

TOMOKA COCKTAIL TRAINING

We can help to bring the competency of your staff to the next level. We offer a wide range of skill and product training to so they learn how to mix professional drinks, and to balance them so that customers will enjoy them.

We offer training in a wide range of subjects and work with you to design a program tailored to train your staff with the skills that will help them excel with your bar and with your customer base.

Some topics we cover include:

Cocktail Classics: From the dirty martini to the margarita

Golden Ratios: Why some drinks are 2:1:1 and others are 3:2:1 or 1:1:1

Shaken and Stirred: When and how to shake and stir

Muddling & Straining: Working with solid ingredients

Striking a Balance: Sweet, sour, bitter and where they meet

Floating & layering drinks

Shots: How to prepare & serve

Bitters: The different flavors & how to use them

Mixers, syrups, & liqueurs

Garnishing: Why it matters and how to do it right

Tiki Drinks: How to mix, balance, garnish and serve

Customer Requests: When a customer says they want a drink with...

Art of the Daiquiri: Making the classic and variations, and why this drink is the test of a good bartender

Frozen Drinks: Using a blender

Ice: How and when to use large-format, crushed, shaved, small cubes, cracked, and frozen fruit or garnishes

Brunch Cocktails: What to drink in the morning and how to serve

Agave Spirits: Working with tequila & mezcal

Gin: Botanicals, London Dry, Old Tom, loe

Rum: Dark, Spiced, White, Aged, Agricole, the diversity of rum

Whiskey: Scotch, Bourbon, Rye, Single Malt, Blended

Training sessions can be arranged at our location or we can come to your bar.

Contact brian@tomokacocktails.com or call 098 813 018 to talk more about your needs.