

# Creative Cocktail Workshops with David Mor



## I. Time Frame

- a. Workshops will take approximately 1hr 30 mins from beginning to end. Clients can request a shorter or longer experience depending on style of event.
- 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 1 hour of the experience, allowing attendees to create cocktails, ask questions, and work with allotted recipes.
- d. Workshop will conclude with a 10-15 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, in order 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 22; 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 \$150 deposit is required 2 weeks prior to date of event to cover materials and booking. Remainder of payment can be supplied within 2 weeks of completion of workshop.
- e. Add-ons are available for all workshops:
  - i. **\$5/attendee:** *Takeaway bottled cocktail with personalized label + instructions.*
  - ii. **\$5/attendee:** *Additional 10 cocktails available to create during workshop.*
  - iii. **\$10/attendee:** *Takeaway bar tool + cocktail glassware.*
  - iv. **\$10/attendee:** *Additional 30 minutes of workshop experience.*
  - v. **\$20/attendee:** *Takeaway cocktail book + recipe guide from workshop.*

## DAVID MOR

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