

RENARD

'Amateur Hour'
Cocktail Classes

Amateur (n.)

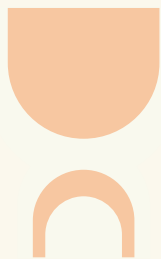
From French “one who loves”, as opposed to “professional”.

RENARD is ran by Louis Powlett who is equal parts ‘amateur bartender’ and ‘at home pro’.

He comes equipt with 8 years experience in Ballarat cocktails, working beverage programs at establishments such as Moon & Mountain, Ragazzone, Wayward Winery, and FSC.

He leads the passionate team at Renard in pursuit of the goal to create and serve drinks that bridge the gap between accessibility and intrigue.

We love what we do at Renard, and we wish to pass this labour of love on to you.



Cocktail Classes & Kits for the amateur bartender in all of us!

OUR CLASSES AIM to teach common bartender practices such as mixing drinks, as well as bestow tips on how to make (or improve) your own cocktails at home.

All classes are hands on and straight to the point of the game (making drinks & making conversation)

We don't do history classes - you'd likely know more about prohibition than we do!

Get in touch with us to organise your group cocktail class via

hello@renardballarat.com.au

See you at the bar!





AMATEUR HOUR

Cocktail classes

Lessons on:

- ~ Mixing and shaking drinks and using basic equipment.
- ~ Cocktail balancing, flavour pairings, and profiling.
- ~ Dilution and temperature control.
- ~ How to improve your cocktails at home.
- ~ Anything else you want to know!

Pricing:

\$75 per person.

Includes:

3x cocktails (made by you!)
Lesson (~2 hour sessions)
Recipe cards to keep.

+\$10pp optional shared food.

+\$30pp optional T/A drink kit

Group lessons available for up to 20 people.

TESTIMONIALS:

"We had an amazing time with our hens group learning how to make sours & espresso martinis! Lots of good tips. Loads of fun shaking up our favourite drinks."
- Alicia

"Our office held a Zoom cocktail session with Renard during lockdowns. It was a great booster to everyone's morale and a fun team exercise. Easy yet educational."
- Shelley

"I made the best espresso martini of my life."
- Dan

THE FINE PRINT:

You (the function organiser) acknowledge that limitations and rules apply to the service of alcohol as per VCGLR and RSA standards, and that we (Renard) stringently oversee the self-service of alcohol through methods such as pre-pouring & batching.

We reserve the right to refuse entry to any guest. RSA and house etiquette rules apply.

Final numbers must be submitted and confirmed 7 days prior to the function.

All care will be taken to ensure guest property remains safe, however, we will not be held responsible for theft or damage to guest property.

You will be financially responsible for any damages caused by your guests to the venue, contents, equipment, and other property.

THE DOTTED LINE:

SIGNED: _____

DATE: _____

RENARD

3350

SOCIAL
CLUB