



# DRUNKEN COCONUTS

BEST MIXOLOGY  
CATEGORIES 2018



# Description of event

## D R U N K E N C O C O N U T S

Mixology: The art of creating or mixing designer cocktails. A craft cocktail renaissance. Our creative mixology design team conceptualized decadent designer drinks in a lush garden picnic setting, as we indulged in bespoke frozen coconut cocktails, and enjoyed airy lounge music.

Crystal clear water, billowing balloon garlands cascading from outdoor swings, fragrant flower laurels and drunken coconut cocktails set in sprawling lush Johannesburg lawns were the order of the day for a huge Brand Ambassador reveal at a designer picnic party we had the honor of conceptualizing and catering recently.





# Concept of the beverage and how it impacts the event

D R U N K E N C O C O N U T S

Impressive, intelligent molecular design and fabulous, relevant delivery are always part of the equation when our event designers start curating a concept for a party.

Our main objective was to create a sexy cocktail that would be both elegant and stylish, but casual and memorable, and set in an inviting, garden environment- putting a real twist on the traditional picnic beverage offering.

Given the fabulous weather and access to a range of delicious, fresh ingredients in South Africa, creating this gorgeous

feminine drink was very exciting for our expert mixology team, as we are very well known for our picnic culture and our love of the great outdoors.

Significantly, we had to ensure that the cocktail was visually stunning, current, modern and very photogenic, as our main objective was to get the event trending on social media with so many celebrities and influential personalities present.

These unique special touches confirm our stylish beverage design capabilities and thorough conceptualization from beginning to end.

## Originality of the beverage

D R U N K E N C O C O N U T S

Our team takes pleasure in our collective creative strength and the ability to design gorgeous, uniquely themed drinks for our events, ensuring that each celebration is different from the last.

For this glam garden picnic, we designed the beverage around impressive, visually creative food, but skillfully turned the party into a glamorous gourmet experience as we were expecting many young bloggers and media representatives to enjoy the afternoon with us.

With this in mind we understood that no picnic is complete without refreshing cocktails so our mixology designers

conceptualized the highlight of the event which was our brand new Drunken Coconut Acai cocktail, embellished with assorted elaborate toppings-very stylish and Instagram-worthy.

We purposefully wanted the new alcoholic item to be both sipped and eaten casually with a spoon, and what was original was the fact that the fruit and garnish was first soaked in champagne, and then set atop an alcoholic coconut raspberry mousse with loads of fresh fruit and nuts, and served in a rustic hollowed-out coconut shell, all grouped together for maximum effect.

# Uniqueness of service style and presentation

## D R U N K E N C O C O N U T S

Our designers set the scene by creating a cascading festoon of balloons around a huge garden swing which we were sure people would pose on, and share immediately on Instagram.

On the patio, we built a huge chic food display, but the *piece de resistance* was the long, dramatic picnic table for the girls to sit at, which was laden with a very impressive garland of fragrant flowers and leaves, accented by our fabulous new cocktail drinks, Nuts about Coconuts! The sheer size and embellishment of the coconut had everyone in awe and surprise, as presentation and impact was paramount here.

To complement the current and contemporary décor, our Mixologists decided to match and be relevant to the style of the event, and serve drunken coconuts in the shell, collectively for maximum impact.

For added glamour and luxury, and to disrupt the senses a little, they added a golden spoon as an extra accent of delight. This was very unique and proved that the service style was distinctive, imaginative and exciting- the perfect Summer Picnic cocktail.

Without doubt, this was a sensory and visual treat ,which delighted the reveling picnic-goers with it's casual, yet festive atmosphere- and the excitement was palpable as our mixology masters creatively stole the show.





# Production of the beverage at the event

D R U N K E N C O C O N U T S

In order to engage all the guests, we allocated half a coconut per person so that everyone was assured a luscious arrival cocktail.

As the coconuts are very untidy and labor intensive to cut and manage, we prepared them all at our production kitchen by scoring the coconut with a very sharp knife and then carefully, but forcefully sawing the coconut into two equal pieces. In order to ensure that the coconut stood up when served, we carefully shaved a tiny piece off the bottom into a straight line, ensuring that there were no holes that liquid could seep out of.

We prepared the alcoholic mousse at the kitchen and refrigerated it the day before, as well as marinated the fruit and toppings with champagne overnight so that they infused properly and gave them a delicious, drunken taste.

Once at the location, we filled the coconut first with the alcoholic mousse. We then garnished it with the champagne infused fruit, caramelized nuts, shaved coconut and exotic seeds and roots, and added additional toppings and decorations, making sure there were various creative options, which brought an elegant and fun element to the entire beverage component.

Lastly, we positioned them all in a huge oversized bowl in groups, to ensure maximum visual impact. Being an outdoor venue and serving chilled drinks, our beverage team could only start pouring up the cocktails a couple of minutes before the guests arrived to ensure that everything was fresh and visually appealing.







# Challenges and how they were overcome

D R U N K E N C O C O N U T S

As is the norm with all outdoor picnics and events we faced several challenges which we overcame by working as a team and pre-planning in order to secure the success of the party.

This beverage was new, so we tested it at our kitchen beforehand to alleviate some of the pressure on the day, and be more prepared.

One of our main challenges was the fact that we had a huge media contingent who would be documenting and photographing the event and the cocktails, through all social media platforms .

This got our creative juices flowing and we overcame this obstacle by assembling our creative team, to design sensory

experiences in keeping with the desired objectives, as well as our experienced bar logistics team on the day, to create and execute delicious cocktails at high speed at the event.

Despite the challenges though, the upbeat mood of the event, the substantial amount of experienced design and mixology staff, the thorough pre-planning and the positive vibe at the bar, resulted in an astounding finished product which was visually stimulating and had every guest marveling at our design concept and unique beverage creativity.





# Recipes

## Drunken coconut cocktail

### Ingredients

- 2 whole coconuts
- 1 hand full coconut shavings
- 1 pun net strawberries
- 1 pun net blue berries
- 1 pun net gooseberries
- 1 pun net raspberries
- 1tsp chia seeds
- 20g edible flowers
- 3 loose granadillas

### Method

1. Crack the whole coconut in half, drain the water.
2. Lightly toast the coconut shavings
3. Wash and rinse all the berries. remove the stalks from the strawberries.
4. Cut the granadillas into thin wedges
5. In a bowl mix the berries, coconut slivers and chia seeds
6. Place the berry mix into the half coconut, sprinkle with the toasted coconut shavings, put Granadilla and edible flowers for garnish and serve

## Acai Malibu mousse

### Ingredients

- 4 tablespoons of acai powder
- 2 frozen bananas (you could get away with only one)
- 1/2 cup frozen strawberries
- 1/2 cup frozen raspberries
- 1 cup of liquid (water or almond milk)
- 2 shots of Malibu coconut rum
- 2 cups plain yoghurt

### Instructions

1. Blend all ingredients together until smooth accept the yoghurt , after blending add the yoghurt and mix together
2. Serve and garnish with fresh bananas, chia seeds, sunflower seeds and strawberries



THANK YOU

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