



COCKTAIL MASTER CLASS

be::ini

The cocktail bar at Hilton Auckland

OVERVIEW

Choose from a selection of classic drinks before delving into their fascinating history and the techniques needed to master the perfect cocktail.

Then, become a mixologist in your own right and jump behind the bar to create your own cocktail creation and even compete with friends.

THE CLASS

Warm up at the beginning of the exciting 90-minute experience with a Bellini served on arrival.

Our Bellini mixologist will introduce you to the Art of Mixology with some background knowledge on your 3 chosen cocktails for the night, revealing tips and tricks for a successful mix. In between cocktail lessons, everyone can nibble on a delectable selection of bread, dips and antipasto items.

Then go behind our bar and put the new skills into action, as guests get the chance to make their own cocktail to enjoy. Plenty of fun is set to be had with ingredients, garnishes and much more!

GROUP SIZES

A regular cocktail class is designed for groups of 4 – 15 guests. Final number of attendees must be confirmed 3 working days prior to the event.

PRICE

\$59 per person, includes a Bellini on arrival, three cocktail demonstrations and the chance to jump behind the bar and make a cocktail each. Two tasting platters enough for your group size with breads, dips and a chef selection of antipasto items.

PAYMENT

A 100% deposit is required to confirm a cocktail class. The guests need to provide us with a credit card authority for any additional charges.



MORE FUN WITH AN UPGRADE

Make the most of the night with the below add-ons:

- Mini burger platter \$90 per platter
- Skewers \$95 per platter
- Cheese board \$112 per platter
- Additional cocktail \$16 per person

SELECTIONS



MOJITO

Combines sweetness and refreshing citrus, mint flavours, complemented with a kick of rum.



CAIPIROSKA

Made up of vodka with a sweet and tangy flavour.



LONG ISLAND ICE TEA

A tall and handsome cocktail, ranked in the top 5 most popular drinks in the world.



MOSCOW MULE

Muddled sugar and limes with a generous pour of vodka and topped with ginger.



COSMOPOLITAN

One of the most glamorous drinks boasting a light and refreshing taste.



TOBLERONE

A perfect dessert drink for someone with a sweet tooth who loves something creamy.



**BOOK YOUR
COCKTAIL CLASS
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