



## *The Home Shows*

A private **Raising the Bar** cocktail class is a unique hands-on event where guests learn the stories behind the cocktails while learning how to mix and make a series of classic cocktails. **Raising the Bar** provides the badass barware, stories, and tools. You provide the guests, spirits, and venue.

### *The Three Elements*

1. **Learn** — Cocktails have a rich history. Hear about the stories behind the drinks.
2. **Create** — Master the art of mixology making and creating these storied drinks.
3. **Taste** — Develop your palate enjoying and savoring a series of drinks.

Our classes are carefully crafted to weave the drinks and theme into a story that unfolds chronologically. We create and taste on a timeline with flavors that contrast yet compliment.

### *We Provide*

- Bartending set-up for each pair of guests
- Vintage and midcentury glassware for all drinks
- Custom souvenir booklet with recipes and stories for guests
- Image-rich history of the drinks talk projected on a screen
- Cocktail making instruction using the best and freshest ingredients
- Prepping and fresh juicing of all ingredients
- Our house-made *Badass Bitters* for use in drinks

### *Our Most Popular Themes*

Our themes are flexible and we're happy to tailor themes and favorite spirits/drinks to your event. We also have season and holiday-specific themes to compliment your gatherings.

- The Rise of American Whiskey
- Rum: Colonial Tavern to Tiki Bar
- The Many Lives of Gin
- The History of New Orleans in 4 Drinks
- Cocktails of Prohibition
- 1950s Imbibing
- The Glass Class
- Spokane Imbibes: A Walking Tour

For pricing, booking dates, and more info email Renée at [info@raisingthebarNW.com](mailto:info@raisingthebarNW.com).