



COCKTAIL MASTERCLASS

We always make time for cocktails



AROSA 

Hotels

About Cocktail Masterclass

Allow our Bar manager to take you on a journey

Join our head bartender and cocktail connoisseur here at A-Rosa for a fun, interactive session of cocktail shaking, making, stirring and learning.

Discover how to perfect your cocktail game and learn the fascinating stories behind each as you sip your way through the history of cocktails.



Hosted by our Expert Bar Manager, as you learn how to make a selection of our most unique cocktails.

Perfect for an alternative activities during your holiday or simply to get your friends & family together.

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When, Where & Condition

Available Thursday and Friday

From 16:00pm to 17:00pm

Minimum 2 person up to maximum 8 person

Location at Lobby Bar LIV.2

Reservation it's strictly required 24hour in advance

In case of cancellation, no-show, or change to number of guests, policy will be apply, Hotel may charge 50% of the cost

What we offer

Choice of 3 different Cocktail Class based of traditional IBA recipes

Cocktail history and curiosity

Make your own cocktail & tasting after the lesson

Small canapes

Cocktail Class Diploma truly signed by our Bar Manager



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NEGRONI CLASS

The perfect experience for connoisseurs and those interested in becoming a master of the iconic Italian drink.

During the 45-minute masterclass, you will be learning the art of perfecting three different Negroni – the Classico, Sbagliato and a personalized Negronificio experience - while enjoying a selection of cicchetti by our Chef.

65 euro pp.

MOJITO CLASS

Classic IBA from Havana to La Bodeguita del Medio

Cocktail History and Curiosity

Learn how to build your own Mojito Old style or Modern

Let's our Bar Manager drive you into Cuban secret

75 euro pp



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SOUR CLASS

The unforgettables Before Dinner IBA Cocktail

The Sour is a structured and refreshing cocktail that can be drunk from the afternoon until late in the night.

Don't wait to discover the secret for a great Sour Cocktail with the different IBA drinks

Learn the balance between triangle of strong, sweet and sour.

Our Bar Manager will teach you how to make a perfect Cocktail and its twist

85 euro pp

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WHICH NEXT SURPRISE?

Discover the latest signature cocktail creation from our Bar Manager Massimo Mannella.

Let yourself be surprised by the A-Rosa style with a new twist on Italian style.

Try our “ Ultimate A-Rosa Spritz” and virgin version, A special recipe that combines a healthy lifestyle with products from Garda and Salò.

Promo price 55 euro pp