

## Cocktail Class with Geoff Malcolm



Geoff Malcolm is a dancer, choreographer, storyteller, uncle, and proud cat parent. While pursuing these artistic and personal passions, he has maintained an over two-decade career in the service industry. Since 2010 Geoff has worked with bars, restaurants, and private events to create robust cocktail programs and bespoke signature drinks that elevate experiences. Take a look at the ingredient list below, or pour yourself a glass of your favourite something fun, then join us for an exploration of three cocktails: their history, their folklore, and the techniques used to craft them to perfection.

### Negroni

1oz gin

1oz Campari

1oz Sweet Vermouth

### Daiquiri

2oz white rum

½ oz lime juice

½ oz simple syrup

### Eggnog Flip

1 whole egg

¾ oz Appleton rum

¾ oz Makers Mark

1 oz cream

1 oz Vanilla syrup\*

\*to make vanilla syrup dissolve 1 cup of sugar in 1 cup of water let cool and add 1 tablespoon of good quality vanilla extract