

Beini

Cocktail Classes



Bellini Bar, Ground Floor, Hilton Auckland, Princes Wharf, Auckland CBD
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Be:ini

Get behind the bar and learn the ART OF MIXOLOGY with your very own dedicated tutor. Enjoy tasty cocktails and platters, and have fun along the way!



The Class

Warm up at the beginning of an exciting experience with your preferred cocktail, served on arrival. Our Bellini Mixologist will introduce you to the 'Art of Mixology' with some background knowledge on your chosen cocktails for the night, revealing tips and tricks for a successful mix. Get ready for the action, make your very own cocktail and compete with your friends; you'll now be the mixologist behind the bar having fun with glasses and garnish and more!

The Cocktails

Our Bellini cocktail list on page 3 highlights our 3 blending techniques. On arrival our mixologist will concoct your first drink of choice; using one of these methods. The mixologist will then take you through the other 2 blending practices, shaking up a further 2 cocktails for you to savour.

Then it is your turn to challenge yourself and get behind the bar. Choose a mixing technique you favor, the cocktail you desire and stir it up.

When you love the experience that much, your class is then able to upgrade the class and you are able to continue to create even more cocktails if you so desire.

Tasting platters

Enjoy a Bread + Dips platter and an Antipasto platter; you may upgrade your food choices from the Bellini Bar menu. If you wish to do this, just let us know.

Numbers

A regular cocktail class is designed for groups of 4 - 15 guests. For bigger groups and special events up to a maximum of 23 people, cocktail classes can be arranged with our Event Sales Team. Final number of attendees must be confirmed three working days prior to the event.

Timings

Classes can be booked Sunday – Wednesday from 12pm to 5pm and Thursday – Saturday from 12pm to 4.30pm. The class will take approximately 1.5 hours.

Cocktail class package \$59.00 per person which includes:

- Two cocktails per person
- Two tasting platters enough for your group size
- Private Mixology tutor

Payment

A 100% deposit is required to confirm a cocktail class. The guest needs to provide us with a credit card authority for any additional charges.



COCKTAIL SELECTION

Muddling technique

Mojito

This drink is a combination of sweetness and refreshing citrus, mint flavours are intended to complement the potent kick of rum. This cocktail is perfect as a refreshing summer drink.

Caiproska

This cocktail is made up of vodka which is a less strong flavour and quite easy to drink with a sweet and tangy flavour. Most people love this 'user friendly' drink which is the perfect drink for socialising.

Built technique

Long Island Ice Tea

The long island ice tea is the basis of many elaborate mixed-drinks. A tall dark and handsome drink which is ranked in the top five of most popular drinks in the world.

Moscow Mule

This drink is for the vodka craze fans, muddled sugar and limes with a generous pour of vodka and is topped up with ginger beer for that refreshing taste.

Straining technique

Cosmopolitan

This drink is one of the most glamorous drinks which has got a unique taste. Have a sip and you would probably know why the girls in 'Sex and the City' stick to it

Margarita

The margarita is a cocktail consisting of tequila mixed with orange flavoured liquor and lime juice. One of the most common drinks served shaken with ice, on the rocks or frozen....

Toblerone

This drink is made from all the sweet ingredients, a perfect desert drink for someone with a sweet tooth and love something creamy.



MORE FUN WITH AN UPGARDE

Upgrade bread and Dips platter to another platter

Mini burger platter \$6.00 per person
Skewers platter \$6.50 per person
Munch and Crunch platter \$5.00 per person
Cheese platter \$8.20 per person

Upgrade Antipasto platter to another platter

Mini burger platter \$2.50 per person
Skewers platter \$3.00 per person
Munch and Crunch platter \$1.50 per person
Cheese platter \$4.70 per person

Add an additional platter

Mini burger platter \$90 per platter
Skewers platter \$95 per platter
Munch and Crunch platter \$80 per platter
Cheese platter \$112 per platter

Add an additional cocktail

\$16.00 per cocktail for all techniques.



BOOK YOUR COCKTAIL CLASS TODAY

Please contact us to make your booking

email bellini@hilton.co.nz

PH 09 9782036

Our event sales person will be pleased
to look after your personalised cocktail class