

Deconstructing Cocktails \$170

1806
EIGHTEEN·O·SIX

Understanding what makes a cocktail a cocktail – price now includes our Complete Cocktail Book & DVD



'Deconstructing Cocktails' is all about understanding what makes a cocktail a cocktail, how to create and serve the perfect Martini, and how to open up your liquor cabinet and make a great tasting cocktail from whatever you happen to find! 1806 takes 'students' through a series of different classic and modern cocktails to show how they are related. We break down the quintessential recipes and explore how each spirit can be matched to complimentary flavours.

'Deconstructing Cocktails' is a four hour practical session where 'students' will be required to make and drink a variety of cocktails.

We run the sessions from 1pm till 5.30pm on 1st Saturday of every month.

The classes are bookings only; consist of less than twelve 'students', Please RSVP before the day.

You will receive a certificate of completion and printed notes of all recipes, spirit history and a copy of Complete Cocktails book and DVD - written by our very own Sebastian Reaburn.

Other Courses available at 1806 Include:

Victorian Responsible Service of Alcohol - \$65 Deconstructing Cocktails - \$170

The "Art of Flair" bartending course \$180 Essential Cocktail skills (3 days) - \$500

Complete Bartending Course (5 days) - \$760

For further info please contact:

Lisa Kelly 0400 225 532

Or 1806 Cocktail Bar on 03 9663 7722



MIXOLOGY MANAGEMENT PTY LTD

ABN: 14 120 227 232 Provider No. 21969

p 03 9663 7722 f 03 9663 6010 169 Exhibition Street Melbourne Victoria 3000

drinks@1806.com.au www.mixologymanagement.com www.1806.com.au

Cocktails - Events - Training