

The “Art of Pouring”

emc³

What is the “Art of Pouring”?

Ever felt a tinge of jealousy as you watch the barman of a swanky club using his cocktail making skills to impress everyone in the room? Ever entertained the thought that it looks really easy and that you would be able to do so much better? EMC³ offers the chance for all mixologist wannabes to learn the techniques of how to make the perfect drink – popular or exotic.



What else does your experience include?

Your clients or employees are taught to make popular & exotic Cocktails from Caiprinhas & Mojitos to Cosmopolitans & Manhattans in sumptuous surroundings such as top a London Bar, Club or a West End Gallery. The evening includes learning to make four cocktails (including Champagne), sushi and dancing.

Sample Schedule:

- 6.30pm you arrive, welcomed by the first cocktail.
- 7.30pm you are ushered to the bars in groups. You are talked through the cocktails you are drinking (the ingredients, the history, the taste). You are then taught how to make the cocktail, and the processes involved (shaking or stirring, building or muddling). Finally you are invited to step behind the bar and make your own cocktail (or invent your own) .
- 8.00pm move onto next bar and repeat the process with the other cocktail.
- 8.30pm move on, and repeat once more.
- 9.00pm sample more delights of the bar and the canapés.

Choice of Venues / Cities:

London: (further venues available upon request)

- The Gallery
- Adam Street
- Proud Gallery
- Swan Mead Gallery

Manchester, Bristol, Edinburgh

Please note that costings will depend on venue choice

Restrictions: *No Under 18's*

Availability: *All year round*

How far ahead should I book? *Please enquire*

Are spectators allowed: *Yes*