Virtual Parties

Book your virtual cocktail party today

home cocktails cocktail kits to your door

Party inaBox

home cocktails



There is no doubt the world is a very different place at the moment with covid changing life as we knew it.

Many people are looking for novel ways to celebrate and socialise with friends, family and loved ones whilst adhering to government guidelines and staying safe at the same time. Home Cocktails was created during the first lockdown to bring a little bit of fun to people during these uncertain times. We are now pleased to be able to offer you a full virtual package for any occasion.

Our cocktail boxes can now be posted all over the UK and internationally to unite people from all over the country and indeed the world. We are able to bring you something fun, entertaining and engaging from the safety of your own home. We post everything required for the cocktail workshop and run our cocktail masterclasses via zoom for a fun filled hour or 2 to be enjoyed with friends and family. Lots of fun and most importantly staying safe at the same time.



Boxes & Delivery

Our cocktail boxes are couriered direct to your door for contactless delivery. We can post to multiple addresses and each person will receive their own Home Cocktails box of goodies.

The boxes contain everything required to make your chosen cocktails including fresh ingredients. All the group will need is plenty of ice which is easily attained from the supermarket with the weekly shop. The boxes will include a cocktail shaker and measure as standard to make your chosen cocktails. You pick the cocktails you want to make from our menu of over 60 choices and we send everything required to make those chosen cocktails. All our boxes incur a standard £7.50 delivery fee.



Our boxes are sent overnight for next day delivery so the ingredients arrive as fresh as possible with full tracking details so you can track your boxes.

Please remember to add the cost of shipping with your chosen package. Couriers are very busy at the moment due to Covid and shipping alcohol incurs higher shipping costs so we are unable to offer free shipping.

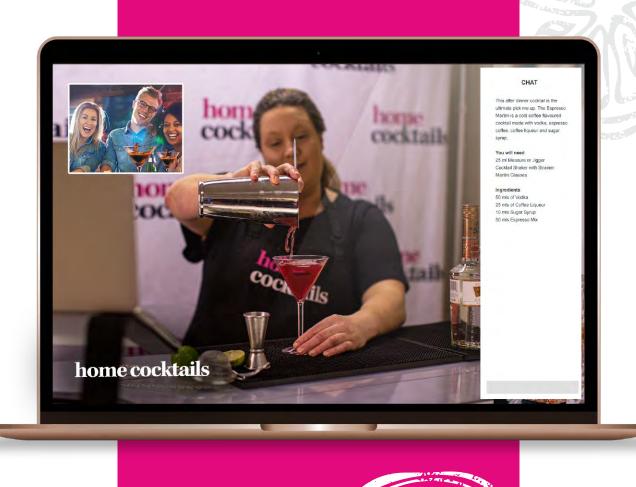


Virtual Workshops

Our virtual cocktail classes are run from our dedicated virtual bar at our Home Cocktails HQ in Bristol. The class will be hosted by Carrie the founder of Home Cocktails.

The classes are designed to be informative and educational but with the emphasis on having lots of fun in a relaxed environment. Carrie has years of experience running event bars and teaching masterclasses so you can be guaranteed plenty of fun and banter along with lots of professional tips and advice.

Our preferred platform is zoom which we run through our pro account. We will send the booker a link a few days before the event. However if you would prefer to use Microsoft teams, your own zoom account or another platform we can happily do this upon request. Our virtual cocktail classes last approx 60 mins depending on how many cocktails you choose.



Once everyone has joined Carrie will give the group a brief introduction and explain what is in your boxes, what equipment will be required and make sure you are all set up for class and have everything required.

You will then be shown how to make your first cocktail strep by step and be able to follow along live with your host. Once each cocktail has been made there will be a 10-15 min interval to allow you to enjoy your cocktail and have a chat between yourselves before getting ready to make the next cocktail. Your host will be available in a break room for any questions during the each interval.

The workshops are private for your group so we run the workshop at a pace to suit and most requests can be catered for.





Just Cocktails

£35 Per person

Want to run your own virtual party? If you don't need a host for your party then just book our cocktail boxes to be sent directly to you and the rest of the group. You can run your own virtual party with the girls but everyone will have all the ingredients required and a cocktail shaker. with measure.

The boxes will also include full step by step guides to make the chosen cocktails to make it easy to for you all to follow along together.

The boxes will have 2 cocktail choices but each cocktail choice makes 2 servings so there will be 4 drinks in total. This is ideal if you are confident enough to make your own cocktails and want a more intimate cocktail party as well as being very budget friendly.

Each box will have full step by step instructions for you to easily follow and to be able to create your chosen cocktails.

Virtual Party

£45 Per person

A virtual cocktail class run by us. We will send a box with everything required to make your chosen cocktails. Our host will provide a virtual zoom class for you and your group and will show you how to make each cocktail step by step.

Perfect if you don't want to host your own cocktail class and would prefer a little more structure to keep things on track and have someone run the workshop for you. Using our pro zoom account also means you don't have to worry about running out of time.

The boxes will have 2 cocktail choices but each cocktail choice makes 2 servings so there will be 4 drinks in total. All the cocktail equipment required to make your chosen cocktails will be be provided so you don't have to worry about trying to source equipment. Our host will run the session so you can relax and enjoy the session with a few drinks without stressing about organising the group. Plus you will have a professional on hand to answer any questions and guide you along the way.

Triple The Fun

£60 Per person

As included with the virtual package but with 3 cocktail choices so 6 drinks in total.

Each cocktail choice makes 2 servings but you don't have to drink all 6 cocktails unless you want to! The host will show you how to make each cocktail choice so 3 cocktails within in the workshop.

However you will have enough ingredients to make another serving of each cocktail but this can be done after the virtual class if you wish to enjoy a few relaxed drinks together after the workshop or keep the ingredients for another time to suit.

DIY

£150

If you have plenty of alcohol and cocktail equipment at home and just require someone to run a cocktail master class for you this option is ideal.

You choose the cocktails you would like to make and we will send you a list of everything that is required. Each member of the group can then purchase these items themselves to keep costs as low as possible and use equipment you already have to hand. We will host a cocktail workshop using our zoom platform and show you how to make your chosen cocktails. This keeps costs as low as possible and removes any postage charges. It's also a great way to use up bottles of alcohol you've had hanging around the house and don't know what to do with!

Snacks

We work with some great award winning independents to offer an exciting range of savoury snacks that work really well inside the cocktail boxes from popped lotus seeds which are light like popcorn and crunchy like crisps from Native snacks to a wide range of nuts with exciting flavours from Wolf bites. We can customise a snack option to meet your requirements and budget.

Personalisation

If you are looking to make your virtual event or cocktail boxes extra special we can offer some options that can be personalised. We can provide Happy Birthday straws and have the name of the birthday boy/girl on them and print any message required. For corporate bookings these can be branded with a message or company logo. Another option that works well is edible cocktail toppers. These sit on top of foamy cocktails and can have any message printed on them from Happy Birthday to company logos. Cocktail shakers and equipment can also be branded upon request with company details.

Choosing Your **Cocktails**

We have a huge amount of cocktails to choose from and most special requests can also be catered for. We do ask for virtual parties that require a host everyone picks the same 2 cocktails so they can all do the same cocktail class together.

This would exclude any mocktail drinkers who pick from the mocktail list. If your team can't decide on the same 2 cocktails there is an option to split them into teams and each team can make the same 2 cocktails.

If everyone would like to pick their own cocktails you can do this with the cocktails only box. To take a look at what some of the cocktails look like you look at the menu on the website under build your own cocktail box.

Vodka Based Cocktails Martini's & Cosmo's

Pornstar Martini

The perfect mix of flavours and fizz the Porn Star combines Absolut Vanilla Vodka, Passionfruit, Orange juice and Fizz. Garnished with fresh Passionfruit. (Prosecco not provided) Add £5 for a 200ml bottle of

Espresso Martini

This classic evening pick me up cocktail is a sumptuous mix of yorkin coffee liqueur and expresso coffee

Chocolate Espresso Martini

The classic Espresso Martini taste with subtle chocolate notes. The ultimate dessert cocktail combining coffee

Salted Caramel Espresso Martini

A modern twist on the classic espresso martini. Slightly sweeter than the original espresso martini with salted caramel coffee liqueur, vodka and espresso coffee.

French Martini

A deliciously tart and sweet combination of fresh pineapple juice, vodka and raspberry liqueur.

Raspberri Collins

Absolut Raspberri vodka, simple surup, lime juice raspberries and soda water.

Cosmopolitan

A Cosmopolitan or informally a Cosmo made famous by Sex and The City is made with vodka, orange liqueur, fresh lime and cranberry juice. Not overly sweet or too tart. An all time classic.

Gin Based Cocktails

English Country Garden

An excellent pairing of English Gin, Elderflower cordial, fresh lime and mint topped with Cranberry & Apple juice

Chase Rhubarb and Bramley Apple Gin, fresh lime and cloudy apple juice. Garnished with berries and

Breakfast Gintini

Chase Marmalade gin, fresh lime, orange marmalade and orange juice.

Bombay Bramble

Bombau Bramble ain, lime juice, sugar surup and optional soda. Served over crushed ice and garnished

Featured in sex and the city season 2, this drink was enjoyed by Carrie during a party with Stanford. Absolut Raspherri vodka, Chambord, fresh lime and

Mandarin Cosmo

A twist on the famous classic using Mandarin Vodka, orange liqueur, fresh lime and cranberry juice.

Metropolitan

A twist on the famous classic swapping citron vodka for Absolute Berri Acai to create the perfect mix of

Raspberry Ripple Martini

Vanilla vodka, Chambord and cranberry juice. Garnished with fresh raspberries

Elderflower Cosmo

A twist on the famous classic using Vodka, Elderflower, fresh lime juice and cranberry.

Mango Cosmo

Absolut Mango flavoured vodka, Ginger liqueur, fresh lime and cranberry juice.

Lychee Martini

Passoa, Lychee liqueur, lime juice, cranberry and pineapple juice.

Blue Lagoon

Tall, Refreshing and bluer than the bluest Caribbean sky. This cocktail combines Vodka, Blue Curacao and Lemonade. Kitsch cocktails of the 70's and 80's full of

Woo Woo

An 80's fruitu classic with a modern addition of orange bitters. A relatively simple cocktail with a good balance of sweet and sour flavours. The classic flavours of peach schnapps and cranberry were classic 80's cocktail ingredients. Think sex on the beach with a twist.

Pink Grapefruit ain, fresh grapefruit topped with rose

English Breakfast You don't get much more English than tea! This light and

fragrant cocktail with Elderflower Liqueur and Gin is certainly one of our favourite brunch cocktails. It's 5 O'clock somewhere right?

Classic Italian cocktail. You'll either love or hate it's bittersweet character. Jaffa Cake gin, Campari and Sweet Vermouth, Optional soda to lengthen.

Teguila **Based Cocktails**

Margarita

The most famous tequila cocktail. Tequila, triple sec and

Disco Margarita

A partu take on the classic Margarita. Tequila, blue curação, sugar syrup and lime juice.

Tequila, fresh lime, angostura bitters and ginger ale.

Bourbon & Whisky Based Cocktails

Old Fashioned

This classic was invented to simply disguise bootleg whiskies. A few dashes of bitters and a twist are the best way to smooth out a whisky and bring out the residual sweetness Woodford Reserve suggested hitters Lengthen with soda if preferred.

Sticky Toffee Old Fashioned

Jack Daniels, Toffee Syrup & bitters diluted to taste.

Autumnal Old Fashioned

Cider Brandu, bitters, honey & cinnamon surup with apple

Monkey Jam Sour

Whisku and donuts, with fewer calories! Monkeu Shoulder, lemon juice, sugar surup, jam and orange bitters. Optional soda.

Smoky French Martini

Laphroaig single malt, raspberry liqueur, lime juice and pineapple juice.

Monkey Espresso Martini

Whisky twist on a classic coffee cocktail. Monkey Shoulder, Kahlua, sugar syrup and espresso.

Irish Espresso Martini

This delicious variation on the classic uses Jameson Whiskey instead of vodka with coffee liqueur and

Rum Based Cocktails

Reggae Rum Punch

Sweet and Boozu just like the Caribbean! Wrau and Nenhew overproof rum, bitters, fresh lime juice, grenadine, orange and pineapple juice. Wray and Nephew is strong overproo rum so it's a boozy little number. You've been warned!

Spiced rum, ginger beer, angostura bitters, fresh lime

Pina Colada

An all-time classic with white rum, coco lopez, pineapple juice and cream served over ice.

Essentially a Blue Pina Colada with a hint of citrus flavours The Blue Curacao although blue in colour is actually an orange liqueur and shouldn't effect the flavour, so even though you're drinking blue you're tasting orange. A tropical

This tropical cocktail is our sweetest on the list but is simply delicious. Combines coconut rum, melon liquor, banana liquor topped with orange and pineapple juice. Think Pina Colada with a twist!

Coconut Espresso Martini Coconut rum, coffee liqueur, Espresso, A coconut twist on

Classic cuban cocktail consisting of white rum, fresh mint, soda water, sugar and fresh lime juice.

the classic espresse martini

Mintless Mojito Thats right a mintless Mojito. Just like the classic but we've ditched the fresh mint for a Mojito mint syrup, fresh lime, white rum and soda water. No need to worry about getting

any mint stuck in your teeth After Eight Moiito

Classic mojito with white rum, fresh mint, fresh lime juice, sugar syrup and soda water but with the additional of chocolate bitters and chocolate liqueur. Yep tastes just like after eight chacolates

The classic mojito but we've swapped the white rum for spiced

Passionfruit Mojito

A Cuban classic with a tropical twist. Classic Mojito with fresh nassionfruit

Raspberry Mojito

Classic Mojito with fresh raspberries and raspberry liqueur

Banana Mojito

Classic Mojito with fresh banana and banana liqueur. Coconut Moiito

Classic moiito flavour but with a subtle hint of coconut

Strawberry Mojito Classic mojito but with added fresh strawberries

English Mojito

An English twist on this cuban classic swapping rum for vodka with fresh mint and lime topped with soda and hint

Mocktails

Rose Garden

Peach syrup, fresh mint and cucumber topped with

Apple Sparkle

Fresh lime and mint, elderflower cordial and cloudy apple juice.

Banana Tropicana

Banana and Coconut served with pineapple and

Virgin Pina Colada

Classic Pina Colada taste minus the rum. Coconut cream. and Pineapple juice. Can be served in fun coconut.

Virgin Strawberry Daiquiri

Fresh strawberries, lime juice, sugar syrup & strawberry puree. Best blended for frozen strawberry slush. Add a sugar rim to your glasses for added sweetness. Great

Virgin Cosmo

Triple sec, fresh lime, orange and cranberry juice. Virgin Mojitos All the flavour of the cuban classic with the rum simplu

removed. Choose either passionfruit, raspherry or classic **Blackcurrant Smash** Cassis syrup, mint leaves, lime juice, cranberry and soda.

Pink Berry Cosnopolitan

Warners 0% pink berry gin, fresh lime juice, sugar syrup and cranberry.

Spiced Fizzero Warners 0% double dry gin, fresh lime juice, sugar syrup

and ginger ale.

and ainger beer. Flora No Dora Warners 0% pink berry, fresh lime juice, strawberry jam

