



MIXOLOGY MASTER CLASSES

For bookings or inquiries please contact:

472 Church St Richmond, VIC 3121

t: +613 9427 1233

f: +613 9427 1033

m: +61 448 88 22 77

e: functions@maevefox.com.au

w: www.maevefox.com.au

f: www.facebook.com/maevefoxbar

Mixology Master Classes



Maeve Fox offers you the opportunity to shake, mix and muddle your way to your very own cocktail fusion.

The aim of the Maeve Fox master class is to guide you through a handful of cocktails and demystify you of any preconceived ideas you may have about cocktail making.

We aim that all participants of a Maeve Fox master class leave feeling inspired to go home and whip up a few cocktails of their own and impress all of their friends and family.

The classes are highly entertaining, educational and interactive perfect for any team building, staff parties, birthdays and hen's or bucks nights.

EACH PARTICIPANT WILL:

- Receive four cocktails each
 - Sparkling cocktail, your choice of a Kir Royal or a Traditional sparkling cocktail to be served to your group upon arrival.
 - Pimm's Cup
 - Sexy Pants – a modern Maeve Fox cocktail you will never forget
 - Caprioska
- Learn the secrets, techniques and myths behind classic and new age cocktails.
- Enjoy beautiful palate cleansing canapés

The cost is \$60 per head.

(A mocktail version is available for \$35 per head on request)

The course runs for 2 hours and is booked for groups from 10 – 35 people. (We can accommodate smaller or larger groups on request however the cost per head may alter)

Special Offer:

Enjoy 50% off all modern cocktails for one hour at the completion of your cocktail class. Bar snacks or group catering can also be arranged for groups that wish to stay in the venue.

For more information please contact

functions@maevefox.com.au or +61 3 9427 1233

Modern Cocktails

- Strawberry Milkshake** 17
Strawberries and cream, vodka and vanilla Galliano makes a milkshake that's all grown up!
- Bear Hug** 18
A twist on the classic old fashioned combining Mount Gay Extra Old Rum, Licor 43 and maple syrup
- Yo Ho Ho** 17
Yo Ho Ho and a bottle of rum! Bring out your inner pirate with gallons of rum, blueberries, mint and a touch of apple juice
- Peachy Keen** 17
Gin and Cointreau combined with fresh peaches will leave you feeling peachy keen!
- Mr Jones** 18
Mr Jones and me love this mixture of Licor 43, Cariel vanilla vodka, lime and passionfruit, who wouldn't?
- Bliss Bomb** 18
A bomb of bliss combining crème de cassis, coriander, lime and Chartreuse will leave you nothing short of ecstasy
- Citrus Cooler** 18
Thirsty? Our white rum, orange and mint cocktail will quench any thirst!
- Carnival** 16
A cocktail combination of Aperol, vanilla vodka, orange and pineapple that will have you dreaming of balloons, fairy floss and merry-go-rounds!
- The Book Keeper** 17
Our resident accountant has stopped crunching numbers for a moment to give you a fresh and tasty cocktail full of fresh fruit, vodka and Cointreau
- Glee** 16
We've taken the classic G & T and twisted it up with blueberries and sloe gin that will leave you simply gleeful!
- Underlay, Underlay!** 18
A speedy mix of 1800 Tequila, lime, watermelon and mint that will make any Mexican mouse run

Canapés

Must be arranged 7 days prior to your function

Cold canapés

Blue cheese tarts with roasted cherry truss tomatoes (v)

Smoked Salmon Tartlets with horse radish and crème fraîche

Fresh Prawn rice paper rolls served a sweet plum sauce

Fresh Sushi nori rolls served with soy and wasabi

Freshly shucked oysters accompanied with red chilli jam, limejuice and deep fried eschalots

Individual Peking Duck pancake rolls

Pumpkin, leek & feta frittata (v) (gf)

Hot canapés

Lamb Kofta balls with mint yoghurt

Grilled prawn skewers marinated in chilli and lemon grass

Barbecued Lime & Mint chicken skewers

Mushroom Aranchini balls with Garlic Aioli

Herb and lemon crumbed fish with tartare sauce

Home made sausage rolls with a traditional homemade tomato sauce

Spinach and ricotta rolls (v)

Sticky Chicken Drumets marinated in Maeve Fox Baste

Mini Homemade Pies

Beef mini pies

Thai Chicken Curry mini pies

Chilli Con Carne mini pies

Sheppard's mini pies

Lamb & mint mini pies

Platter Prices

\$60 platters approx 25-30 pieces per platter

Minimum of 4 platters

TERMS AND CONDITIONS:

Tentative booking:

A tentative booking is designed to give you plenty of opportunity to plan your cocktail class.

A tentative booking gives you the chance to hold your preferred date and class time.

In the event of Maeve Fox receiving another enquiry on your tentative date, we will contact you to determine whether or not you would like to confirm your booking.

Bookings and confirmation:

To confirm your cocktail class booking we require a deposit within 14 days of making a tentative booking. All bookings will remain tentative until such time that a deposit is paid. If the deposit is not received at least 14 days prior then we may release the date to other prospective clients.

Deposit:

- A \$100 deposit is required within 14 days of booking your cocktail class
- The deposit will be taken off the full amount of the bill.
- If the cocktail class is cancelled 21 days before the date of your function then the full amount will be refunded
- If the function is cancelled less than 21 days prior to the date of your function the deposit will be retained in full by Maeve Fox.
- Full payment is required on the date of your cocktail class.

Payment:

- Maeve Fox accepts payment in Cash, Eftpos or Credit Card.
- Amex and Diners are accepted
- Internet banking can be arranged for payment in advance.
- There is a 3% surcharge for all Diners and Amex purchases

Cancellation:

Should your cocktail class be cancelled within 21 days of the function date all deposits shall remain the property of Maeve Fox.

Responsible Service of Alcohol:

All staff at Maeve Fox are trained in a Liquor Licensing accredited 'Responsible Service of Alcohol' certificate and by law may refuse to serve alcohol to any person that is deemed intoxicated.

Under no circumstances are persons under the age of 18 years allowed on the premises or in the bar areas unless accompanied by their legal guardian for the entire duration of their patronage at Maeve Fox.

Lost Property:

Maeve Fox will not accept responsibility for any damage or loss of property left on the premises prior, during or after the cocktail class. This responsibility lies solely with the client.

Client Responsibility:

The Client is required to inform all relevant personnel involved in the cocktail class of these terms and conditions.

Please remember that **MANAGEMENT RESERVES THE RIGHT TO REFUSE ENTRY TO ANY PATRONS.**

BY LAW Photo ID is required for ALL visitors. Only an Australian Drivers license, Australian Proof of Age card or an International Passport will be accepted.

PLEASE UNDERSTAND & RESPECT THESE TERMS & CONDITIONS

Terms and Conditions:

I have read and agree to the Terms and Conditions in regards to booking a cocktail class at Maeve Fox.

Name/Company: _____

Contact: _____

Date of function: _____

Mobile: _____

Email: _____

Number of People: _____

Start Time: _____ **Finish Time:** _____

Signature: _____ **Date:** _____

Please fax or email a signed Terms and Conditions to Maeve Fox 7 days prior to your function

FAX: +61 3 9427 1033
EMAIL: functions@maevefox.com.au