

ROSANNA'S

Garden Bar & Eatery

COCKTAIL CLASSES





Overview

Choose from a selection of cocktails 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. Perfect for a work social event, Birthday Party, Hen or Stag Do!



The Class

Warm up at the beginning of the exciting 90-minute experience with bubbles served on arrival. Our Bartender 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 delicious selection of bread, dips and cheeseboard items. Jump behind the bar and put your new skills into action. Each guest will have 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 / Price

A regular cocktail class is designed for groups of 4 – 6 guests. \$65 per person (\$55 for mocktails), includes a Bubbles on arrival, a taste of each of the three cocktail demonstrations and the chance to jump behind the bar and make your own cocktail, tasting platters enough for your group size with breads, dips and a chef selection of cheeseboard items. For larger groups please enquire for a bespoke package.



Add On's

- Charcuterie platter \$35
- Breads and Dips \$18
- Cheese board \$35
- Mediterranean platter \$24
- 1x Additional Cocktail \$16
- Bottle of Deutz \$65



Cocktail Selection

Mojito - The combination of sugar, mint, lime juice and soda water is nothing if not refreshing and using unaged white rum is key.

Elderflower Margarita - Most popular cocktail in North America – for good reason, tang of lime, sweetness of orange liqueur, distinctive tequila.

Charlie Chaplin - A remake of a forgotten classic cocktail invented in New York in the 1920's. Made with sloe gin, brandy and lime juice – yum!

Cosmopolitan - One of the most glamorous drinks. The legendary cosmopolitan is a simple cocktail with a big history – a Sex In the City's classic

Toblerone - A rich after dinner drink inspired by the iconic Swiss chocolate that is nutty, creamy and decadent – a perfect dessert cocktail.

Espresso Martini – An absolute classic which has boomed in popularity in Auckland over the last few years! Easy to impress your friends and make at home!

Aperol Spritz - its bittersweet flavour, aromatic botanicals and easy going alcohol content makes it a perfect choice for pre-dinner sipping.

