COCKTAILS WORKSHOP

with

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Welcome to Fomo!

At Fomo, we believe life is too short to miss out on the good moments. We don't speak about cocktails as if they were lofty philosophy (although, let's be honest, there's something almost spiritual about an excellent mojito).
We provide services for all kinds of events, weddings, dinners, corporate meetings, and more. Adapting to the style of each occasion and attending to every detail.
We offer dynamic, interactive workshops, ideal for team-building, where participants learn, create, and enjoy making their own cocktails.



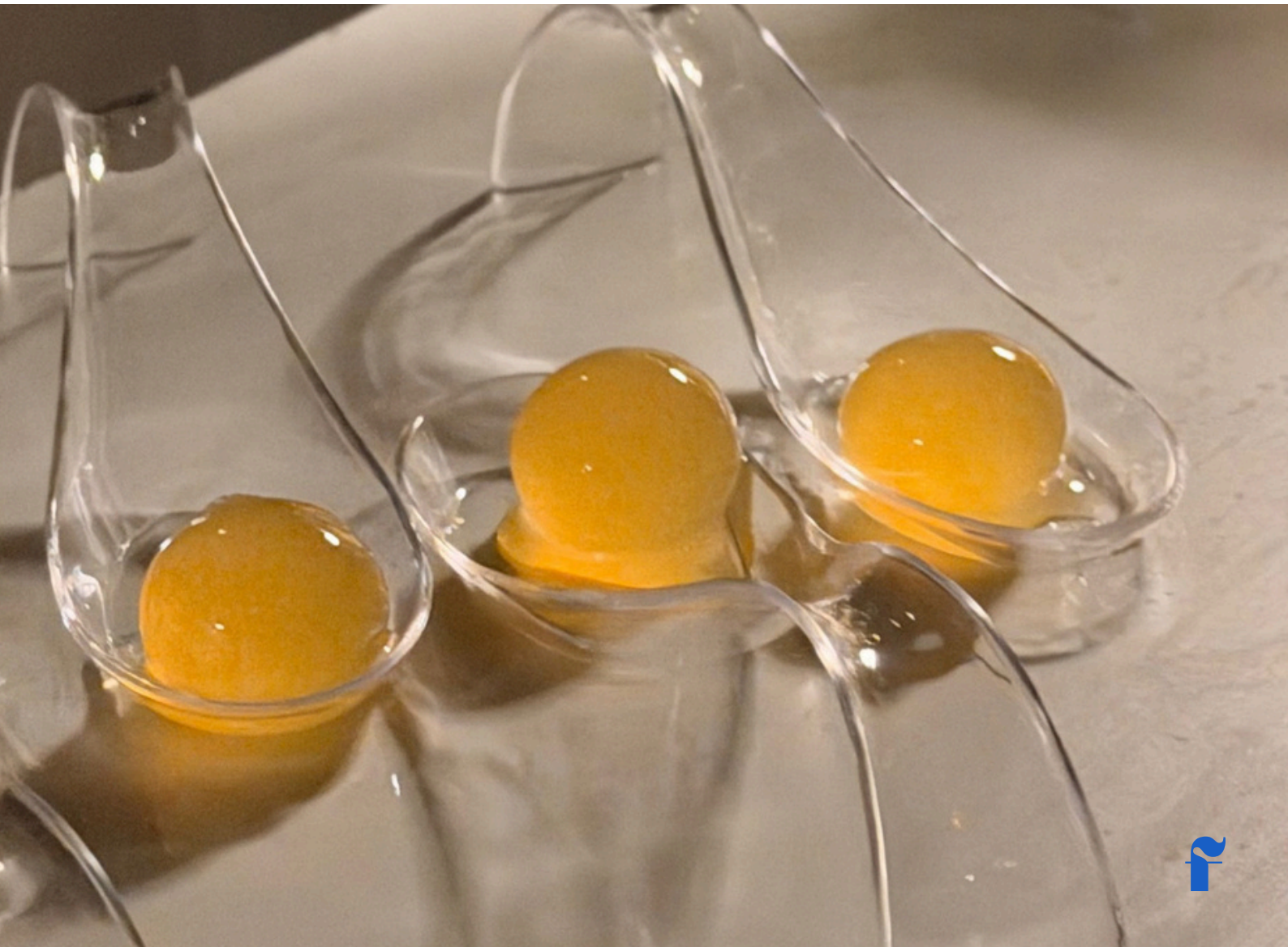
Hi! I am Salva,

I'm Salva, a bartender at Fomo Events & Fun. I'll come to your office or wherever you need to ensure you have a great time: learn techniques, discover fun facts about the world of cocktails, and enjoy trying recipes in a workshop tailored to you and your team.
I take care of everything: materials, glassware, ingredients, and professional tools. So you and your team can do something different together, unwind... and, why not, maybe even use it as the perfect moment to ask for a pay rise.



To start...

To kick off the workshop in an extraordinary way, we begin with an exclusive Molecular Mixology Welcome Drink.



How does it work?

Our workshops last for **an hour and a half** and are designed for **groups of 5 to 50** participants.

During this time, each participant will have all the tools and ingredients needed to prepare **3 cocktails**, while learning techniques and interesting facts about the world of cocktails in a dynamic and enjoyable way.



FAQs

Is it possible to make alcohol-free cocktails?

Yes. If any participant prefers not to consume alcohol, we adapt the recipes so they can enjoy a zero-alcohol experience.

Can the workshop be held at our office or do you need a specific venue?

We can run the workshop at your company's facilities, or we can help find a suitable venue.

Do participants need prior experience?

No experience needed. Our workshops are beginner-friendly.

FAQs

What should the space be like?

We need a table with enough space for all participants to prepare their cocktails (with or without chairs), plus a support table for the bartender.

Can we choose the cocktails that will be prepared?

Yes, you can request your preferences, and we will adapt the recipes for you.

Is there a theoretical part, or is it fully practical?

It is mainly a hands-on workshop, where theory is explained alongside the practice to keep it engaging and dynamic.


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