



The Aviary Bar
Top floor - 25 High Street - Rugby

the_aviarybar on Instagram
The Aviary Bar on Facebook
@theaviarybar on TikTok

theaviarybarrugby@gmail.com

The Aviary - Cocktail Masterclass - everything you need to know.

Our Cocktail Masterclass is all you need for the perfect group experience. It's fun, informative, hilarious, social, interactive, includes gorgeous food, and gets you tipsy! What more does a celebration, or day out need?

It is a totally pre-planned event that just needs you to arrive, and let us do everything else! Here is what to expect during the three hour experience.

RUNNING ORDER

Starting with a glass of bubbly and a good few minutes to catch with your fellow guests, our we will eventually ask you to take a seat at the bar, top up and glasses that are empty, and begin. Our Head Mixologist has studied the history of cocktails & practiced mixology for over 20 years, so is perfectly placed to keep you entertained with facts, skills and a little comedy too.

- A comic introduction to the mixology team here to teach you, and a chance for us to get to know you. Be prepared to be taken off guard with our opening chat - it never fails to have everyone in stitches!
- Starting with a brief history of mixology - What actually is it? Why are they called Cocktails? Where and when did it begin? - you will find all the answers and so much more, delivered in a fun and engaging way.
- Next you will be shown all of the equipment, how it is used, and taken through all of the techniques mixologists use including how to layer alcohol, how to muddle a drink, and how to shake your shaker the right way!
- A brief chat about spirits, liqueurs, and the various ingredients we use follows, with some tasting of course.
- Then, it's time to buckle up as we start our cocktail time machine, taking you on a journey through the various drinks, the stories of how they came to be, why they have their names, and of course, the recipes. As the team make various versions of each drink, you will all get a chance to be a trainee mixologist and become their assistants. The rest of you will of course be checking their work! Courses vary, due to time, but an average course takes you through at least ten different cocktails, usually more. We guarantee no one is ever thirsty and of course, water is provided throughout.
- We stop at some point for a selection of luxurious grazing platters, which will be freshly delivered to the bar for a twenty minute break.
- Time to take your seats as we again and jump through time, whilst we continue the history of cocktails with more of the same - lots of tasting and stories of the origins of famous cocktails.
- Now it's time to prove you were paying attention, as our competition begins with you splitting into teams. Now with the help of a mixologist for advice only, you will be challenged to create a next cocktail. The winning team gets a prize to take home, and the title of 'Aviary's newest rising star', including a certificate to remember their win!

- As we end our session, you will each receive a recipe sheet, which includes hints and tips, to take home with you. You are free to stay in the bar as we then open to the public (Friday and Saturday only), or go downstairs for dinner if you prefer.

HOW MUCH DOES IT COST AND WHAT IS INCLUDED?

Tickets are £85 per person and include a refilled welcome drink, a luxury selection of grazing platters for your half time break, a prize and certificate for the prize winners, a recipe sheet with hints & tips for everyone to take home, and ALL ALCOHOL & soft drinks consumed during the class.

Water is provided throughout and vegan/zero alcohol options are available as substitutes.

WHAT ARE THE RULES AND EXCEPTIONS?

Bookings must be for a minimum of six guests and a maximum of twelve - this is due to the size of the bar but please talk to us if it presents a problem, as we can sometimes make exceptions or offer solutions.

Our masterclass is still covered by the usual laws regarding alcohol in the U.K. and thus all guests must be 18 years of age or over and I.D. may be required to prove this. No refund is given if a guest turns out to be underage and cannot continue with the course.

We have a legal obligation not to continue serving anyone who seems to be inebriated, and in this case, no refund is given. This is for your safety and the safety of other guests.

Courses must begin on time or you will lose part of the experience, please make sure your guests know this. You can be as early as you need to be and socialise before - we are happy to welcome you up to 30 mins before the course begins.

Please make sure you let us know at time of booking if you are celebrating anything special, we can incorporate it into the evening. If you fancy something different, how about asking us for some theming ideas.... For example, a James Bond Martini party can work really well with Bond girls and Tuxedos, or how about Pirates, celebrating Rum and seaside cocktails? Let us know your ideas and we will see what we can do.

This experience celebrates alcohol and thus we do not recommend it for non-drinkers, however zero-alcohol options are provided if you have a non-drinker or two amongst you.

Please let us know if you have any allergies or if you prefer vegan alternatives in your drinks.

HOW TO BOOK.

You can book your experience with a 50% deposit to secure the date. The final 50% needs to be paid one week before the date of your booking. You can contact us using the following:

theaviarybarrugby@gmail.com

or via our socials

[the_aviarybar](#) on Instagram
[The Aviary Bar](#) on Facebook
[@theaviarybar](#) on TikTok

We have availability at the following times:

Sunday to Monday - 2pm start to a 5pm finish

Sunday to Thursday - 6pm start to a 9pm finish

We do not take bookings for Friday or Saturday nights.