

Brandywine Bartending

Private Classes & Workshops



Dave and Geoffrey Mott – Owners and Head Bartenders



Brandywine.ca

Cocktail Wars!

\$960: 1-15 participants

\$64/head beyond 16 – maximum 30-40

- **2.5-3 hours**

Cocktail Wars! is an instructor-led interactive workshop and cocktail contest where teams compete in a series of bar challenges to create a new cocktail to be judged by Brandywine Staff. Teams work together to create the best tasting cocktail using skills and techniques learned in a short seminar. Challenges may include trivia, speed, ingredient hunt, black box, flair and other roadblocks.

Workshop includes: cocktail tasting, hands-on participation, cocktail competition, bar snacks, and lecture.

Available Seminar Upgrades:

Charcuterie and Cheese Boards - \$139

Sushi Platters – \$70-\$90

- ☑ **Smaller group? --- Info on Intimate Cocktails Wars [See page 5](#)**
- ☑ **Online Version Live Streamed to your homes now available [See page 5](#)**



Modern Classics Cocktail Tasting

\$900: Our Best Deal at \$90/head

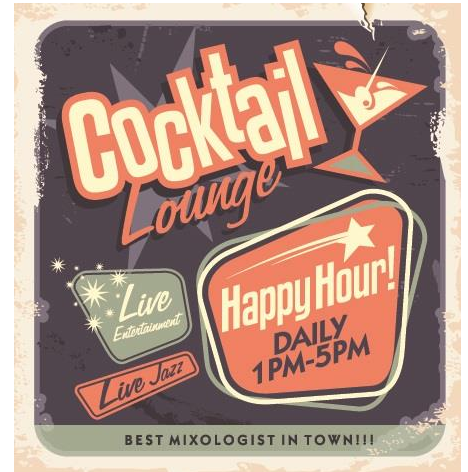
\$90 head (10 – 12 People)

\$700: Intimate Event

\$100 head (7-9 People)

\$500: Private 2-person Private Class

- **2-3 hours depending on group size**



The workshop begins with a short introductory seminar covering classic bartending techniques, modern classic cocktails, their history, and the traditional methods of preparing.

After the demonstration, our head bartenders invite participants behind the bar for one-on-one training in the creation of new cocktails for sampling.

Workshop includes: lecture, hands-on participation, bar snacks, a cocktail list including garnishes and tasting of all cocktails discussed.

Modern Classics Intimate Groups:

Small groups are invited to book private Modern Classics for up to 7 people. It's a perfect event for 6 individuals or 3 couples.

Available Seminar Upgrades:

Charcuterie and Cheese Boards - \$139

Sushi Platters – \$70-\$90



The World of Bitters: Bitters Making Session

\$500: 2-9 participants

\$50/head beyond 6 - maximum 9 participants

2 hours

The secrets of the most elusive cocktail ingredient revealed. A retrospective tasting covering the history of bitters, their medicinal use and digestive aids, as well as their development as cocktail ingredients; followed by hands-on work in our cocktail bar; your team is lead by Brandywine head bartenders to understand, develop and create specialized bitters, infusions and syrups to take home after the class.

Workshop includes: tasting and lecture, class participation, bar snacks, and take-home infusions.

Available Seminar Upgrades:

Charcuterie and Cheese Boards - \$139

Sushi Platters – \$70-\$90



Intimate Cocktail Wars! \$690 minimum

\$69/head * maximum 15 people at this pricing structure before accessing reduced rates

A private cocktail contest tailored to your smaller group of friends, three to eight couples, intimate corporate event, or staff party.

Intimate Cocktail Wars can be booked at our private venue any day of the week. Please call us at 604-565-7708 to confirm availability.

Frequently Asked Questions

- 1. *Non-Drinkers & Special Requests:*** Cocktail Wars can easily be held as a non-alcoholic version. Contact us for info or other special requests –6045657708 info@brandywine.ca
- 2. *Event Booking Times:*** 2pm/5pm/7pm: Sun through Friday. Saturday: 2pm & 5pm only. *Note: We will accept times within 30 minutes of our set start times at your request.*
- 3. *Bar Snacks:*** BBQ Peanuts and Pretzels: contact us regarding any allergies
- 4. *Venue Rental:*** Guests may book our venue beyond their allotted workshop time at \$250/hour
- 5. *Travel:*** Workshops are available off site for an additional \$1000 travel fee
- 6. *Outside Food:*** Requires consent from Brandywine. Service charges apply.
- 7. *Booking Deposits:*** We require a 50% pre-tax deposit to confirm an event date
- 8. *Deposit Return Policy:*** 50% returned with 14 + days cancellation notice.
- 9. *Minimums:*** Workshop prices are based on participants count only. Upgrades are additional fees
- 10. *Numbers Confirmation:*** We require 48 hours notice to update an invoice for a reduction in participant numbers. Increases are available up to the start time of your event.
- 11. *Premium Service:*** Head bartenders work your event and create craft cocktails upon request
- 12. *Small Groups:*** Socially distant events for small numbers are available for Modern Classics only.
- 13. *Intoxication Cancellation Policy:*** Brandywine does not train participants that arrive intoxicated. Intoxicated persons will be refused service and required to leave the premises immediately.

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.

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: \$30/hour

Premium Bartender Service: \$50/hour + Auto 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 \$150/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
- Khie'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



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Seminar Upgrades



Food Options

2Please note: Some food items are available at specific times only

Charcuterie and Cheese Boards - \$139

+ \$20 - Vegetarian option available (incl extra Cheese, Artichokes, Veggies with Humus)

Serves 8-10 People

Includes:

Locally Made Whole Wheat Bread

Gluten Free Rice Crackers

4 Fresh Cheeses

3 Salami and 3 Ham

House Pickles

Preserves & Mustard

Sushi: \$70 - \$90

- A. **Roll Tray - \$90:** Dynamite Roll, California Roll, Yam Tempura Roll, Chicken Teriyaki Roll, Beef teriyaki roll, Kappa Maki, Tuna Maki, Salmon Maki, Spicy Tuna Roll, Spicy Salmon
- B. **Roll and Nigiri Platter - \$75:** 2 salmon, 2 tuna, 2 Tobiko, 2 Red Snapper, 2 Hokkigai, 2 Chopped Scallop , 2 Ebi, Tuna Maki, Dynamite Roll, California Roll,
- C. **Basic Combo Tray - \$75:** 4 California Roll, 2 Kappa Maki, 2 Salmon Maki, 2 Tuna Maki
- D. **Vegetarian Tray - \$70:** Avocado roll, Yam tempura roll, Inari roll, Vegetable roll, Cucumber roll, Oshinko roll, Tofu roll

NOTE: We require 48 hours notice to accommodate requests for appetizers.

NOTE: Outside food is not permitted without direct consent from Brandywine.

\$15/ head Service charges will apply. \$5/ head cake charge will apply.

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

