



## COCKTAIL MAKING CLASS

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### THE RECIPES

We always have a lot going on, so please stay in touch to find out the latest. Follow us on Instagram and sign up to our newsletter below.





## REVIEW THE CLASS

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PLEASE CLICK ON THE STARS BELOW  
TO RATE OR LEAVE A REVIEW!

Reviews and feedback are very important to us as an independent business. Thanks for the support and we hope you enjoyed your class.





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# HENNY HIGHBALL

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WELCOME DRINK



[Recipe online →](#)

## WELCOME DRINK - HENNY HIGHBALL

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Guests to our cocktail classes are welcomed with a light and refreshing spritz to whet their whistles and get the ball rolling. Our simple but delicious highball consists of Hennessy cognac, peach bitters and London Essence White Peach & Jasmine Soda served tall with plenty of ice and a slice of grapefruit.

### INGREDIENTS

25ml Hennessy VS Cognac

2 Dashes Peach Bitters

London Essence White Peach and Jasmine Soda

Pink Grapefruit Slice for Garnish



[Recipe online](#) →

# THE PAPER PLANE

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Recipe online →

## THE PAPER PLANE

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The Paper Plane is a modern Classic and an industry favourite created in 2008, it's a carefully balanced sour featuring bourbon, Italian aperitivo, amaro and lemon juice in equal parts.

### INGREDIENTS

20ml Buffalo Trace Bourbon

20ml Select Aperitivo

20ml Montenegro Amaro

½ Lemon, squeezed

Paper Aeroplane & Peg or Lemon Twist Garnish



Recipe online →

# GIN & ELDERFLOWER JULEP

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[Recipe online →](#)



## GIN & ELDERFLOWER JULEP

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The Elderflower Julep is one of our signature drinks and a firm favourite of our team and our guests. The classic combination of summery British ingredients: gin, apple juice, lemon and elderflower liqueur, makes for a deliciously refreshing and drinkable cocktail.

### INGREDIENTS

40ml Bombay Sapphire Gin

25ml St. Germain Elderflower Liqueur

25ml Cloudy Apple Juice

¼ of a Lemon, muddled

8-10 Mint Leaves, slapped

Mint Sprig to Garnish



[Recipe online →](#)

# TOMMY'S MARGARITA

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[Recipe online](#) →

## TOMMY'S MARGARITA

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The Tommy's Margarita is perhaps the most famous twist on the classic Tequila cocktail. Created by Julio Berjemo at his parents' restaurant in San Francisco – Tommy's, Julio replaced the traditional triple sec or orange liqueur of a classic Margarita with agave nectar, a syrup derived from the same plant that makes tequila.

### INGREDIENTS

50ml Patron Silver Tequila

20ml Agave Syrup

Juice of 1 Whole Lime

1 inch Chilli Chunk (optional)

2 Fresh Raspberries (optional)

Lime Wedge, Chilli Top or Raspberry for Garnish



[Recipe online](#) →

# THE BUCCANEER

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Recipe online →

## THE BUCCANEER

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The Buccaneer is a house creation courtesy of our very own Sasa Ruvidic. This banana-based tiki drink is inspired by a cocktail published by The Educated Barfly, submitted by one of their readers, called the Banana Farmer.

### INGREDIENTS

- 25ml Bacardi White Rum
- 25ml Bacardi Spiced Rum
- 25ml Giffard Banane du Bresil
- 20ml Velvet Falernum
- 25ml Pineapple Juice
- Juice of 1 Whole Lime
- Overproof Rum for Garnish
- Empty Lime Half for Garnish
- Cinnamon for Garnish



[Recipe online →](#)



Mixology

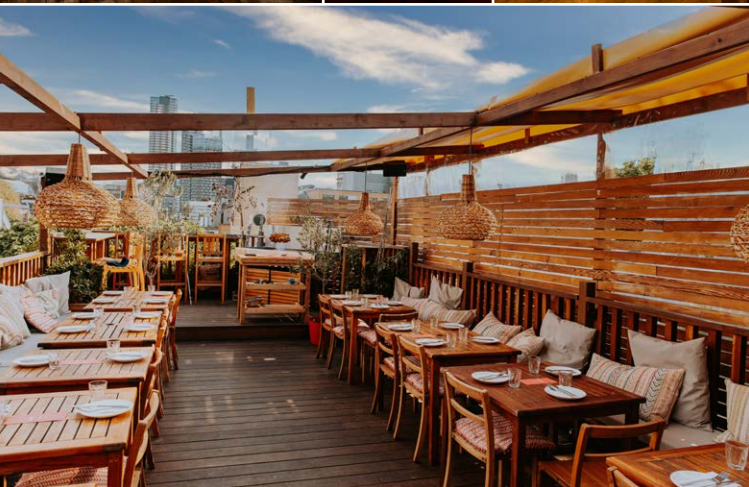
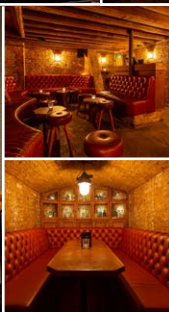
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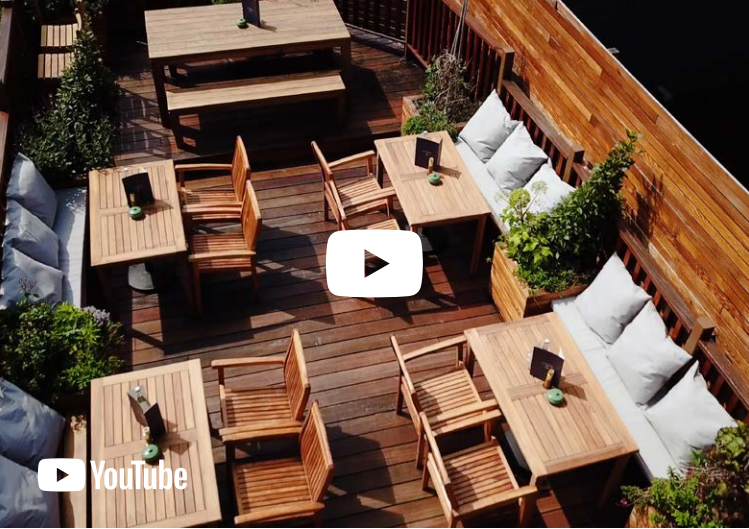
## WHO WE ARE

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Since being set up in 2009, Mixology Events has been dedicated to all things related to high-quality alcoholic beverages. We offer an extensive range of experiences – from tastings and mobile cocktail bar hires, to award-winning 100% interactive cocktail classes which we've taken with us on the road to a huge range of venues across the UK and beyond.

TT Liquor is our flagship venue located on Kingsland Road in Shoreditch, East London. TT is a multifaceted building, with four floors dedicated to all things related to high-quality beverages. As well as our 5 purpose-built cocktail making studios upstairs, TT Liquor is home to a liquor store, subterranean cocktail bar, tasting vaults, independent cinema, and garden roof terrace. TT has also provided spaces for a wide range of private events, supper clubs, food residencies and even our virtual cocktail classes.









## STAY IN TOUCH

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MIXOLOGY:



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