

## THE COCKTAIL CHALLENGE

Team Work

Creativity

Performance

Team Roles

Communication

Competition

Time Management

Physical Dexterity

Fun



### BRIEF

In Just 2 hours delegates must all learn about spirits and drinks – what goes with what – how to make and present the perfect cocktail, which garnish to use, how to burn the acid from a lemon peel, how to sugar coat a glass and of course how to 'flair" juggle bottles whilst serving.

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Unsurprisingly a supremely popular team building activity - learn about cocktails, make cocktails, drink cocktails ....what's not to like!



## WHY THE COCKTAIL CHALLENGE?

The Cocktail Challenge is simply great fun. Teams learn all the dark arts of free pouring spirits, cocktail mixing, bottle juggling ('flair') and identifying spirits - and all the while they get to drink what they make!!

We use the real thing (a variety of branded spirits and strange liqueurs – as well as a wide selection a non alcoholic fruit and smoothie ingredients) and bring our own fully stocked bars. This can be set up in any hotel room (just make sure it's ground floor or accessible by lifts)

This activity lasts between 1-2 hours and is great as an afternoon event, a pre dinner fun activity



## HOW IT WORKS

There are 3 different stages to the Challenge – the teams rotate around these 3 stages before finishing with the Cocktail Grand Finale

### 1. The Drinks (World Famous Cocktails)

Shake up some of the most popular classic and contemporary concoctions from around the world including the Sling, Mule, Daiquiri, Bramble and many more. We can also include a smoothie session - great for those who prefer not to drink. Create some superb tasting fresh fruit smoothies and learn how to cut eye catching garnishes with a selection of exotic fruits.

### 2. The Knowledge (Spirit Tasting & Layering)

Learn what mixes well with what and what doesn't. This session involves tasting and experimenting of more exotic and rare spirits. Learn the density of different spirits, liqueurs and juices and then create your own layered cocktail and shooter.

### 3. The Fun, the Flair!

(The art of moving and shaking)

Our Flair School instructor / bar men will develop a small routine with each group to put into practice behind the bar. A great opportunity to impress your colleagues with the ultimate Tom Cruise moves!

We then end with a 'Ready Steady Cocktail' style competition where the best bartender(s) from each group fight it out to create the perfect cocktail using their new knowledge from new skills learnt.

