

ESPRESSO MARTINI

VINTAGE COUPE

30 ml vodka
30 ml coffee liqueur
30 ml cold espresso

Shake hard with ice and strain into a coupe. Three coffee beans on top.

For 20: vodka 600 ml, coffee liqueur 600 ml, cold espresso 600 ml



APEROL SPRITZ

WHITE WINE GLASS

60 ml Aperol
30 ml soda water
Top with 90 ml prosecco

Fill the glass with ice, add the Aperol and prosecco, top with a splash of soda. A slice of orange.

For 20: Aperol 1.2 L, soda water 600 ml, prosecco 1.8 L (about 2.5 bottles)



PIMM'S PUNCH

HIGHBALL

60 ml Pimm's No. 1
180 ml lemonade

One part Pimm's to three parts lemonade, with cucumber, strawberries, orange and mint. Serve over ice.

For 20: Pimm's No. 1 1.2 L, lemonade 3.6 L



FRENCH 75

CLASSIC CHAMPAGNE FLUTE

30 ml gin
15 ml lemon juice
10 ml sugar syrup
Top with 60 ml sparkling wine

Shake the gin, lemon and syrup with ice, strain into a flute and top with sparkling wine.

For 20: gin 600 ml, lemon juice 300 ml, sugar syrup 200 ml, sparkling wine 1.2 L (about 2 bottles)



BELLINI

TRUMPET FLUTE

30 ml white peach purée
Top with 90 ml prosecco

Peach purée in the bottom of the glass, then slowly top with cold prosecco and stir once.

For 20: white peach purée 600 ml, prosecco 1.8 L (about 2.5 bottles)



GINGER, LIME AND MINT FIZZ

HIGHBALL

20 ml lime juice
15 ml sugar syrup
Top with 120 ml ginger beer

Lime, syrup and a few mint leaves over ice, topped with ginger beer. A wedge of lime.

For 20: lime juice 400 ml, sugar syrup 300 ml, ginger beer 2.4 L

