

The mix factor corporate team building:

Have you got the mix factor?

A mix of challenging team based games, breathtaking flair demonstrations, and exquisite cocktails make for a perfect evening. Bringing together a work force in fun team based challenges helping to promote synergy in the work place. Our course tutors have all been handpicked from the most prestigious bars in London and are young bubbly characters that will be on hand to help your guests create great drinks throughout the session.

What's included in our standard package

- Arrival mocktail
- Note pad and pen
- Course information
- Nibbles and water
- Four amazing cocktails each and one farewell shot
- Prizes and Mix Factor Cup
- Glassware, equipment you will need to make amazing cocktails
- Organic Spirit mixologists, tutors and flair bartenders



Introduction

All guests are greeted with a delicious mocktail and are shown to their team seats where they will find a selection of nibbles, a note pad and pen, and a small pack containing all the information covered throughout the day.

Cocktail method

The Mix Factor course comprises of various rounds of competition where guests will participate in various aspects of cocktail making methods for points and prizes. During these rounds all guests will learn the origin behind the cocktail as well as the methodology in making the drink.

The rounds include:

Layering spirits in a B52, shaking and pouring the perfect sea breeze, muddling a mojito, and mixing an apple pie martini along with impressive cinnamon foam.

All guests will be served 4 professionally made cocktails throughout the round section.

Flair

At the end of the cocktail creation rounds, there will be a flair round where a leading London flair bartender will amaze your guests with a flair show set to music. After his performance one member from each team will be called up to learn some tricks, again points and prizes will be awarded to the best student.

Organic Spirit

Cocktails, Catering, Mixology Courses & Consultancy

Cocktail creation

The final chance to notch up some points! Teams will be given 15 minutes to design and create a cocktail of the very own using a plethora of weird and wonderful ingredients that encapsulates the company's core values.



The Mix Factor Cup

After each round, points will be given by the Organic Spirit team and or the boss/manager of the group. These points will be totted up and the overall winning team will win the Mix Factor Cup! All participants will receive an Organic Spirit tuition certificate.

Prices and Venues

Organic spirit can come to any work space or function area and will bring everything we need for the session. The prices cover all alcohol, glassware, staff, course material and everything else included in the session. We are also able to source tremendous venues throughout London if you like.

All prices are per head.

Prices for the standard package:

Guests	
6 - 10	£75
10 - 20	£65
20 - 30	£55

We also offer these added extras to give your event that extra wow factor:

Canapé reception from	£12
Champagne reception	£8
Cocktail reception	£10
Wine and beer reception	£5
Cocktail equipment to take home	£25
Unlimited bar per hour	£20
Cloak room	£100

Contact us today to discuss your requirements.