



SKY
LOUNGE

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SKYLOUNGE COCKTAIL MASTERCLASS

£39.95 per person
Bellini on arrival, two cocktails and five canapés

COCKTAIL MENU

Choose two cocktails for your group to make

MARGARITA

Cazadores Blanco | Triple Sec | Lime Juice | Gomme

ZOMBIE

The Havana Club 3yr | Goslings Black | Goslings 151 | Velvet Falernum | Pineapple Juice | Grapefruit Juice | Lime Juice | Passion Fruit Purée | Cinnamon Syrup | Angostura Bitters

OLD FASHIONED

Buffalo Trace | Demerara Syrup | Angostura Bitters | Orange Bitters

DARK & STORMY

Goslings Black | Limes | Ginger Beer | Angostura Bitters

DAIQUIRI

The Havana Club 3yr | Lime Juice | Gomme

SOURS

Lemon | Gomme | Angostura Bitters | Vegan Foamer – *Choice of Amaretto, Whiskey or Pisco*

MOJITO

The Havana Club 3yr | Lime Juice | Gomme | Mint | Soda

COSMOPOLITAN

Ketel One Citron Vodka | Triple Sec | Cranberry Juice | Lime Juice | Gomme

NEGRONI

No. 3 Gin | Campari | Antica Formula

FRENCH MARTINI

Stolichnaya Vanilla | Raspberry Liqueur | Pineapple Juice

ESPRESSO MARTINI

Stolichnaya Vanilla | Kahlúa | Espresso | Chocolate Bitters

LONG ISLAND ICED TEA

Ketel One Vodka | Tequila Blanco | Pampero White Rum | Triple Sec | Tanqueray Gin | Lemon | Pepsi

PORNSTAR MARTINI

Stolichnaya Vanilla | Passoã | Passion Fruit Purée | Pineapple Juice | Prosecco

PIÑA COLADA

Koko Kanu | Pineapple Juice | Coconut Water | Coco Real

BRAMBLE

No.3 Gin | Crème de Mûre | Lemon Juice | Gomme

LONG ISLAND ICED TEA

Ketel One | Triple Sec | No.3 Gin | The Havana Club 3yr | Cazadores Blanco | Coca-Cola | Lemon Juice

CANAPÉS MENU

Choose five canapé types for your group to share

Mini toad in the hole, caramelised red onion

Panko chicken bon bon, aioli

Chorizo arancini, spiced mayonnaise

Pulled pork croquette, barbeque sauce

Goats cheese, chive and smoked salmon bon bon

Tempura prawn, sweet chilli

Mini haddock and leek tart

Mini Thai fishcake, dill mayonnaise (£2.50 per person supplement)

Truffle mushroom arancini, parmesan (V)

Mini onion bhaji, mint yogurt (V)

Tomato and mozzarella bruschetta (V)

Cheddar and shallot tart (V)

Vegan feta and tomato skewer (VE)

Falafel bite, mint dressing (VE)

Avocado, tomato salsa flatbread (VE)

Vegan feta and olive tart (VE)

The following items can be made Gluten Free:

Tomato and mozzarella bruschetta

Goats cheese, chive and smoked salmon bon bon

Mini baked potato, cream cheese and chive

Ham and cheese frittata

T&C's - Minimum numbers of 10 and maximum of 25 people, masterclass is held in our extension bar for a maximum of 3 hours with option to be private or semi-private set up with SKY LOUNGE background music, masterclass cocktails and canapés must be pre-ordered prior to the event date, canapés will be served after the 1st masterclass cocktail.