


# *Serie & Sip*

VOLUME II





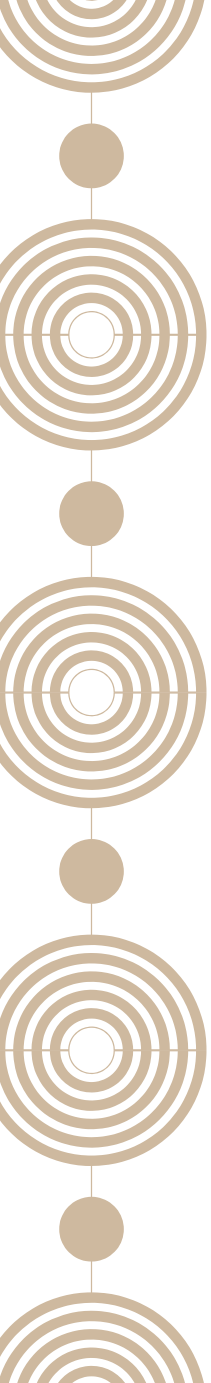
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# Dedication:

Thank you to our incredible mixologists for making this book a reality.

Your craft is inspired and your passion is what brought this book to life.





# Serve & Sip

VOLUME II

A collection of elevated and signature recipes from  
the world's most iconic brands.

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Crafted By:

Amanda Clark & Fernando Sousa

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Serve & Sip responsibly.

# At Diageo, we celebrate life, every day, everywhere.

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Diageo is a global leader in beverage alcohol with an outstanding collection of brands, some of which you'll find highlighted in this book.

We are a young company with entrepreneurial spirit and determination.

Our brands are part of celebrations large and small, and we want those who choose to enjoy them, to do so responsibly.

We are committed to creating an inclusive, responsible, and sustainable world.

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## *Buena Gente, Buen Ambiente*

Being good natured  
Having good intentions  
Doing good things  
Bringing an overall positive attitude to life

It's not about striving for perfection  
or creating a utopia  
It's about living more consciously  
even when celebrating

So, let's look after one another  
Hold doors open  
Pull up more chairs  
And slide over new tables

Let's get everyone on the same page  
and start spreading the great *vibras* to all

## *Great People, Great Vibes*

# Learning Skills for Life

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Launched in North America in 2014, Learning Skills for Life provides unemployed and underemployed people with free basic employability skills, specialist training and work experience within the hospitality industry. The first class began in Norwalk, Connecticut, then continued to create strategic partnerships that allowed the expansion of the program to Houston, Texas, Washington, DC, New Orleans, LA, Baltimore, MD, etc. .

To date, Learning Skills For Life has had over 700 participants across different cities, delivering more than 43 classes. We are proud to highlight that our graduates have experienced a 90% placement rate in internships or fulltime jobs – while our goal is that at least 80% of Learning Skills for Life graduates enter employment. Inclusion and diversity is embedded in all our programs, with 72% of female participants and 88% ethnic diversity.

Students receive intensive training with a mix of technical and vocational skills such as bartending foundations, quality in service, and classic and local New Orleans cocktails. The program also covered other important life skills such as personal finances management, teamwork, job interview preparedness and resume development.

## Learn more:





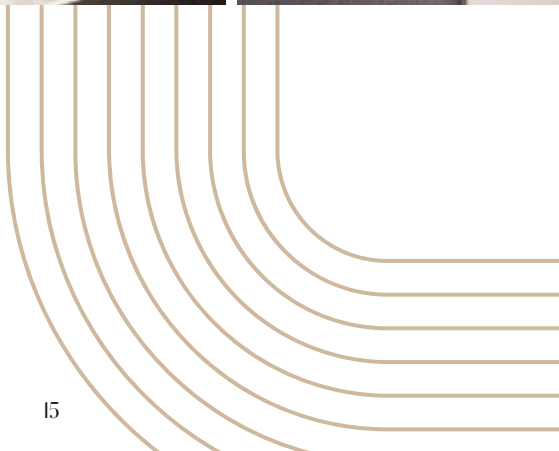
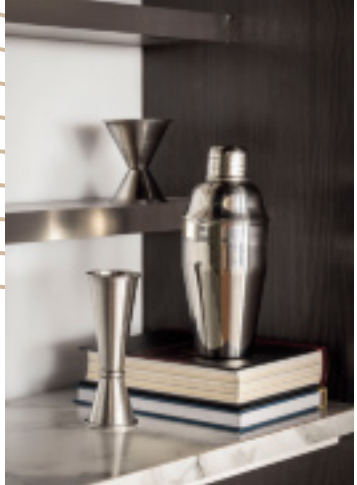
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# *Bartending Tools*









## The Shaker

Used to chill and mix drink ingredients.



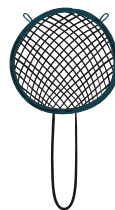
## The Jigger

A two-sided tool used for liquid measurement.



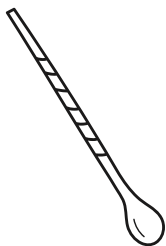
## The Muddler

Used for mashing fresh ingredients to extract juice and flavor.



## The Strainer

Used to separate solid materials from liquid.



## The Bar Spoon

Specialized spoon designed to stir cocktails. also used to measure & layer.



## Cocktail Mixing Glass

Used to stir and chill cocktails with the use of a bar spoon. This tool is used for cocktails made entirely of spirits.



# Other





# Tools

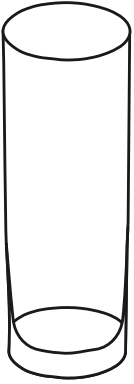




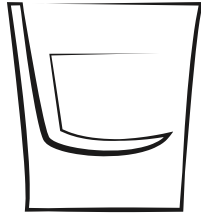
*Glassware,  
Ice &  
Syrups*



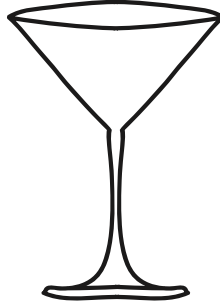




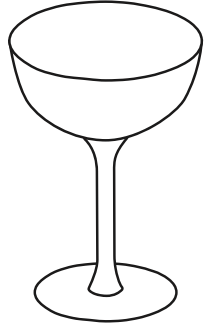
Highball/  
Collins



Rocks

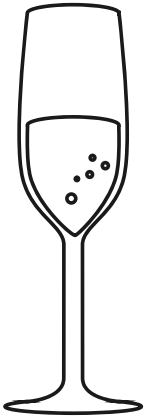


Martini



Coupe

# The Vessels



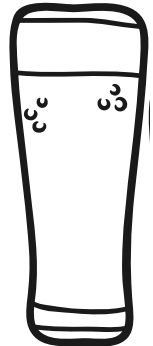
Champagne



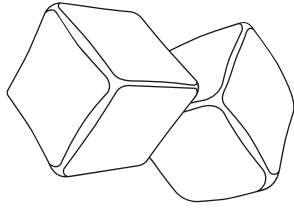
Wine



Shot



Beer



# The Chillers



large



crushed



cubed

Ice is the backbone of every balanced cocktail. It not only chills the liquid, but acts as the bonding ingredient for all cocktails, meaning no cocktail can exist without a diluting element.

Dilution exists in all modern day cocktail recipes. The sphere is typically reserved for serves on the rocks as it's known to dilute slower than your standard ice cube.

Crushed ice has a dual purpose; it acts at a more effective cooling agent and is also called for in classic cocktails for its aesthetic appearance.

Cubed ice is typically served in highballs and rocks pours as your everyday ice cube using it to not only shake the cocktail, but serve it as well.





# The Sweeteners

Most shaken cocktails contain a sweet and sour component in order to make a balanced drink. Usually, the sweets are simple syrups, agave, or honey. The following pages will walk you through how to make sweeteners used in the recipes shown in the book.





## How to make a simple syrup:

Mix equal parts hot water and sugar in a blender. Blend on low until sugar is fully dissolved.

**Place in fridge for up to a month.**

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## How to make agave syrup:

Combine 4 cups agave & 1 cup water in large sauce pan over very low heat. Stir until emulsified and take off heat.

**Store in food safe container for up to 3 weeks.**

---

**Pro tip** - place agave bottles in hot water to help thin the consistency prior to mixing with water.

## How to make a jalapeño agave syrup:

Cut tops of jalapeños and split in half long-wise. Combine jalapeños and agave syrup in a blender then double strain through a fine strainer.

**Store in food safe container for up to 3 weeks.**



## How to make demerara syrup:

Use 2 parts demerara for every 1 part of filtered water (ie, 2 cups demerara : 1 Cup Water). In a small sauce pan bring your water to a light simmer. Slowly pour sugar into warm water - stirring continuously until all of the sugar is dissolved. Once dissolved, turn off the low heat.

**Label and store in food safe container for up to 3 weeks.**

---

## How to make roasted piquillo pepper syrup:

Prepare 12 oz. container of your favorite roasted piquillo peppers by rinsing them off in filtered water (Use any roasted red pepper as substitute). Add 2 cups of Simple Syrup to a blender. Add half of the peppers into blender and blend ingredients in then double strain through a fine strainer.

**Label and store in food safe container for up to 3 weeks.**





## How to make earl grey syrup:

Bring 2 cups of water to a boil and remove from heat. Add 6-7 tablespoons (not heaping) of earl grey tea leaves & let sit for 10 minutes. Double strain loose tea out of tea water. Pour remaining tea water into measuring cup and make note quantity/volume. Match the quantity/volume of contents with the same amount of granulated cane sugar and stir into the warm tea water until dissolved.

**Label and store in food safe container for up to 3 weeks.**



---

## How to make mint tea syrup:

Bring 2 cups of water to a boil & remove from heat. Add 5-6 tbsps of mint tea leaves and let sit for 10 minutes. Double strain loose tea out of tea water. Pour remaining tea water into measuring cup and make note quantity/volume. Match the quantity/volume of contents with the same amount of granulated cane sugar and stir into the warm tea water until dissolved.

**Store in food safe container for up to 3 weeks.**



## How to make sencha green tea syrup:

Bring 2 cups of water to a boil & remove from heat. Add 5-6 tbsp of sencha green tea leaves and let sit for 10 minutes. Double strain loose tea out of tea water. Pour remaining tea water into measuring cup and make note quantity/volume. Match the quantity/volume of contents with the same amount of granulated cane sugar and stir into the warm tea water until dissolved.

**Store in food safe container for up to 3 weeks.**

---

## How to make cinnamon syrup:

Bring 1 cup granulated sugar, 1 cup water and 4 cinnamon sticks broken into large pieces to a boil over medium heat. Reduce heat to medium-low and let simmer for 8-10 minutes until sugar has dissolved, stirring frequently. Remove from heat and let cool. Discard cinnamon sticks, strain into a clean glass jar and cover.

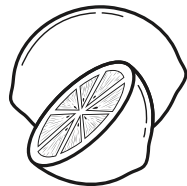
**Store refrigerated for up to 2 weeks.**





# *Signature Ingredients*





## Citrus Twists

Use a citrus peel for an elegant twist by gently peeling a strip of the rind with a vegetable peeler or sharp knife. Handle these tools with care.

Fold the edges inward with peel facing out and watch as a mist of glistening citrus oils spray from the peel.

The simple application of these essential oils can enhance the flavors of a cocktail, and also dramatically cut through the sweetness of syrups or liqueurs.



## Fruit



Fruit garnishes are great for adding a subtle fresh fruit flavor and aroma to the finished drink.

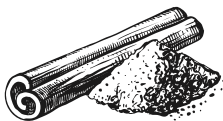
They often give us a visual cue about what flavors are in the glass.





## Fresh Herbs & Vegetables

Herbs add flavor and aroma, while leaves are used purely for their visual appeal and to alert the drinker to a flavor present in the drink.



## Spices

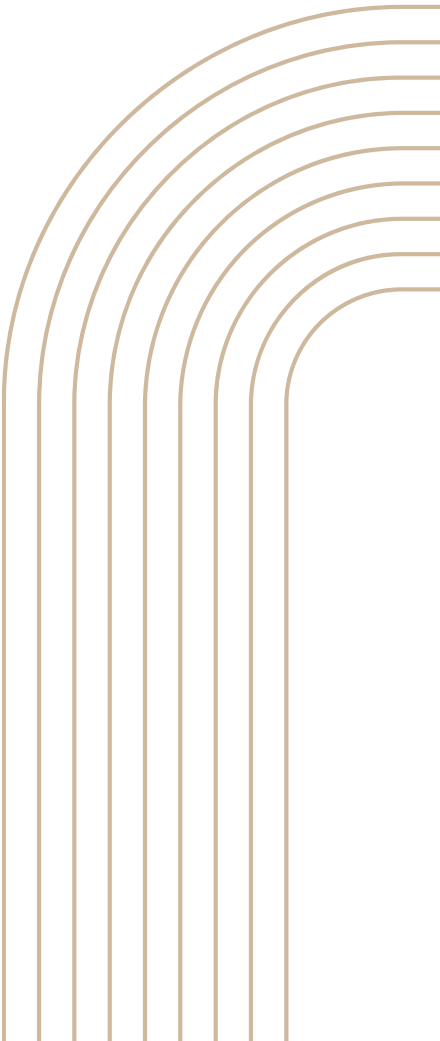


Spices can add warmth and heat to a cocktail. Using dried baking spices or peppers are used to complementing subtleties to the overall flavor profile of your drink.



# *Infusions*







# *Fruitful Infusions*



Infusions are more about culinary creativity than science. Think of yourself as an artist. Let your tastebuds—not your brain—be your guide. When deciding what to infuse, start with flavor combinations you know you like.



## The Process

To start, any impurities can affect the taste of your infusion, so wash all ingredients and tools thoroughly.

Some ingredients need to be cored or pitted, seeded and cut into chunks; whether you leave the skin on fruit like apples and pears is up to you. As a general rule, include the best tasting, most flavor-packed parts in the infusion and discard any bitter or otherwise unpleasant pieces. For oranges and other citrus fruits with thick, bitter pith (the white part inside the rind), it is best to use only the zest of the colored rind and discard the rest. Citrus fruits with little or no pith can be seeded and sliced into wheels. Shave off the outer layer of beets, cucumbers and roots like ginger to get rid of impurities and unlock the flavor underneath. Herbs can be cut up or sliced.



# Pineapple vodka

Put freshly cut large chunks of pineapple (or feel free to use store prepared pineapple that has already been sliced at your local produce department) into an empty jar and cover with your vodka of choice. Make sure the fruit is fully submerged in the vodka.

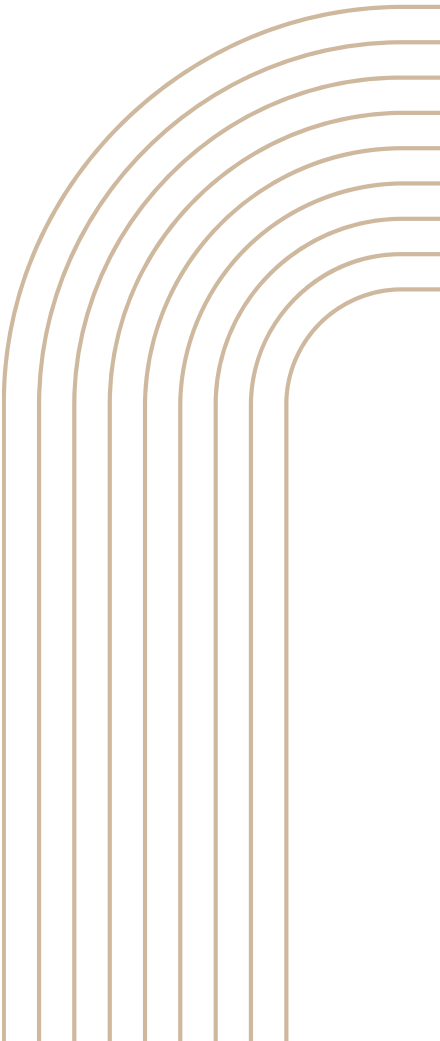
Seal the jar with an air tight lid and store it in a cool, dark place. Monitor the infusion daily for up to 72 hours, checking for desired flavor.



# Cucumber tequila

Put freshly sliced cucumber into an empty jar and cover with your tequila of choice. Make sure the fruit is fully submerged in the tequila.

Seal the jar with an air tight lid and store it in a cool, dark place. Monitor the infusion daily for up to 72 hours, checking for desired flavor.







# *Water Infusions*



Creating and drinking infused waters is a great way to stay hydrated while combining delicious flavors. To make flavored water, the type of water and the container you use is critical. As for the herbs, fruits, and/or vegetables you add, the combinations are endless and the choice is yours.

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For each infusion recipe, follow these directions:

1. Place the fruit and/or herbs of your choice into a clean glass jar with a lid or a glass pitcher.
2. Muddle (or break) up the fruit and herbs a bit with the back of a spoon to help release natural flavors.
3. Cover with 4 cups of tap or filtered water and place in refrigerator for at least 3 hours, or 12 hours for really flavorful, tangy water.
4. After 24 hours, remove the fruit and herbs to prevent the water from becoming bitter.
5. Store the infused water in the refrigerator for up to 3 days.

# Cucumber, rosemary, grapefruit

In a glass container add freshly cut cucumber, rosemary and grapefruit wedges or wheels. Let infuse for at least 3 hours before serving and enjoy!



# Pineapple, watermelon, mint

In a glass container add freshly cut pineapple chunks, watermelon chunks, and fresh mint. Let infuse for at least 3 hours before serving and enjoy!



# *Don't Be Bitter(s)*



# The seasoning of the cocktail

Bitters are a neutral, high-proof alcohol infused with botanicals such as spices, barks, fruits, roots, flowers, leaves, and herbs.

Cocktail bitters are a liquid flavoring agent used in alcoholic drinks. They are an essential ingredient in many staple bar drinks and are more concentrated than digestive bitters with extraordinarily strong flavors. Subsequently, bartenders add cocktail bitters in small amounts to their drink recipes and never serve them straight.



# Bitters to a bartender are as salt & pepper are to a chef

While their ingredient ratios vary, bitters are made of water, alcoholic spirits, and botanicals. Just like bourbon and rye are both types of whisky but have vastly different flavor profiles, the way bitters taste depends on their ingredients and how they're made. It's important to note that not every cocktail with bitters has a strong bitter flavor.

For example, Peychaud's bitters taste slightly sweet with fruity notes. Bitters will enhance other flavors such as sourness or sweetness.



## Pro tip:

Here are three bitters brands we recommend you have stocked in your bar to make classic and signature cocktails



Angostura Bitters  
Peychaud's Bitters  
Regan's Orange  
Bitters No. 6





# *Crafting Techniques*





icon to indicate a  
built cocktail recipe





# Built

The built method is the easiest way to make a cocktail.

Simply pour ingredients and ice directly into a serving vessel. You can also muddle directly in a glass.



## Common built cocktails:

Gin & Tonic

Paloma

Mojito

Scotch Highball



icon to indicate a  
shaken cocktail  
recipe





# Shaken

The shaking technique is used when creating cocktails with juices, dairy or sweeteners. The technique chills and combines all ingredients into one. Egg whites or dairy can create a frothy texture



## Popular shaken cocktails:

Daiquiri

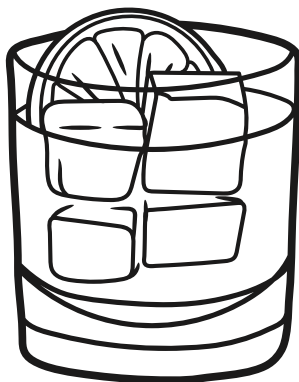
Margarita

Cosmopolitan

Gimlet



icon to indicate a  
stirred cocktail  
recipe



# Stirred

The stirring method minimizes the amount of dilution.

Stirred cocktails are composed mostly of spirits, modifiers, or bitters.



Popular stirred cocktails:

Martini

Negroni

Old-fashioned

Rob Roy





# *Cocktail Recipes*



# *What is a standard drink?*

---



Whether you drink beer, wine or spirits, they all contain the same type of alcohol called ethanol. This is created when either fruits or grains are fermented to produce alcohol drinks.

Of course, different drinks have different concentrations of alcohol. This is generally expressed as the percentage of alcohol by volume or ABV. In the US a standard drink contains 14g of alcohol.



1.5 fl oz spirit  
(40% ABV)



5 fl oz wine  
(13% ABV)



12 fl oz beer  
(4% ABV)

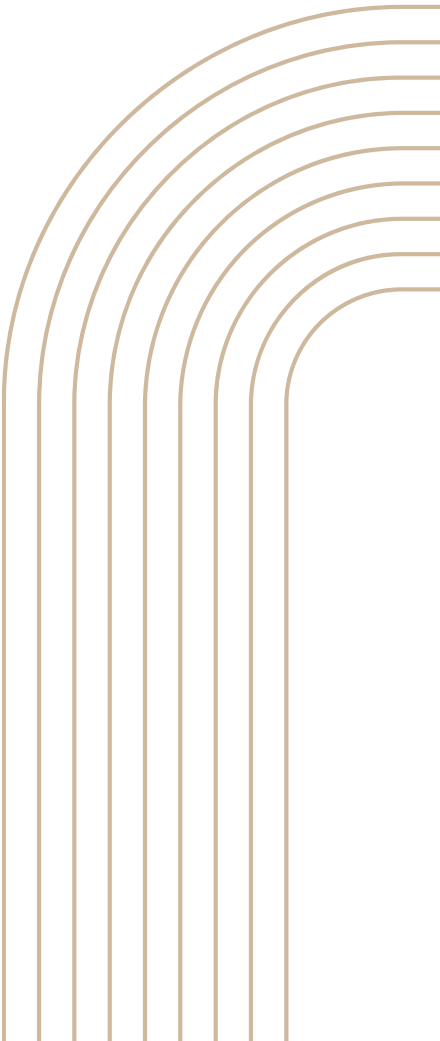
These common beverages are equal to one standard drink

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# Let's calculate



Knowing the final alcohol content of drinks is important when serving our guests responsibly. Scan the QR code to use our Alcohol by Volume (ABV) Calculator to help understand how many standard servings of alcohol your recipe contains.



# *Our Non-Alc Favorites*



# Honey Fizz

## Ingredients:

- 1 oz Seedlip Grove 42
- 1.5 oz Verjus
- 2 tsp honey
- Top with club soda

## Glass & Garnish:

- Glass: flute



## Directions:

- Into a champagne flute, add honey, Verjus and Seedlip Grove 42
- Top with cold club soda
- Serve chilled



# Mr. Howard

## Ingredients:

- 2 oz Seedlip Spice 94
- 1 oz fresh pink grapefruit juice
- .5 oz simple syrup
- .5 oz lemon juice

## Glass & Garnish:

- Glass: coupe
- Garnish: star anise



## Directions:

- Add Spice 94, grapefruit juice, lemon juice & simple syrup to a shaker with ice
- Shake for 30 seconds
- Double strain into a coupe glass
- Garnish with a Star Anise



# Alternative Egg Nog

## Ingredients:

- 2 oz Seedlip Spice 94
- 2 oz oat milk\*
- 1 oz coconut cream
- .25 oz cinnamon syrup
- 1 drop vanilla extract

## Glass & Garnish:

- Glass: French wine glass
- Garnish: grated nutmeg



## Directions:

- Add all ingredients to a blender & pulse until frothy
- Serve cold in a French wine glass
- Garnish with freshly grated nutmeg

\*Can be substituted with dairy-free milk of choice





# Garden 'Booch

## Ingredients:

- 1.5 oz Seedlip Garden 108
- Top with passion fruit kombucha

## Glass & Garnish:

- Glass: rocks
- Garnish: mint



## Directions:

- Build all ingredients in glass
- Add ice & gently stir
- Garnish with a fresh mint



# Mint Cooler

## Ingredients:

- 2 oz Seedlip Garden 108
- 1 oz watermelon juice
- .5 oz fresh lime juice
- .5 oz mint tea syrup
- 4 mint leaves
- Top with club soda

## Glass & Garnish:

- Glass: highball
- Garnish: mint leaf

## Directions:

- Lightly muddle Mint Leaves in shaker
- Add all ingredients to shaker except for soda
- Shake and strain into highball glass over fresh ice
- Top with club soda and stir gently
- Garnish with mint leaf



# Spice Hibiscus Margarita

## Ingredients:

- 2 oz Seedlip Spice 94
- .5 oz agave syrup
- 1 oz hibiscus tea
- .25 oz fresh lime juice

## Glass & Garnish:

- Glass: rocks - \*spiced sugar/salt rim
- Garnish: star anise

## Directions:

- Add Spice 94, agave syrup, hibiscus tea & fresh lime juice to a shaker with ice and shake for 30 seconds
- Double strain into a rimmed rocks glass
- Garnish with a star anise

\*Spiced sugar/salt: Combine 4 tbsp. Kosher salt, 2 tbsp. granulated sugar & 1 tsp of each ground cinnamon & nutmeg.



# Hedge Your Bets

## Ingredients:

- 1.5 oz Seedlip Spice 94
- .5 oz fresh lemon juice
- 1 oz grapefruit juice
- 2 bar spoon - seasonal preserve

## Glass & Garnish:

- Glass: coupe
- Garnish: basil leaf

## Directions:

- Add Spice 94, lemon juice, grapefruit juice and preserves to a shaker with ice and shake for 30 seconds
- Double strain into a coupe glass
- Garnish with basil leaf



# Pineapple Jalapeño Margarita

## Ingredients:

- 2 oz Seedlip Garden 108
- .5 oz agave syrup
- 1 oz pineapple juice
- .5 oz fresh lime juice
- 2 slices jalapeño

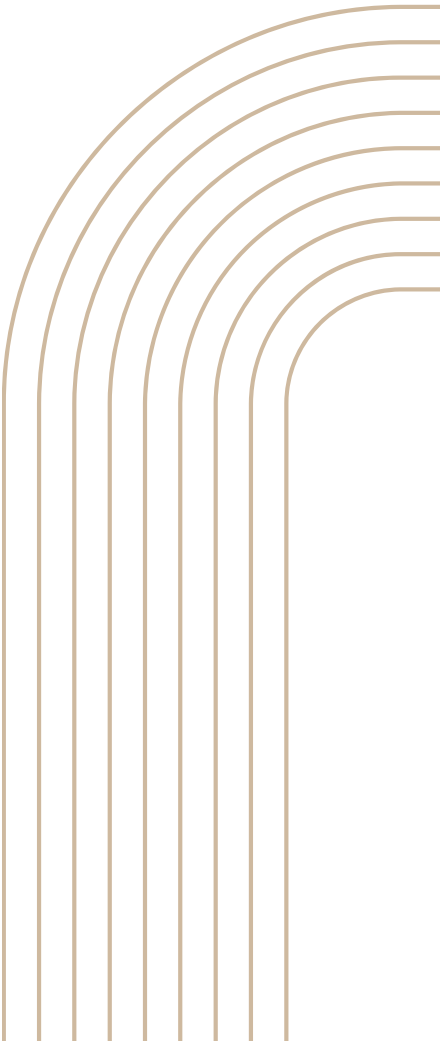
## Glass & Garnish:

- Glass: rocks - salt rim
- Garnish: dehydrated pineapple wheel

## Directions:

- Add all ingredients into shaker with ice
- Shake for 30 seconds & strain into rimmed rocks glass over ice
- Garnish with a dehydrated pineapple wheel







# *Our Lower ABV Favorites\**



\*The following three recipes contain two-thirds or less the amount of alcohol that's in a standard drink.

# Strawberry Spritz

## Ingredients:

- 1 oz Ketel One Botanical Grapefruit Rosé
- .25 oz fresh lemon juice
- .25 oz simple syrup
- 2 oz club soda
- frozen strawberries

## Glass & Garnish:

- Glass: White wine glass
- Garnish: grated frozen strawberry

## Directions:

- In a blender, add simple syrup, lemon juice, Ketel One Botanical Grapefruit Rosé & two whole frozen strawberries. Blend on high for 30 seconds
- Pour ingredients into chilled wine glass, add ice and top with cold club soda
- Stir ingredients together gently and garnish with freshly grated strawberries







# Old Fashioned

## Ingredients:

- 1 oz Seedlip Spice 94
- 1 oz Bulleit Rye
- 1 tsp Demerara syrup
- 3 dashes Angostura Bitters
- 3 dashes orange bitters
- 3 dashes Peychaud's

## Glass & Garnish:

- Glass: rocks
- Garnish: orange twist

## Directions:

- Add all ingredients into a mixing glass
- Add ice into mixing glass and stir continuously for 30 seconds
- Strain into rocks glass over fresh ice
- Garnish with orange twist



# Sun-Kissed 75

## Ingredients:

- 1 oz 21 Seeds Orange
- .5 oz fresh lemon juice
- .25 oz agave syrup
- 2 dashes orange bitters
- 2 oz non-alc prosecco

## Glass & Garnish:

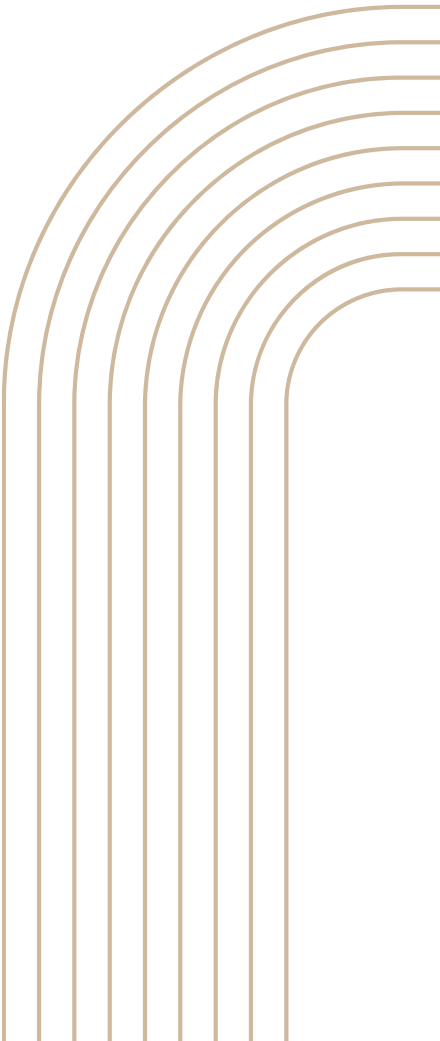
- Glass: Champagne flute
- Garnish: lemon or orange twist



## Directions:

- Add all ingredients, except for the non-alc prosecco into shaker with ice
- Shake and strain into a chilled champagne flute
- Top with non-alc prosecco
- Garnish with preferred twist







# *Our Signature Serves*





# Daisy de Pamplona

## Ingredients:

- 1.25 oz Tequila
- .50 oz roasted red pepper syrup
- .50 oz peach puree
- .25 oz Ancho Reyes
- .50 oz lime juice
- 3-5 dashes Hella Smoked Chili Bitters
- Tajin rim

## Glass & Garnish:

- Glass: rocks
- Garnish: Tajin & smoked sea salt, zested lime wedge

## Directions:

- Add all ingredients and ice to a shaker and shake for 30 seconds
- Strain over ice into a rimmed rocks glass
- Garnish with zested lime wedge



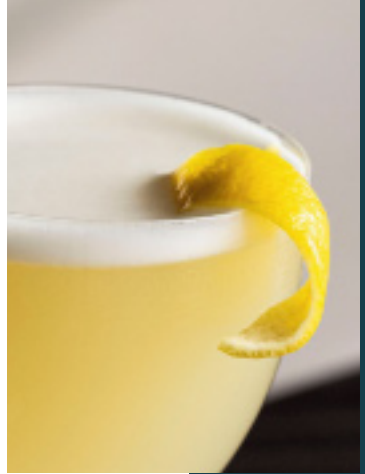
# Desert Departure

## Ingredients:

- 1.25 oz CÎROC Vodka
- .25 oz Plum Brandy
- .5 oz fresh lemon juice
- .25 oz yuzu juice
- .75 oz green tea syrup

## Glass & Garnish:

- Glass: coupe
- Garnish: lemon twist



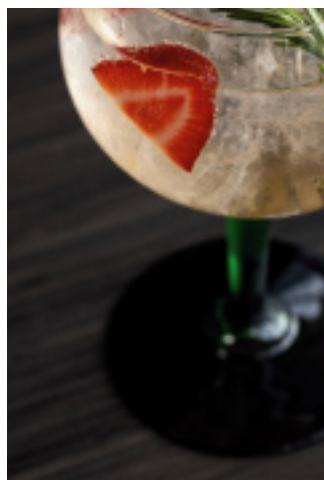
## Directions:

- Add all ingredients and ice to a shaker and shake for 30 seconds
- Strain into chilled coupe glass
- Garnish with lemon twist









# Gates to Andalucía

## Ingredients:

- 1.5 oz Tanqueray Sevilla Orange
- .25 fresh lime juice
- 3.5 oz elderflower tonic

## Glass & Garnish:

- Glass: Copa G&T glass
- Garnish: fruit



## Directions:

- Build in a Copa glass
- Add all ingredients and top with tonic
- Garnish by adding your favorite citrus fruits in the glass



# Banana Old-Fashioned

## Ingredients:

- 1.5 oz Zacapa 23 Rum
- .25 oz Banana Liqueur
- 3 dashes Angostura Bitters
- Expressed orange peel

## Glass & Garnish:

- Glass: rocks
- Garnish: orange peel

## Directions:

- Add all ingredients into a mixing glass
- Add ice into mixing glass and stir continuously for 30 seconds
- Strain into rocks glass over fresh ice
- Garnish with orange twist



# Harvest Hayride

## Ingredients:

- 1.5 oz Crown Royal Peach Flavored Whisky
- .25 oz fresh lemon juice
- 1/8 cinnamon syrup
- 4 oz apple cider
- 1 dash Angostura Bitters

## Glass & Garnish:

- Glass: tea cup/mug
- Garnish: cinnamon stick



## Directions:

- Bring 4 oz apple cider to a boil with 1 whole cinnamon stick split in half
- Take off heat, then let steep for 5 minutes
- In a warm tea cup add 1.5 oz Crown. Slowly add in warm cider
- Garnish with grated cinnamon and lemon twist





# Autumn in Tennessee

## Ingredients:

- 1.5 oz George Dickel 8 year bourbon
- 1 tsp maple syrup
- 2 dashes Angostura Bitters
- 2 dashes orange bitters

## Glass & Garnish:

- Glass: rocks
- Garnish: orange twist & maraschino cherry

## Directions:

- Add all ingredients to a mixing glass with ice
- Stir for 30 seconds, strain over large cube in rocks glass
- Garnish with orange twist and maraschino cherry



# Piña Paradise

## Ingredients:

- .75 oz Buchanan's Pineapple
- .75 oz Johnnie Walker High Rye Blended Scotch Whisky
- 1 oz coconut cream
- 1 oz pineapple juice
- .50 oz fresh lemon juice

## Glass & Garnish:

- Glass: highball
- Garnish: pineapple leaves

## Directions:

- Add all ingredients into shaker with ice
- Shake 30 seconds and strain into a highball glass with crushed ice
- Garnish with pineapple leaves









serve & sip

serve & sip

vol.

# Call Me Passionate

## Ingredients:

- 1.5 oz Union Uno Mezcal
- .25 oz passionfruit puree
- .5 oz cinnamon syrup
- .25 oz fresh lime juice
- 1 dash Angostura Bitters

## Glass & Garnish:

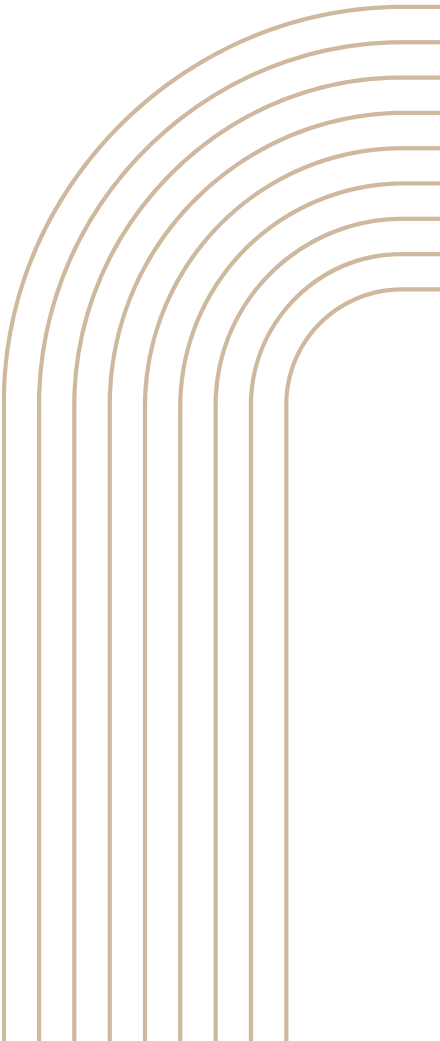
- Glass: rocks
- Garnish: Tajin rim, dehydrated lime wheel



## Directions:

- Add all ingredients into shaker with ice
- Shake 30 seconds and strain into a rimmed rocks glass with ice
- Garnish with dehydrated lime wheel







*Be Decadent*





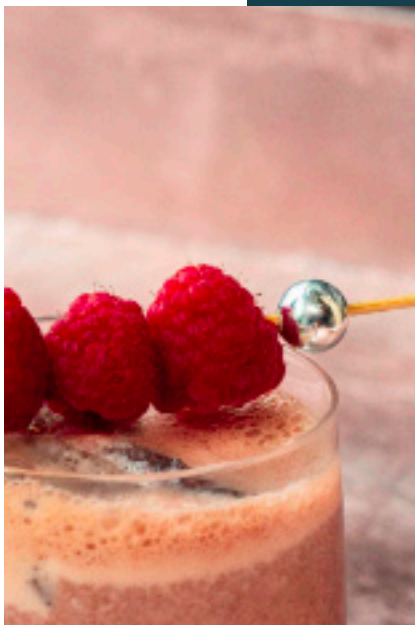
# The Cocoa Berry

## Ingredients:

- 2 oz Baileys Chocolate Liqueur
- 1 oz Baileys Original Irish Cream Liqueur
- 5 whole fresh raspberries

## Glass & Garnish:

- Glass: rocks
- Garnish: skewered raspberries, shaved chocolate



## Directions:

- Add all ingredients into shaker with ice
- Shake 30 seconds and strain into a rocks glass with square ice cube
- Garnish with skewered raspberries and shaved chocolate



# Cream & Stout

## Ingredients:

- 8 oz Guinness Draught stout
- 16 oz cookies and cream ice cream
- 1.5 oz Baileys Chocolate Liqueur

## Glass & Garnish:

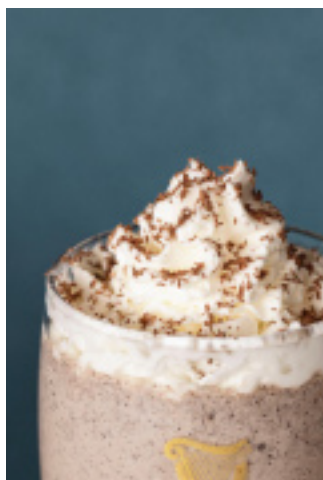
- Glass: pint or highball
- Garnish: shaved chocolate, chocolate sandwich cookie

## Directions:

- Add all ingredients in a blender and blend until smooth
- Pour into a pint or highball glass
- Garnish with shaved chocolate and a chocolate sandwich cookie









# Let's Batch



# How to Batch

Batching cocktails when hosting allows you to mix a large quantity at once, chill it down, and serve it stress-free. Here's what you need to know to do it right:

Make sure to have some sort of pitcher or bowl or big Mason jar - anything large enough to hold the liquid and that is food-safe will work.

Don't forget about water!

Have you ever tried to batch a cocktail and it turned out too strong? Too tart? Too sweet? Well, that's because most people forget to account for the water dilution that the act of shaking a cocktail adds. In the next two recipes you will note that cold filtered water acts as the dilution in each punch.

Water is a cocktail's best friend!



# Sweet Summer Melon

## Ingredients:

- 1 cup CÎROC Summer Watermelon
- 1 cup CÎROC Honey Melon
- 2 cups watermelon juice
- 3 oz fresh lime juice
- 6 oz Simple syrup
- 8 oz filtered water

## Glass & Garnish:

- Glass: punch bowl or vessel of choice
- Garnish: watermelon wedges, lemon wheels

## Directions:

In a large mixing bowl or deep bowl add CÎROC Watermelon, CÎROC Honey Melon, fresh lime juice, simple syrup, and cold filtered water. Mix all ingredients together gently. Add/pour into punch bowl over fresh ice. Garnish with freshly sliced lemon wheels and watermelon wedges.



**Servings** - this recipe calls for 8-10 servings/batch



# Spiced Rum Punch

## Ingredients:

- 1 cup Captain Morgan Original Spiced Rum
- 1/2 cup Pimm's No. 1 Cup Liqueur
- 4 oz lemon juice
- 6 oz earl grey syrup
- 30 dashes orange bitters
- 5 oz cold filtered water
- Spray top with allspice dram

**Serving size** - this recipe calls for 8-10 servings/batch

## Glass & Garnish:

- Glass: Pint or Highball Glass
- Garnish: orange slices, cinnamon sticks

## Directions:

In a large mixing bowl or deep bowl add Captain Morgan Spiced Rum, Pimm's Cup No. 1, lemon juice, earl grey syrup, Orange Bitters, and cold filtered water. Mix all ingredients together gently. Add/pour into punch bowl over fresh ice. Garnish with freshly sliced lemon wheels, cloves, and cinnamon sticks.

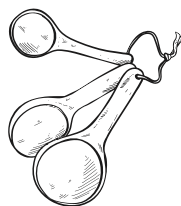
# Conversions for Your Convenience



unit	ounces	milliliters (rounded)	you may use
1/4 oz	1/4 oz	7.39 ml	7.5 ml
1/2 oz	1/2 oz	14.79 ml	15 ml
3/4 oz	3/4 oz	22.18 ml	22.5 ml
1 oz	1 oz	29.57 ml	30 ml
1 1/4 oz	1 1/4 oz	36.97 ml	37.5 ml
1 1/2 oz	1 1/2 oz	44.36 ml	45 ml
1 3/4 oz	1 3/4 oz	51.75 ml	52.5 ml
2 oz	2 oz	59.15 ml	60 ml



unit	ounces	milliliters (rounded)	you may use
dash	1/32 oz	0.92 ml	1 ml
teaspoon (tsp)	1/8 oz	3.7 ml	3.75 ml
tablespoon (Tbsp)	3/8 oz	11.09 ml	11.25 ml
pony	1 oz	29.57 ml	30 ml
jigger	1 1/2 oz	44.36 ml	45 ml
Cup	8 oz	236.59 ml	240 ml
US pint (pt)	16 oz	473.18 ml	480 ml
US quart (qt)	32 oz	946.35 ml	960 ml
US gallon (gal)	128 oz	3,785.41 ml	3.84 L



# *Your Shopping List*



# Ingredient Checklist



## Produce

- Strawberries
- Raspberries
- Red Peppers
- Jalepeños
- Cucumber
- Pineapple
- Grapefruit
- Oranges
- Limes
- Lemons
- 
- 

## Spices

- Cinnamon Sticks
- Allspice
- Cloves
- Tajin
- 
- 

## Herbs

- Mint
- Rosemary
- 
- 
- 
- 

## Other

- Favorite Chocolate Bar
- Coconut Cream
- Maraschino Cherries
- Apple Cider
- Cookies & Cream Ice Cream
- 

## Alcohol

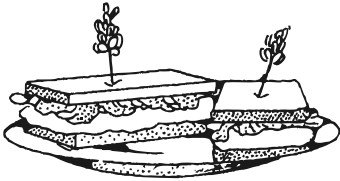
\*Be sure to purchase both your alcohol and bitters from your favorite store as needed.





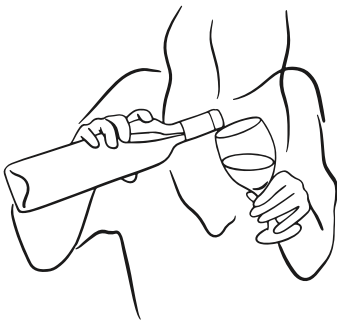
# *The Good Host Guide*

# Hosting



Always provide plenty of food options

Serve plenty of water and have non-alcoholic options available

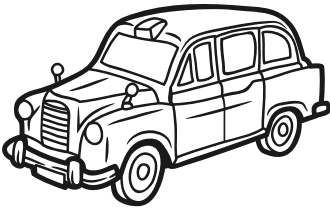


Avoid topping off drinks. It makes it difficult to keep track of how many standard drinks a guest has had\*

\*remember that in the US a standard drink is defined as a 5 fl oz glass of wine (12% ABV), a 12 fl oz glass of beer (5 % abv), or a 1.5 fl oz pour of spirits (40% ABV)

# Tips

Remember that it takes, on average, about 1 hour for the liver to process one standard drink



Help guests plan ahead to get home safely by either appointing a designated driver or taking a ride share/cab home

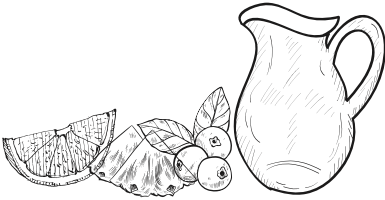
Make sure you have plenty of activities that don't revolve around drinking



Why not challenge your guests and see who can bust the most myths about alcohol?

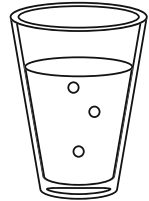
Scan here to take the  
DRINKIQ quiz.

# More



Find new life for leftover ingredients by using them to infuse water, spirits, or syrups

Assign your guests a glass for the evening and avoid using single-use plastic, including straws

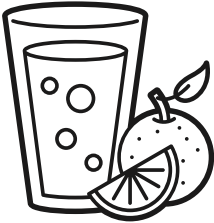
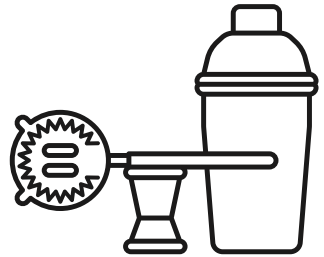


Introduce guests to one another who may not know each other and keep an eye out for anyone who may feel left out



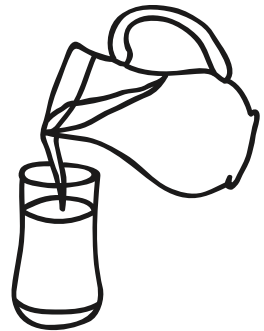
# Tips

If guests will be serving themselves, have a jigger available for measurement to help them keep track of their standard drink consumption



Respect guests' decisions not to drink without judgement and point them to other available options

As a host, be sure to follow your own advice!





# Music



Suggested genres and playlists:

Upbeat Cocktail Hour 

 Smooth Jazz

Cocktail Party Jazz 

 Cocktail Lounge

Dinner with Friends 

 Summer cocktails

This is Cocktail 

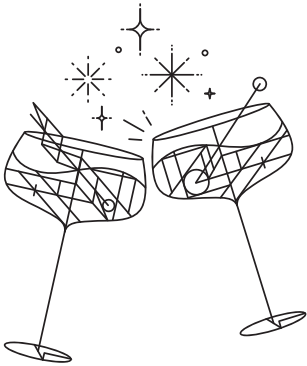




# Our wish



May your cocktails always be chilled,  
and your celebrations last a lifetime.



Find your *buena gente*  
create the *buen ambiente*  
Celebrate life.  
Every day.  
Everywhere.

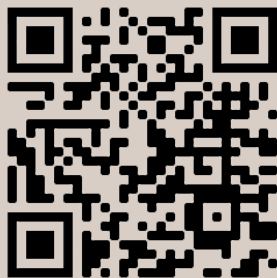
Whenever and wherever you  
choose to celebrate,  
Serve & Sip responsibly.



# Fin.



To find out more about our  
Society 2030: Spirit of Progress ESG goals,  
scan here:



**DIAGEO**

