

# THE VAULTS

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## The Vaults Cocktail School

Ever wondered how to create a delicious mouth-watering cocktail creation? Book into The Vaults Cocktail School and recreate the fantastic Daiquiri, the zesty Gin Sling and the classic Manhattan.

Our expert cocktail bartenders will take you on a delicious journey of creating and tasting a variety of classic cocktails and also a few of The Vaults very own cocktail creations which include The Vaults Iced Tea, Pimm Pom and Jewellery Quartered.

You will learn trade secrets with a tour of the bar and entertaining demonstrations of the different methods used to make the cocktails.

At your preschool welcome, guests will be served tasty cocktails and talked through the cocktails ingredients and history. Team members will each have the chance to really get involved in the cocktail making experience by playing cocktail bartender behind The Vaults Bar. Guests will become the cocktail makers and shakers and work in teams to create their cocktails.

The Vaults Cocktail School is perfect as a corporate team building event or a fun way to spend an afternoon with friends. We can accommodate group of 3 to 20 and the event typically lasts for 2 hours.

Two Cocktail School Packages are available:

- Cocktail School at £35 per person
- Cocktail School and Tapas at £45 per person (2 dishes per person)
- Cocktail School and a 2 course meal from a specially designed set menu at £60 per person
- Cocktail School and a 3 course meal from a specially designed set menu at £65 per person



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## Tapas Selection

**2 per person**

Olympia Olive Mix

Green Queen Olives

Vinci Olive Mix

Maison Mayci Bread with Balsamic Glaze & Olive Oil

Vegetable Spring Roll

Mini Chip Shop Cod with Mushy Pas and Sweet Mint Sauce

Shrimp Spring Roll with Homemade Chilli Sauce

Homemade Samosa with Yoghurt Dip

Spicy Chicken Wings Slow Cooked with Sweet & Spicy Dip

Mushroom & Herb Ragout with Deep Fried Egg

Beef Carpaccio, Capers and Rocket Dressing

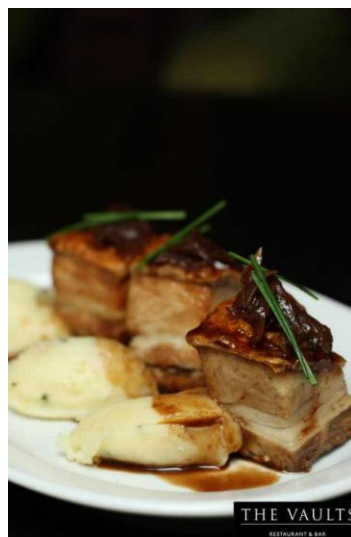
Slow Cooked Pork Belly with Sage, Prunes & Caramelised Red Onions

French Fries with Aioli

Grilled Goats Cheese with Aubergine, Peppers & Pesto

Seared Tuna Loin with Rocket & Roast Garlic Dressing

Smoked Salmon with Aubergine Provencale & Dill Crème Fraiche



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## 3 Courses

### STARTERS

Soup of the Moment

Salmon and Prawn Fishcake Served with a Béarnaise Sauce, Lemon Syrup and a Deep Fried Poached Egg

Pan-fried Chicken Wings Chorizo and a White Bean Cassoulet

Trio of Deep-fried Farm House Cheese served with Red Onion Chilli Jam, Roasted Cherry Tomatoes and a Sweet Herb Vinaigrette

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### MAINS

Chicken Stuffed with Truffled Mushrooms and Tarragon Served with Creamed Cabbage and Onions, Pickled Red Onions and Chateau Potatoes

Shallot and Spring Onion Tart Tatin Served with Goats Cheese and Rocket Salad

Vaults Paella with Red Snapper Prawns, Mussels, Chorizo, Salmon, Squid served with a Saffron Risotto with Sauce Jauqline

Rolled Pork Belly Served with Black Pudding, Sweet Potato Mash, Caramelized Apples, Cider Jus

Slow Braised Beef Shin Served with Dauphinoise Potatoes, Confit Shallots and Buttered Green Beans

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### DESSERTS

Chocolate Cointreau Mousse Served with Grasshopper Ice-cream and White Chocolate Sauce

Rhubarb, Apple and Gooseberry Hazelnut Crumble Served with Cream Anglaise

Spiced Cherry Pie Served with Crème Anglaise and Vanilla Filo Crisps

Cheese Boards

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## **Terms and Conditions**

Once a date has been discussed we will be happy to make a provisional booking for you, we will hold this booking for up to 7 days. To secure this booking, we will require written confirmation and a deposit to be paid.

### **1. DEPOSITS**

A non refundable deposit of 30% of the total event amount is required to secure your event date.

### **2. FUTURE PAYMENTS**

The remaining balance is payable on the day by cash or card.

### **3. CANCELLATION**

In the unlikely event that you need to cancel a confirmed date, you will be required to pay The Vaults a cancellation fee as follows:

#### **NOTICE RECEIVED FEE AS PERCENTAGE OF ESTIMATED FUNCTION VALUE**

More than 6 weeks prior Nil

Less than 6 weeks but

More than 4 weeks prior 25%

Less than 2 weeks prior 80%

Less than 1 week prior 100%

