



Cocktails, Catering, Mixology Courses & Consultancy

Organic Spirit,
2a Kyverdale Rd,
Stoke Newington,
London,
N16 7AH

Organic Spirit Mixology Master Class Packages

All of our packages cover the basic skills you need to mix a range of classic cocktails and once you have mastered these you will have the confidence and opportunity to create some of your own cocktails. Our class covers the history behind the drinks as well as an overview of the spirits, mixers, equipment and other ingredients used.

Students work in pairs and will have the chance to make a minimum of six cocktails each in all of our packages on offer.

We will bring everything needed to run the master class from glassware to aprons and only use organic, and fair trade ingredients.

All students will receive an Organic Spirit master class e-booklet containing all they have learned plus some other great information not covered in the courses such as details of our favourite organic spirit brands and suggested further reading, as well as recipes for all the cocktails covered in the course.

Organic Spirit syrups and a full range of branded pro bartender equipment are available to purchase at the end of each master class, these come included in the gold package as standard.

We can also create specialised classes focusing on a particular spirit category or theme to suit, please enquire for more information.



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Package break down

	Bronze	Silver	Gold
	£60	£85	£120
Overview of cocktail equipment	✓	✓	✓
Preparation of six classic cocktails	✓	✓	✓
History of cocktails	✓	✓	✓
Bloody Mary bar during the break	✓	✓	✓
Nibbles and dips	✓	✓	✓
Cocktail creation	✓	✓	✓
Advanced techniques		✓	✓
Preparation of two Organic Spirit signature cocktails		✓	✓
Champagne reception		✓	✓
Canapé reception			✓
Full set of cocktail equipment for each participant to keep			✓

Overview of equipment:

Organic Spirit's cocktail tutor will start by introducing all the cocktail equipment such as the Boston shakers, muddlers, hawthorn strainers etc. We will then cover basic techniques needed to create amazing cocktails.

Preparation and tasting of six classic cocktails:

The students work in pairs creating some brilliant classic cocktails being guided by the tutor and using the skills and equipment that they learned about in the first section of the master class and will have the chance to make a minimum of six cocktails between each pair.

The history behind the cocktails:

After each drink has been prepared the students will be able to enjoy their drinks whilst the tutor shares the history behind these wonderful drinks and can also answer any questions that may arise.



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Bloody Mary bar:

There will be a break half way through the master class where the students will be given the chance to delve into the amazing organic bloody Mary bar, fully loaded with a plethora of spices, syrups, incredible garnishes and a selection of juices including our famous hickory smoked tomato juice.

Nibbles and dips:

Whilst enjoying half time bloody Marys there will be a selection of seasonal organic nibbles and dips for the students to graze on. We have a great selection to choose from to meet any dietary requirement.

Cocktail creation:

At Organic Spirit we pride ourselves leaving all the students with the knowledge and confidence to be able to create their own amazing cocktails. Using very simple guidelines students will get the chance to make up their own drinks using a massive selection of top organic ingredients including Organic Spirit's homemade syrups.

Advanced techniques:

In the gold and silver packages the students will get to grips with some advanced techniques, whilst making two of Organic Spirit's signature cocktails. Students will learn how to layer liquids, infuse foams and advanced flavour matching; tips and tricks that will take their mixology to the next level!

Champagne and canapé reception:

When arriving to the silver or gold master class, students will be welcomed to a sumptuous organic champagne cocktail reception. This will be accompanied by a selection of Organic Spirit's exquisite canapés with the gold package.

Cocktail equipment set to keep:

This includes all you will need to recreate all of the classic cocktails that are covered in the master classes. The kit includes: one ice scoop, a hawthorn strainer, a fine strainer, a Boston glass and tin cocktail shaker, three speed pours, and a muddler, bar spoon, jigger. All of the equipment is sourced from pro bartender companies and is industry standard. All of this amazing equipment comes included in the gold package but is also available to purchase at the end of each of the other packages if the student wishes to.