

**SCOTCH: THE GENTLEMAN'S DELIGHT · FRIDAY, JUNE 16, 2017 · 5:30 PM**

They call Scotch the granddaddy of whiskey because it's rough and tumble, been around forever and after a few glasses it makes anyone feel like they're ready to give wise life advice. We'll take you by the hand and walk you through the basics and finer points of Scotch so you can make the right choices.

**INTRO TO TEQUILA · FRIDAY, JULY 21, 2017 · 5:30 PM**

Join us for a fun and "spirited" evening of sampling great tequilas and learning everything you've ever wanted to know about Mexico's Magical Elixir.

**RUM: THE PIRATE JUICE · FRIDAY, AUGUST 18, 2017 · 5:30 PM**

Set sail with us as we explore the history of rum and we create a few classic cocktails including daiquiris and mojitos.

**PORT WINE AND SHERRY · FRIDAY, SEPTEMBER 15, 2017 · 5:30 PM**

Sit down and learn about port wines and sherry's. Take a pass on the chocolate lava cake, flip over the dessert menu, and class up your dinner with a drink that doctors once prescribed to help aid digestion. We promise it will be much more than medicinal.

**THE WORLD OF LIQUEUR AND CORDIALS · FRIDAY, OCTOBER 20, 2017 · 5:30 PM**

Learn about aperitifs and digestifs and peek into the world of liqueur and cordials, as a vital ingredient in many cocktails.

**COGNAC AND BRANDY · FRIDAY, NOVEMBER 17, 2017 · 5:30 PM**

Winter is a great time to delve into the world of French brandy, and if you're a whiskey lover, cognac and Armagnac will open your eyes to a whole new world of barrel-aged spirits!

**WARM DRINKS: COLD NIGHTS · FRIDAY, DECEMBER 15, 2017 · 5:30 PM**

Get in the holiday spirit as you join us to learn how to make a few hot cocktails. Winter is fast approaching; let us help you prepare for the cold nights with these hot concoctions.

**SALTWATER GRILL**



Grand Hotel Resort, Golf Club & Spa

One Grand Boulevard · Point Clear, AL 36564 · 251.928.9201

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Saltwater Grill: 251.990.6300 · Grand Steakhouse: 251.990.4300



**BEVERAGE ACADEMY 2017**

Intro to Mixology · Bourbon Demystified · Wine 101 · Intro to Tequila

# BEVERAGE ACADEMY AT THE GRAND

Each month, our Beverage Team at the Grand Hotel will be teaching classes at the resorts' Beverage Academy located at the entrance to The Grand Steakhouse. The classes are aimed at expanding the participants' knowledge of beverage basics while also incorporating more advanced techniques. Whether you are a beginner or an expert, the classes are fun, hands-on experiences that will have people raving about your beverage skills. In each Grand Beverage Academy, you will receive a one-hour beverage demonstration, recipes, beverage sampling and a diploma.

- Classes are on Fridays at 5:30 PM and are limited in size.
- Most classes are \$20 and participants must be over 21 years to attend, unless noted.
- Call 251.928.9201 for more information and to register for the classes.



## INTRO TO MIXOLOGY · FRIDAY, JANUARY 20, 2017 · 5:30 PM

Join our Grand Hotel beverage team for some fun as you learn how to make hand-crafted, well balanced cocktails made from absolutely fresh ingredients. Bartending techniques and tools of the trade will also be a part of this class. The menu for this class includes: The Grand Mojito and The Accomplice.

## HISTORY OF THE AMERICAN COCKTAIL · FRIDAY, FEBRUARY 17, 2017 · 5:30 PM

Cocktails are an American cultural icon, join us as we mix a few classic cocktails and discuss how the American cocktail culture has evolved over the years. Featured cocktails include a Whiskey Sour and a Tom Collins.

## BOURBON DEMYSTIFIED · FRIDAY, MARCH 17, 2017 · 5:30 PM

In this class we salute Bourbon, an American legend. Our beverage team will discuss the history, production and myths of this southern staple. Menu includes Bucky's Mint Julep and Old Fashioned.

## INTRO TO GIN · FRIDAY, APRIL 21, 2017 · 5:30 PM

Gin has a long and special history in the spirits world from the highs of "Dutch Courage" to the lows of "Mother's Ruin". Gin was the most popular spirit in the U.S. until the 1970's, come learn how to create a few classic gin cocktails including a French 75 and a Bramble.

## WINE 101 · FRIDAY, MAY 19, 2017 · 5:30 PM

In our introductory wine class we will help you get comfortable with wine by using all of your senses. In this fun class you will explore both red and white varietals and learn the progressive format.

*Additional classes on the back cover.*