TIKI

# VIRTUAL COCKTAIL MASTERCLASS!

Get your work team, clients or friend group together for an unforgettable hands-on cocktail making experience. The Tiki Masterclass allows you and a group of 20 or more to learn how to make two incredible examples of Tiki cocktails; the classic Mai Tai and Black Pineapple twist on the Piña Colada - Put the Rum in the Coconut. Our expert bartender / presenters will share insider tips, tricks and techniques on this journey of delicious discovery from our live streaming studio.

MAI TAI

PUT THE RUM IN THE COCONUT

## HOW IT WORKS

A Tiki Masterclass box containing fresh cocktail ingredients plus pro quality bar gear will be delivered to all your participants. Get ready, dress up, dress down, bring your best shaker face plus your cocktail questions for the Q&A session. At the booked time fire up Zoom and our experts will take you through the 60 minute class where you'll become masters at making these two epic cocktails from the comfort of your own homes or office space. Oh, and there's a boozy pop quiz at the end of the session so be in it to win it!

## WHAT'S IN THE TIKI BOX?

- Tin on tin shaker
- Hawthorne strainer
- Step jigger / measurer
- 2 x 100ml Angostura Rum
- 1 x 100ml Coconut water
- 1 x 100ml Piña Colada Cordial
- 1 x 50ml Orange Liqueur
- 1 x 50ml Orgeat (almond syrup)
- Coconut chips
- 3 x actual limes!
- 1 x session sheet

### + UPGRADE

Go full pro – add the following:

- 2 x Tiki mugs
- 1 x Lewis Bag and mallet

## COSTS

Tiki box: $145 | Pro Upgrade: $245 | Delivery: $10 per box, Nationwide
Includes FREE online masterclass, valued at $750
Please get in touch and we'll start planning your online masterclass experience.

Get in touch now

"I can't get enough of the Black Pineapple Master Classes. They're the most fantastic way to spend quality time with close friends or clients – you listen, watch, learn and do – all delivered with the customary passion and knowledge of the BP team. With delicious cocktails and a garnish of competition, you have the perfect night where everyone leaves with tips and tricks on making better drinks."

– RORY WALKER, STRATEGIC ACCOUNT DIRECTOR | SALESFORCE