

BATCHED

low stress Diy cocktails

BY **COCK
& TAIL**



Woodville Events





POURED

MARGARITA

El Rayo Tequila, Jalapeno, Lime, Agave, Salt

LATE NIGHT BANGER

Bourbon Whiskey, Lemon, Black Tea, Maraschino, Bitters

QUENCHER MULE

Vodka, Apple, Lime, Cucumber, Ginger Ale

LIL LYCHEE FRESHY

Duppy White Rum, Lychee, Strawberry, Acids, Soda

NEGRONI

London Dry Gin, Campari, Cocchi di Torino, Orange Bitters

NO-SHAKE ESPRESSO-TINI

Vodka, Cognac, Vanilla, Kahlua Coffee Liqueur, Cold Brew Coffee

SHAKEN

PORNSTAR

Vanilla Vodka, Passoa, Passionfruit, Lime

ESPRESSO MARTINI

Vodka, Kahlua Coffee Liqueur, Espresso

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MARGARITA

The OG party cocktail and a safe bet for any event. We've spent months tinkering and tweaking to get the levels just right. Sitting in between a Tommy's / Picanté / Classic Margarita, we've balanced El Rayo Tequila with a splash of Cointreau, Ancho Chilli Liqueur from Mexico, a little agave, fresh lime and salt for (in our mind's!) the perfect marg. We've also adjusted the dilution level in order to save the shaking and serve them at speed.

LATE NIGHT BANGER

A mashup of 2 classics – the Old Fashioned and the Whiskey Sour – our Late Night Banger does exactly that. Punchy and perfect for the after dinner hours we've added black tea, maraschino and bitters to lengthen an already great template.

QUENCHER MULE

The safe quencher bet designed for when you need to please. One that we know your granny and your aunt will be very happy knocking back at an afternoon reception, or propping up the bar after dinner. Taking the Moscow Mule template of Vodka, lime and ginger but given it a little elevated bump with some fail-safe flavours - apple, fresh cucumber and ginger. Certified crowd pleaser!

LIL LYCHEE FRESHY

A new one for 2025, we wanted some tropical rum funk to add to the mix and have come up with a real winner. We clarify lychee juice to take away the thickness, leaving a delicate floral juice that pairs perfectly with the almond notes in the rum. Add to this a homemade strawberry cordial, citrus acid and soda, we've end up with a banging, modernized version of a Lychee Martini Highball!

POURED *cont.*

NEGRONI

A classic for good reason and one we're pretty proud of. The usual suspects of London Dry Gin, Campari paired with a high quality vermouth, Cocchi Di Torino, much tastier and in our opinion less sickly sweet than your usual Martini Rosso. A dash of orange bitters and the addition of a small amount of still mineral water means this can be served straight from the fridge – no stirring required!

NO-SHAKE ESPRESSO-TINI

Another creation born out of the need for the classic post dinner coffee, vodka hit. Lots of catering and venue teams don't have the capacity to shake so we designed a no-shake version. Obviously you don't get the lovely creamy texture that comes with shaking, but if you see this as a Negroni style drink served over ice then it slaps! Vodka with a splash of Cognac for a little extra complex punch is balanced with Cold Brew Coffee, Kahlua and vanilla.

SHAKEN

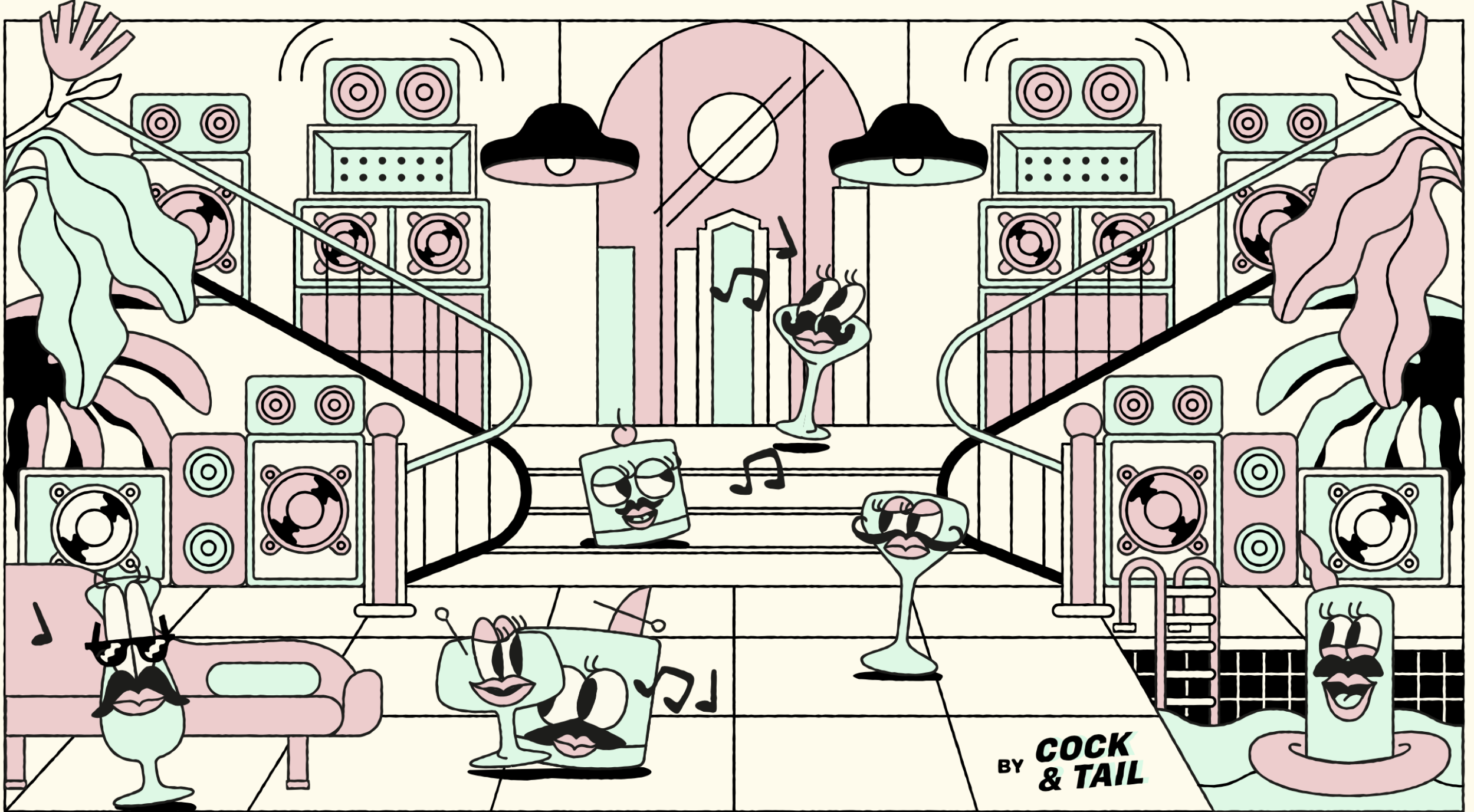
Cocktails designed for teams with the equipment and capacity to shake.

PORNSTAR

The nation's favourite for damn good reason. Guilty pleasure or not, we keep the recipe classic with Vanilla Vodka, Passoa, passionfruit and pineapple. Fruity, delicious, winner!

ESPRESSO MARTINI

Classic spec for those who can't go without that creamy texture. A great option for catering teams who might want to serve an Espresso Martini during dessert, the Batched bag-in-box format makes it easy – just pour into a shaker, shake over ice and strain



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