



Alcohol-Free Cocktail Masterclass

Welcome to this 45-minute practical session where we'll explore the art of crafting four refreshing non-alcoholic cocktails. From the classic Shirley Temple to the tropical Piña Colada, you'll master essential techniques including proper garnishing, glass chilling, and presentation skills that will impress any guest.

Essential Equipment & Ingredients



Glassware

Long drink glasses, highball glasses, and hurricane glasses for proper presentation



Mixing Tools

Jigger for precise measurements, bar spoon for stirring, and cocktail shaker for mixing



Ice

Cubed ice for chilling glasses, crushed ice for texture, and ice tongs for handling



Garnishes

Fresh fruit (oranges, limes, pineapple), cocktail cherries, mint leaves, and straws

Before we begin, ensure you have grenadine syrup, lime juice, orange juice, pineapple juice, coconut milk, heavy cream, simple syrup, ginger ale, and soda water ready at your station.

Shirley Temple

Ingredients & Glassware

- Long drink glass
- 2 cl grenadine syrup
- 2 cl fresh lime juice
- Kinley ginger ale (to top)
- Cocktail cherries for garnish

Key Techniques Demonstrated

Glass chilling, precise measuring, gentle stirring, and professional garnishing



01

Prepare Garnish

Skewer 3-4 cocktail cherries onto a cocktail stick. This creates visual appeal and makes serving easier.

03

Measure & Mix

Working at the bar where guests can see, measure grenadine and lime juice into the chilled glass. Top with ginger ale and stir gently with a bar spoon.

02

Chill the Glass

Fill the long drink glass with ice cubes and give them a light stir. Allow 30-45 seconds for the glass to chill properly, then pour out the water.

04

Final Presentation

Place the cherry garnish on top and use cocktail tongs to insert a straw. Serve immediately for best presentation.

Lucky Driver

Ingredients

- 8 cl orange juice
- 8 cl pineapple juice
- 2 cl lime juice
- 1-2 cl grenadine syrup
- Half orange slice for garnish

Preparation Steps

1. Prepare orange garnish by cutting half a slice
2. Chill glass with ice, then shaker with ice
3. Add all ingredients except grenadine
4. Shake thoroughly and strain

Color Variation Options

With grenadine: Add during mixing for uniform pink colour

Without grenadine: Pour over top with spoon for gradient effect

Pour out water from the chilled glass, then serve the shaken drink over fresh ice in front of the guest. Garnish with the orange slice and straw using tongs. **Important:** Always ensure ice remains in the glass when pouring.



Non-Alcoholic Mojito



Ingredients

- 1 lime (halved and sliced)
- 4-5 fresh mint leaves
- 3-4 cl simple syrup
- Crushed ice
- Soda water
- Lime wedge and mint leaf for garnish



Cut & Prepare

Halve the lime, slice one half, and quarter the other half for muddling



Chill & Crush

Fill glass with ice, chill, then crush ice and remove from glass



Muddle

Add lime and mint leaves, gently muddle to release flavours



Finish

Add syrup, $\frac{3}{4}$ crushed ice, top with soda water, stir gently 2-3 times

Always garnish with lime wedge and mint leaf using tongs. The key is gentle stirring to preserve carbonation bubbles.

Non-Alcoholic Piña Colada

Ingredients

- 4 cl heavy cream
- 4 cl coconut milk
- 12 cl pineapple juice
- Fresh pineapple for garnish

Technique Focus

- Shaker chilling with ice
- Layering ingredients properly
- Straining into chilled glass
- Dramatic presentation

1

Prepare Garnish

Cut fresh pineapple chunks for decorative topping

2

Chill Glass & Shaker

Fill serving glass with ice, chill shaker with ice and shake briefly

3

Add Ingredients

Pour out water, add cream, coconut milk, and pineapple juice to shaker

4

Shake & Serve

Shake vigorously, strain into chilled glass over ice, garnish professionally



Professional Presentation Techniques



Glass Chilling

Always chill glasses before serving. Fill with ice, stir briefly, then pour out condensation water. This ensures drinks stay cold longer and prevents dilution.



Guest Visibility

Work at the bar counter where guests can watch the preparation. This builds anticipation and showcases your professional skills, creating an engaging experience.



Tongs Usage

Never touch garnishes or straws with bare hands. Use cocktail tongs for hygienic, professional presentation that maintains food safety standards.



Ice Management

Always serve over fresh ice. Remove melted water from glasses before pouring finished drinks. This maintains proper dilution levels and drink temperature.



Common Mistakes to Avoid

Skipping Glass Chilling

Not chilling the glass beforehand results in rapid melting and over-dilution. Always take 30-45 seconds to properly chill before serving.

Over-Stirring Carbonated Drinks

Excessive stirring pops bubbles in ginger ale and soda water. Stir gently 2-3 times maximum to preserve carbonation and mouthfeel.

Incorrect Ice Usage

Using the wrong ice type or forgetting fresh ice in the serving glass compromises texture and temperature. Match ice type to cocktail requirements.

Rushing Garnish Placement

Dropping garnishes instead of placing them carefully with tongs looks unprofessional. Take extra seconds for precise, elegant presentation.

- 📌 **Professional Tip:** Practice your garnish technique with dummy ingredients before working with actual drinks. Muscle memory develops through repetition, leading to confident, flawless service.

Practice Session Guidelines



Station Setup

Organise your workspace with all ingredients, tools, and glassware within easy reach. Create a clean, efficient workflow area.



Peer Review

Work in pairs, with one preparing while the other observes. Provide constructive feedback on technique, presentation, and timing.

Focus Areas

- Consistent ingredient measurements
- Smooth, confident movements
- Visual appeal of final product
- Efficient time management



Timing Practice

Time yourself preparing each cocktail. Aim for 2-3 minutes per drink from start to finish, including garnish placement.



Quality Check

Evaluate each cocktail for proper proportions, correct ice usage, professional garnish, and overall presentation before moving to the next drink.

Success Criteria

- Drinks prepared within 3 minutes
- Proper glass chilling demonstrated
- Professional garnish placement
- Correct ice usage in all cocktails

Key Takeaways & Next Steps

Mastered Techniques

Glass chilling, precise measuring, gentle stirring, professional garnishing, and guest-facing preparation methods

Four Cocktails Ready

Shirley Temple, Lucky Driver, Mojito, and Piña Colada - all alcohol-free recipes perfected

Professional Standards

Hygienic practices using tongs, proper ice management, and engaging presentation skills

Homework Assignment

Practice all four cocktails at home, focusing on consistent timing and presentation. Record yourself preparing one cocktail and review your technique. Identify one area for improvement and practice it specifically before next class.

Next session: We'll explore classic alcoholic cocktails, building upon the foundational skills you've mastered today with non-alcoholic preparations.

