YOUR HOME BAR, MADE MANAGEABLE

Start with a good setup

A practical guide to measuring, mixing, tasting and hosting at home. Use it beside the recipe cards and the printable planning sheets.

Your first-session checklist

- Choose one recipe and read its whole method before starting.
- Put out the correct glass, measure, mixing vessel and strainer.
- Check every bottle, fresh ingredient and guest requirement.
- Chill suitable ingredients and have enough solid ice ready.
- Make one trial serving, taste it and record any adjustment.

What this bundle promises

Useful home specifications, clear working methods and reusable planning sheets. The 35 retained house recipe cards keep their original quantities. The bonus Banana Bourbon Old Fashioned keeps its creator-supplied recipe. Other examples are practical guidance, not universal formulas.

Adults 18+. Serving counts in this bundle are your planning assumptions, not recommended consumption. Offer water and appealing alcohol-free choices.

BONUS ORIGINAL HOUSE COCKTAIL

Banana Bourbon Old Fashioned

An indulgent twist on the classic Old Fashioned, combining the rich sweetness of banana rum with Tennessee whiskey, aromatic orange bitters and deep cocoa and coffee notes.

Creator-supplied original. The recipe is preserved exactly; syrup stays in squirts and bitters stay in dashes.

Ingredient	Quantity before ice dilution
Jack Daniel's Tennessee Whiskey	40 ml
Discarded Banana Peel Rum	25 ml
simple syrup	1-2 squirts
orange bitters	2 dashes
Angostura bitters	2 dashes
Aphrodite cocoa and coffee bitters	3 dashes

Method

1. Combine the ingredients with ice and stir until chilled. Serve in a rocks glass over ice.

Glass: Rocks glass
Garnish: None specified
Flavour: Banana, vanilla, caramel, chocolate, coffee and aromatic bitters

My tasting note / next adjustment

Ice, equipment and garnish are additional. Check bottle strengths and allergens. Alcohol-free recipes require alcohol-free versions of every ingredient.

WORKED PLANNING EXAMPLE

Menu A: bright, simple and sparkling

House recipe	Source-recipe servings
Tom Collins	4
Gin & Tonic	4
Lemon Fizz	4

Combined required ingredients

Ingredient	Measured total
Gin	400 ml
Lemon juice	200 ml
Soda water	1000 ml
Sugar syrup	120 ml
Tonic water	600 ml

All figures are source liquid measures before ice dilution. Garnishes, mixing ice, serving ice, glassware and equipment are additional. These counts are illustrative choices for practising the calculation.

Service notes

Keep soda and tonic separate until serving. Chill all mixers. Measure gin, citrus and syrup for each recipe; shake the Collins base as directed, then add its soda in the serving glass. Lemon Fizz uses alcohol-free ingredients. Mark and separate its measures.