

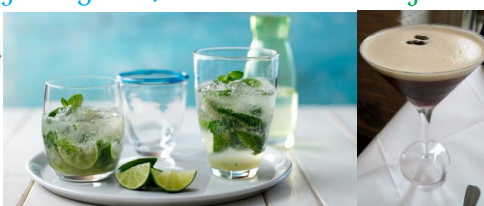
# Woodside Cocktail Making Class in the Bar

*Glass of Fizz on arrival!*

Amanda will show you how to make a classic *Pina Colada* and the ultimate *Frozen Strawberry Daquerie*



Jade will show you a sweet and fruity *Aquamarine*, *Mojito* and *Expresso Martini*



You will get to taste and drink the demonstrated cocktails as a group and will then come up and make some for yourself under supervision and training.

You of course get to consume what you have then made!

<b>Number in Group</b>	<b>Number of Cocktails Demonstrated</b> (please select which you would like when booking)	<b>Number of cocktails you can make and drink!</b>	<b>Price Per Head</b>	<b>Time Allocated for session</b>
2-7	3	2	£24	1
8-13	4	2	£20	1 1/2
14-20	5	2	£18.50	2
21-30	5	2	£18.50	3



## Ingredients

Lime  
Mint  
Sugar  
Ice  
White rum  
Soda

# MOJITO – Muddle and Stir method



## Ingredients

Gold rum  
Malibu-flavoured rum  
Coconut cream  
Pineapple juice  
Ice  
Pineapple

# PINA COLADA Blend method



## Ingredients

White rum  
Fresh strawberries  
Strawberry liqueur  
Lime  
Ice

# FROZEN STRAWBERRY DACQUERIE – Blend Method



## Ingredients

Vodka  
Peach Schnapps  
Blue Curacao  
Cointreau  
Apple Juice  
Ice

# AQUAMARINE Shake Method



## Ingredients

Vodka  
Caramel Vodka  
Coffee liqueur (Tia Maria)  
Espresso coffee  
Ice  
Coffee beans

# ESPRESSO MARTINI Shake Method