

WORSHOP
TASTING
VIRTUAL SERVICE



CORPORATE



ACTIVITY INFORMATION

- Duration: 1 hour
- 1 base alcohol
- Fruits, juices and other ingredients necessary for the preparation*
- Glass and blender

*The products are not included. The list of products will be provided to you and you can purchase them before the event.

Cocktails & Mixology WORKSHOP

Our mixologist will teach you the ABCs of cocktails by sharing some simple tricks to make them at home. An interactive and sensory workshop where you will discover the basic rules of the art and the best tips to make your cocktails a success every time with simple and easy to recipes. You will discover the main spirits and their specificities for the realization of cocktails.

What will be disused during the event: the choice of alcohols, the great classic recipes, types of glasses, the use of the shaker and other bar accessories, the portions in alcohol, without forgetting the decoration of the glass.

Three cocktails and different tastings make up this course.

- Choose your favorite spirit.
- Demystify mixology in three steps.
- Mix two cocktails with your sommelier/mixologist.

NOTE: If you have any special demands such as cocktail color, tastes or themes don't hesitate to inform our mixologist who will make sure that your experience is unique and personalized. Your expectations and customer satisfaction is the key to our success.

Looking forward to share this tasting event with you!

– VINS AU FÉMININ TEAM



Headed by Manoushka Ross, President and booking agent for the Vins au Féminin team, the sommeliers and hosts are recognized on an international scale. This team of passionate experts are specialized in hosting and coordinating great events. They are simply the cream of the crop.

For reservation:
Manoushka Ross, Booking Agent
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vinsaufeminin.com

Follow our events!



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