

TASTING WORKSHOP

PRIVATE

ACTIVITY INFORMATION

- Duration: 2 hours
- 1 basic alcohol
- Fruits, juices and other ingredients necessary for the preparation
- Glasses and blender

\$89.99

Price per person. Taxes are extra.
Minimum of 6 persons.



Headed by Manoushka Ross, president and booking agent for Vins au Féminin, the sommeliers are recognized internationally. This team of passionate, specialized in animation and event experience are the cream of the crop in their field.



Cocktails & Mixology WORKSHOP

Come learn the basics and secrets of a good cocktail. Our expert in mixology will teach you the ABC's of the cocktail world and share simple tips and tricks to make it at home.

An interactive and sensory workshop where you will discover the best tips to succeed at any time your cocktails with recipes that are simple and easy to reproduce. You will discover main spirits and their specificities for the production of cocktails. The workshop will discuss: the choices of alcohols, the classic recipes, the types of glasses, the use of the shaker and other bar accessories, without forgetting the decoration of the glass.

Three cocktails and different types of tastings make up this course.

NOTE : If you have specific themes do not hesitate to inform our mixologist that will make sure your experience is unique and personalized. The expectations and the satisfaction of our customers is the key to our success.

Looking forward in Hosting with you!
Cheers!

– TEAM VINS AU FÉMININ

For reservations:
Manoushka Ross, Booking Agent
514 792-9680
manoushka@vinsaufeminin.com

vinsaufeminin.com

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