

# PRIVATE MIXOLOGY CLASS



## **Learn how to make cocktails using locally made spirits!**

Whether you're celebrating a special occasion or gathering colleagues for a team building exercise, a mixology class is a great option for a fun, unique experience for groups of all sizes.

Our Mixology Classes are held in the private barrel house area of our distillery, where we rest our barrel-aged spirits.

Our classes cover everything you need to know on how to properly make cocktails. Learn about mixology techniques, tools, glassware, garnishes, and everything in between. You'll practice your skills by making two cocktails each, and last but certainly not least... sample your creations!

# PRIVATE MIXOLOGY CLASS



Each private class includes the following, and can be catered to fit your needs / preferences:

- Brief Private Tour
- 1 Welcome Punch + 2 Cocktails / Guest (made by you!)
- Private Mixology Class
- Exclusive Discounts on Merch & Glassware (10% off)

# FAQ

**Q: How much does a private mixology class cost?**

**A:** Our pricing varies depending on the day of week, timeframe, and number of guests. Please contact us directly for a quote.

**Q: How long is the class?**

**A:** Our standard classes are up to 90 minutes long, but can be shortened to 60 minutes upon request.

**Q: Can I bring in my own food?**

**A:** Yes, but we recommend eating it before or after your class since space is limited and this is a very hands-on experience.

**Q: How do I make a reservation?**

**A:** Please contact us directly to start the booking process. We require a 25% downpayment to reserve your class date. The remaining balance is due two weeks prior to your class date.

**Q: Can I bring in outside beer, wine, or spirits?**

**A:** Unfortunately, no. Our license permits us to only serve spirits that we produce onsite. No outside alcohol is allowed. We appreciate your understanding.

**Q: How many people can attend the class?**

**A:** We can accommodate as few as 1 and as many as 25 guests. Small classes (15 guests or less) are held in the barrel house, while larger classes may require a buyout of the main bar area.

**Q: Can I bring decorations?**

**A:** Yes, as long as nothing is tacked onto the walls.

# THANKS!



Thanks for your interest in holding your special event with us!

**FOR INQUIRIES, CONTACT:**

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