

Marriott Mixology - ONLY \$10



Thursday, February 11, 2010 - 4:00pm to 7:00pm

Looking to expand your bartending skills past Apple Martinis and gin and tonics? We're hosting a hands-on mixology event teaching participants how to make three delicious cocktails.

Each station will feature a cocktail made with locally-produced spirits and a unique food pairing created by the Chicago Marriott culinary team.

Death's Door Vesper (Vodka, Gin and Lillet Blanc)

Death's Door Spirits, Door County, Wisconsin

Paired with seared classic crab cakes with blood orange-fennel salad

North Shore's Bee's Knee's (Gin, Chicago Marriott Rooftop Honey and lemon)

North Shore Distillery, Lake Bluff, Illinois

Paired with bacon wrapped local chestnuts, Chicago Marriott Rooftop Honey glaze

Templeton Manhattan (Rye Whiskey, Carpano Antica, bitters and a cherry)

Templeton Rye, Templeton, Iowa

Paired with house-cured ham Monte Cristo sandwiches

Just \$10 – bracelets will be available for purchase the evening of the event.

Marriott
CHICAGO DOWNTOWN
MAGNIFICENT MILE

