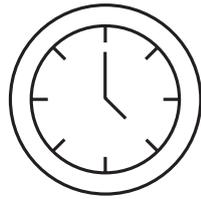


BATCHED COCKTAILS

Batching cocktails is a smart choice for busy service hours at your venue, you can make these cocktails look and taste great and benefit from:



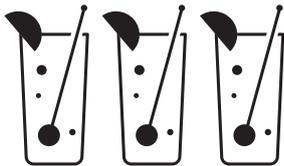
More time to engage with guests



More time to focus on presentation



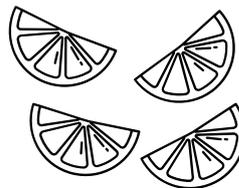
Theatre and excitement around the serve



Consistency for great tasting drinks



Your venue standing out from the crowd



Reduce wastage of ingredients



Increased speed of service



PRE-BATCHING CALCULATIONS & TIPS

$$\text{BATCH RECIPE} = (\text{BATCH VESSEL SIZE (ML)} / \text{SINGLE SERVE SIZE}) \times \text{SINGLE SERVE INGREDIENTS}$$

e.g. BATCHED MARGARITA

1 SERVE: Single serve recipe (100ml):
50ml tequila + 25ml orange liqueur
+ 25ml lime juice

10 SERVES: Batched recipe (1000ml):
500ml tequila + 250ml orange
liqueur + 250ml lime juice

QUICK TIPS

- Use air tight vessels, sterilized for at least 10min and fully dry
- Add garnish and ice only when serving to control dilution

BATCHED RECIPES



MAI TAI

THIS RECIPE WILL CREATE 1 LITRE (5 x SERVES)



METHOD

1. In a litre vessel, add all ingredients together and stir
2. Fill a chilled, tall glass with ice
3. Add in 200ml of Mai Tai pre-mix to the glass
4. Garnish with a wedge of lime and serve

*7.9g of alcohol (according to ml of the serve)

PALOMA

THIS RECIPE WILL CREATE 1 LITRE (5 x SERVES)



METHOD

1. Add the water, agave nectar, grapefruit juice and lime juice to a mixing bottle or bowl
2. Chill for 1 hour and stir in tequila and salt
3. Serve over ice and garnish with lime wedge
4. Add 200ml of Paloma pre-mix to a tall glass filled with ice
5. Garnish with a wedge of lime and serve

*15.8g of alcohol (according to ml of the serve)

