheduled for 1hr 30 mins from beginning to end. Clients can request a shorter or longer experience depending on style of event. Workshop retains current pricing if scheduled for a shorter amount of time. If workshop extends in time, an additional charge of \$250/30 minutes will be added to the overall invoice.
- b. Workshops will begin with a 10-15 minute introduction to the designed concept, use of tools, and quick education of verbiage and necessary notions.
- c. Interactive portion of workshop will comprise of 45 minutes-1 hour of the experience, allowing attendees to create cocktails, ask questions, and work with allotted recipes.
- d. Workshop will conclude with a 5-10 minute Q+A with David, as well as offering of resources for further study and practice.

II. Styles + Themes

a. Classic Cocktails

- i. Discussion and execution of 10 popular classic cocktails, utilizing spirits and ingredients commonly found in local liquor stores, grocery stores, and majority of bars/restaurants.

b. Leaves, Herbs + Flowers

- i. Discussion and execution of 10 cocktails that utilize ingredients like mint, thyme, sage, and rosemary. From Mojitos to Spanish Gin + Tonics, this is meant to entice people to source local + fresh ingredients, to make photo-worthy cocktails at home.

c. Tiki + Tropical

- i. Discussion and execution of 10 cocktails that can be found in the canon of gorgeous + delicious tiki cocktails. From Daiquiris + Jungle Birds to Piña Coladas + Ti PUNCHES, this category is filled with color, fun, and insightful ways to make tropical drinks in a balanced fashion.

d. Toddies + Teas

- i. Discussion and execution of 10 hot cocktails perfect for Fall + Winter weather. Instead of just adding a shot of liquor to a cup of coffee, attendees will learn how to make the most delicious Irish Coffee, perfectly-personalized Hot Toddy, mulled ciders + wines, and more.

e. Spiritfrees

- i. Discussion and execution of 10 non-alcoholic drinks, easily made at home or your local, craft cocktail bar. This workshop highlights the importance of the wellness movement, and the intentional approach to offering drinks for *all* guests at all times.

III. Cost

- a. All workshops include bar tools, glassware, alcoholic + non-alcoholic ingredients, and labor.
- b. Workshops are costed at \$40/attendee, with a minimum of 15 attendees. If attendee count is less than 15, the client will pay the difference to reach the \$600 minimum/workshop.
- c. Maximum attendee amount is 25; if more guests are desired, an additional \$200 labor fee will be added, to provide an additional bartender for the time of event.
- d. A 50% deposit is required 10 days prior to date of event to cover materials and booking. Total cost is based on estimated amount of attendees. If attendee count rises, additional cost can be added to invoice for post-event payment. Remainder of payment can be supplied within 1 week of completion of workshop.
- e. Add-ons are available for all workshops:
 - i. **\$8/attendee:** *Takeaway bottled cocktail with personalized label + instructions.*
 - ii. **\$5/attendee:** *Additional 10 cocktails available to create during workshop.*
 - iii. **\$15/attendee:** *Takeaway bar tool + cocktail glassware.*
 - iv. **\$20/attendee:** *Takeaway cocktail book + recipe guide from workshop.*