

Brandywine Bartending

Online Classes & Workshops



Dave and Geoffrey Mott – Owners and Head Bartenders



Brandywine.ca

Online Cocktail Classes Delivered

4-30 participants – LIVESTREAM ZOOM

\$99-159/head– 4 / 10 minimum participants required

1 hour [20-30minute lesson followed by Q&A breakout]

Includes lesson, cocktail ingredients, equipment & local delivery

Punch Club \$99/Person (minimum 10 participants)

Five ingredient drinks made with the basic equipment

Enjoy a Tiki rum favourite and a gin raspberry sour in this club style service event with house made Tiki punch and raspberry syrups, Tiki citrus & lemon with rhubarb juice blends, dehydrated citrus garnish, Tiki parasols, and Boston shaker. * Does not include specialty glassware. Add glassware for \$20

Tiki Treasure Chest \$119/person (minimum 4 participants)

The focus is on fun as we explore the world of Specialty Rum cocktails.

Jamaican Rum blend, house made syrups: almond orange flower, pomegranate citrus grenadine and ginger spice syrup, lemon/lime juice, specialty bitters, dehydrated citrus & cherry garnish, Tiki parasols, muddling spoon, mixing glass and Collins glass. * Add a ceramic Tiki Mug for \$35

Speakeasy Classics \$159/person (minimum 4 participants)

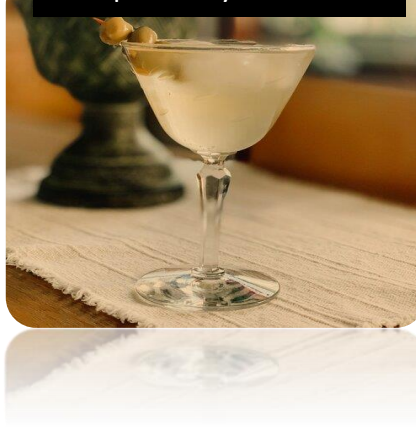
Travel back to the Roaring Twenties to experience these prohibition sippers.

Participants choose between 100% Rye Whisky, Kentucky Bourbon or Craft Gin, with chamomile vermouth or house made lemon apertif, including lemon juice, specialty bitters, dark cherries or stuffed olives, muddling spoon, mixing glass and choice of: Heavy Crystal Rocks or Marie Antoinette Cocktail Coupe.

Tiki Treasure Chest



Speakeasy Classics



Punch Club



Digital Modern Classics Cocktail Tastings

10-50 participants – LIVESTREAM ZOOM PRESENTATION

\$89/head– minimum 10 participants

1-hour cocktail demonstration class with complete cocktails delivered

Centralized delivery only

Participants pre-select two drinks from a special list of modern classics that are presented live by our head mixologists to your group via our online stream. The lesson includes the drinks' historical relevance, craft ingredients run down and the modern techniques used to prepare them. The class is entertaining and educating while participants enjoy a drink made especially for them.



Some cocktail flavours options covered in Modern Classics are:

- Smoked Ginger Rum
- Brazilian Passionfruit
- Herbal Cherry Whiskey
- Lychee Grapefruit
- Others....

Contact us for more details on the drinks we can offer.

Online Cocktail Events

Celebrate with your friends, clients or team members at our virtual barschool from the safety and comfort of your home.

Other Digital Services & Delivered Cocktail Experiences

Brandywine Mixology Online Instruction

\$500 – Up to 20 participants [\$35/head above 20]

LIVESTREAM - 25 minutes online

Our head mixologists will host your group for a 25 minute Zoom session to make drinks from a recipe card emailed to your group. All ingredients are sourced by the participants with assistance from our admin team ahead of time and the drink is prepared using basic equipment from your home.

The Brandywine Box

\$55/person - Minimum 15 Participants

OPTIONAL LIVESTREAM – 25 minute online

Choose one drink from our list of modern classics for your group. Each Cocktail Box includes a pre-mixed hand crafted cocktail and specialty glassware delivered to your group ahead of the class for enjoyment during the session. Brandywine Bartenders explain the ingredients and technique to make the drink again at your home bar.

House Cocktails Available:

The Modern MaiTai

- *Smoked Rum, Ginger Falernum, Almond Syrup, Emrakule Bitters & Dehydrated Pineapple.*

Top Hat

- *Cognac, Craft Chamomile Sweet Vermouth, Maraschino, Amaro Montenegro & Bitters.*

Around the Bend

- *12 year Rye, Crabapple Lime Syrup, Hibiscus Raspberry Tea, Old Fashioned Bitters & Lime Wheel.*

Pearly Blitzer

- *Vodka, Lychee Liqueur, Grapefruit Juice, Grapefruit Bitters & Orange Slice.*

Lightning in a Bottle

- *Infused Spicy Tequila, Agave Syrup, Ignited Scotch, Orange Oil & Lime Wheel.*

Peruvian Daisy

- *Pisco, Pomegranate Syrup, Rhubarb & Cranberry Bitters, & Lemon.*

Bartender's Choice

- *Surprise me!*

Online Workshop Add-Ons & Upgrades

1. **Add another Cocktail.** Add another selection from Tiki Treasure Chest, Speakeasy Classics or Mexican Shake-off to your lesson. \$40-\$60/person
2. **Old Fashioned Kit** – Add a Bourbon or Rye old-fashioned cocktail kit. Includes how to lesson, Angostura bitters, cane sugar, Amarena cocktail cherry & large format ice cube tray. *Great add-on with a Yarai Mixing Glass.* \$60/person
3. **Tiki Mug** – Add a ceramic Tiki mug to your event for \$35/person
4. **Specialty Glassware** – Add a specialty heavy rocks, Collins or Marie Antoinette coupe glass for \$20/person
5. **Yarai Japanese Mixing Glass.** Add a touch of class by adding an high end mixing glass to the kit. \$50/person
6. **Frozen Apricot Cilantro Margarita.** Add our award winning cocktail, *Hesperides Philter*, with house infused apricot cilantro tequila, orange liqueur, and lime, crushed ice equipment and snifter glass. \$50/person
7. **Trivia Session with Prize.** After our lesson we will stage a quick trivia session online. The winner will receive 2 seats in our Modern Classics Cocktail class in the form of gift digital e-certificate. All other participants get a 50% off discount code to join them or attend another class. \$150
8. **Premium Spirit Tasting and Lesson.** Each participant receives 6 oz (3 x 2 oz) of premium spirits from different regions of the world. The lesson shows the multiple styles of the liquor, how they are made, and the history of these international liquors. *Glassware not included.* \$35/person
9. **Premium Tasting Glass.** Perfect with the Premium Spirit tasting. Add three liquor tasting glassed to the kit. \$33/person
10. **Shooter Icebreaker.** Two Fun pre-batched shooters are included with the kit. We start the event with a shaken shooter for everyone to build and try. *2 oz shot glass included.* Choose from: Dark Lemon Drop (Vodka), Old Fashioned Spritz (Gin and Cassis), Passionfruit Margarita (Tequila) or Burt Reynolds (Whisky & Butterscotch). \$22/person
11. **Party Gifts.** Each kit includes a party favour package styled for each session. Ask us for details \$19/person
12. **Fees Bitters Gift.** Include a full bottle of Fee's bitters for future use. \$25/person
13. **Scrappy's Bitters Gift Box.** Add an assortment of 4 x 25ml Scrappy's bitters for future use. Includes a short bitters lesson and how to use them. \$55/person



Yarai Mixing Glass
& Old Fashioned

NOTE: Some add-ons or upgrades incur additional delivery fees.

Frequently Asked Questions

1. **Non-Drinkers & Special Requests:** Events can easily be held with non-alcoholic options. Contact us for info or other special requests –6045657708 info@brandywine.ca
2. **Delivery Fees:** Online Delivered Classes include delivery to the local area. Other fees may apply depending on locations. Please see the map. Centralized delivery is available at a discount.
3. **National Delivery:** National delivery is available with two weeks advance notice. \$100/delivery
4. **24 hour Delivery:** Events can be organized with 24 hours notice for \$100/person
5. **Booking Deposits:** We require a 50% pre-tax deposit to confirm an event date
6. **Online Event Deposit Return Policy:** 100% with 10 days notice / 50% with 5 days notice
7. **Minimums:** Workshop prices are based on participants count only.
8. **Numbers Confirmation:** We require 7 working days notice to guarantee delivery. Two weeks is required for national delivery
9. **Personalized Events:** Personalized event are available. Please contact us to discuss your needs and for pricing. Additional fees apply.
10. **Styled Drinks:** We can provide styled cocktails to match your brand or event theme.
11. **Larger Groups:** We can accommodate requests for groups larger than our maximum with additional lead time.
12. **Online Instruction Only:** We provide online instructor led classes without delivery from \$35/head

PRIVATE TRAINING: We are available for one-on-one training at our facility or of site for **\$150/hour** to cover modern cocktails and bartending technique, recipes, and private hospitality training. Training packages for specific learning objectives are available on request. Minimum 1.5 hours on site. Minimum 4 hours off-site at your home or office. Subject to 18% gratuity.



Tiki Treasure Chest
Cocktail Kit

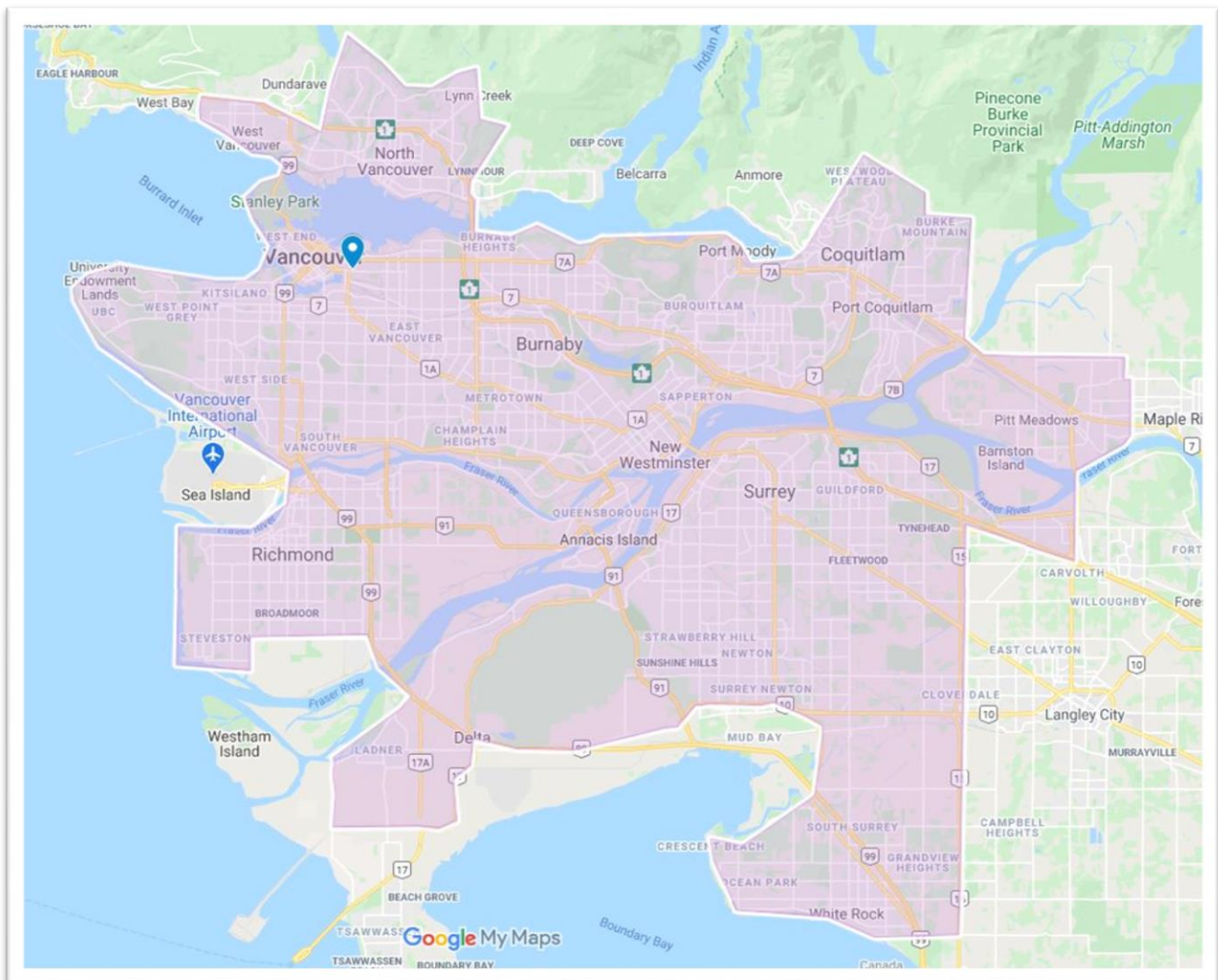
Brandywine Local Delivery Radius

Online classes include delivery to our local area as indicated below.

Delivery within the lower mainland outside this area is subject to a \$35 fee.

National or international delivery are subject to a \$100 fee.

Please contact us for a quote.



Hire Us: Professional Bartending Services

Brandywine provides professionally trained bar staff for your event, cocktail party, wedding, or other gathering. Our rates are flexible depending on your needs:

Bartending Service Open Bar: \$20/hour

Premium Bartender Service: \$40/hour + Gratuity

* All staff placements are subject to a \$50 admin fee for up to 3 staff. An additional \$10/ bartender is applied for each staff above three. Admin fee includes event consultation, liquor purchase amount calculation, and cocktail suggestions. Minimum call is 5 hours.

Cocktail Styling \$50/Hour (Minimum 4 hours/drink)

Cocktail styling for your event brings a personal touch to your guest's drinks. Our top bartenders sculpt new drinks inspired by you, your company, your brand, or your group.

Past Stylings & Corporate Clients

- Personalized Cocktails for Bride And Groom
- Price Waterhouse Cooper
- Indian Summer Festival
- MuzArt Festival
- Khiehl's Body Spray
- Chanel Bleu Fragrance
- Hudson's Bay
- Lululemon
- Herschel Supply
- Amazon.com
- Accenture
- BC Realtor's Association
- Du Maurier - Imperial
- Blu Realty
- Booking.com
- Concorde Pacific
- Deloitte



Deloitte.



Booking.com



accenture
High performance. Delivered.



BRITISH COLUMBIA
REAL ESTATE
ASSOCIATION

blu
REALTY

Workshop Reviews

- We had a GREAT time at the cocktail class! Ready to take over the world now...one cocktail at a time.
Lori Lee Santos
- Such a good experience. Anyone interested in bartending should go here!! amazing, fun and welcoming environment
Tori MacGregor
- It was fun, interactive and educational. i fXXXing loved it.
Caroline Verstappen
- Had a great time. Loved all the drinks, techniques and both instructors were great. Thank you!
Darren Hollett
- "Great class!! The instructors really know what they're talking about. 4.5 stars!"
Jordan Lu

