

*BORN TO  
SHAKE*

# In-Person Cocktail Classes

SHAKE THINGS UP AT  
YOUR NEXT EVENT!



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# Shake things up at your next event!

Round up the gang and learn how to make killer cocktails like a pro! Our cocktail classes are excellent for team building, corporate events, client appreciation, or holiday parties; we offer an engaging experience for your guests that includes a take-home gift.

You and your guests have private access to Born to Shake's luxurious mezzanine where everyone will receive a welcome cocktail upon arrival and a chance to mingle before the learning begins. Our Chief Shaker will guide you through two cocktails with ample time to enjoy each.

Your group will then have the space to enjoy their beverages and one another's company. Everyone will go home with two instructional recipe cards and the cocktail products to recreate their masterpieces at home.

This experience runs for  
approximately:

**1.5 hours total**

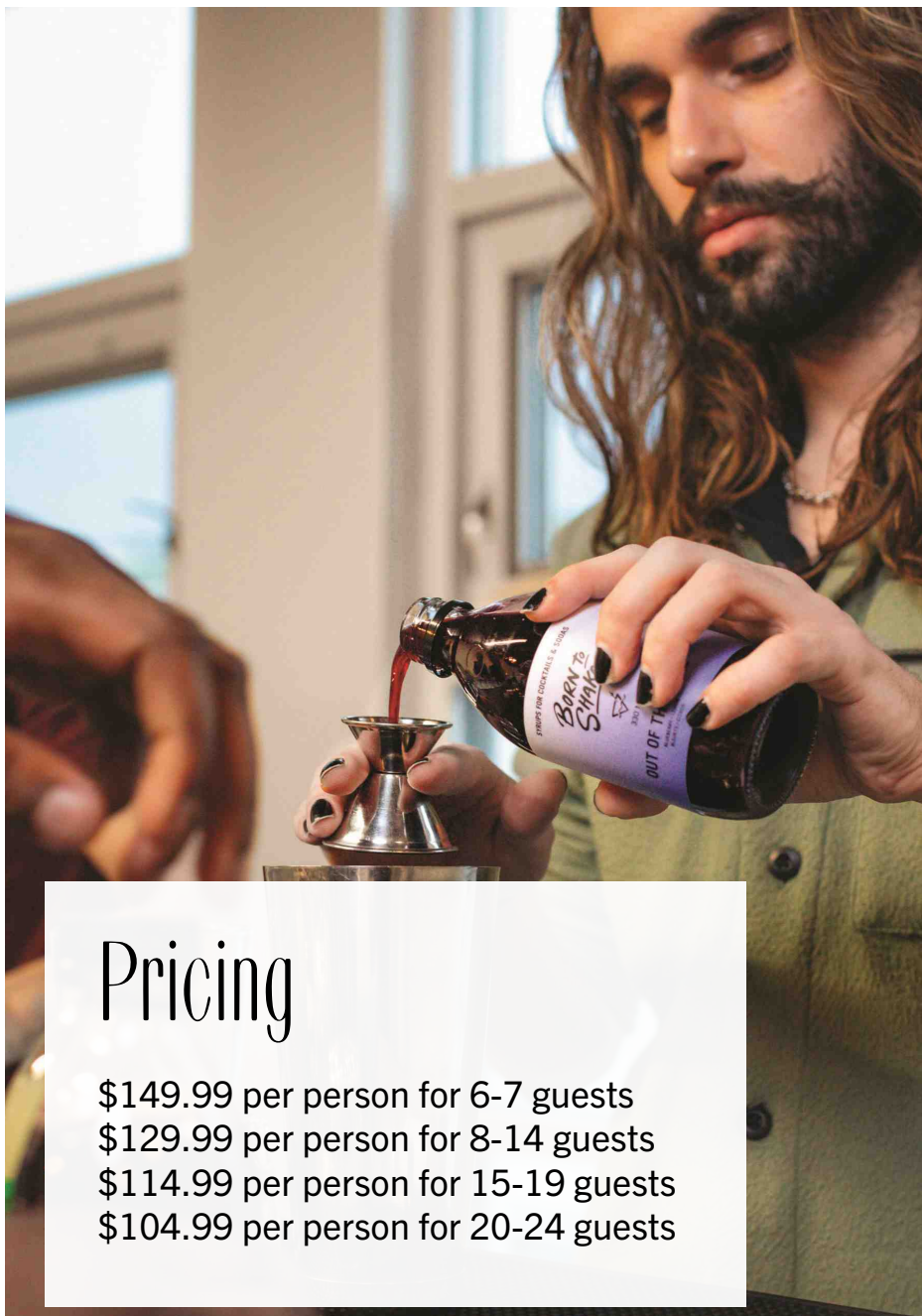


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# What's Included

Private Cocktail Classes are available daily and are subject to availability. You and your group will receive a carefully crafted welcome cocktail, a private cocktail class with two recipes taught by our lead mixologists, and a take-home cocktail kit for each guest including two instructional recipe cards.



## Pricing

- \$149.99 per person for 6-7 guests
- \$129.99 per person for 8-14 guests
- \$114.99 per person for 15-19 guests
- \$104.99 per person for 20-24 guests

Minimum of 6 participants per class. All sales are subject to 18% gratuity and tax. A 3.4% processing fee applies to all credit card payments.

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# Choose 2 Cocktails for your Class!

## 1. Whiskey/Spirit Forward:

- a. Classic Old Fashioned\*
- b. Carrot Cake Old Fashioned\*
- c. Manhattan\*

## 2. Margaritas:

- a. Blueberry
- b. Coconut & Hibiscus
- c. Habanero Watermelon
- d. Cucumber Mezcal

## 3. French 75ish:

- a. Slippery Slope (raspberry & cassis)
- b. Hibiscus & Rose
- c. Strawberry & Elderflower

## 4. Sour-esque:

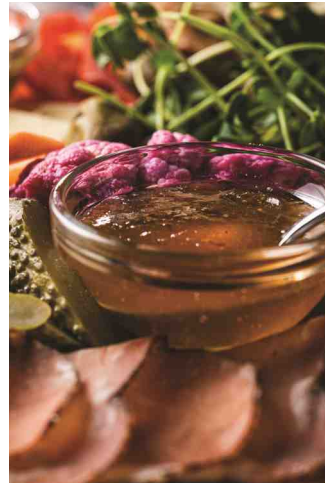
- a. Clover Club (raspberry & gin)
- b. Whiskey Sour
- c. Penicillin
- d. Lavender Drop Martini (gin & lavender)
- e. Pisco Sour

Most can be made as a mocktail / non-alcoholic option. Those that cannot are marked with \*.

Don't see what you're craving?  
Inquire about custom cocktail classes!







## Additional Add-Ons

Sharable Charcuterie Board: \$15 per person.

Enhance your stay by pre-ordering sharable bites from our tapas menu.

Custom branded recipe cards, barware, glassware, and other gifts.

Additional beverage service after the class.  
Book the mezzanine out for the evening - inquire about party options!

## Secure Your Date

A 50% non-refundable deposit is required to secure your date. Any food pre-ordered is non-refundable regardless of whether it was made for your party or not. The remaining total is due 7 days prior to your event.

Additional drinks & food consumed and/or Born to Shake cocktail products purchased will be invoiced that evening and are required to be paid in full by credit card before departure.

We look forward to hosting you!

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## Get in Touch

To learn more about our corporate event packages and to schedule a tour of our venue, please contact us

Email us:  
[info@borntoshake.ca](mailto:info@borntoshake.ca)

Phone us:  
(250) 878-4002