



# SKÅL BOSTON WHISKEY TASTING

*IRISH COFFEE - EXPERIENCE MANIFESTO*

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*CONTACT NAME:* Damaris Messina

*EMAIL:* [Damaris@yayconcierge.com](mailto:Damaris@yayconcierge.com)

*CALL:* 401-744-7531

*virtual experience*

## WHISKEY TASTING & IRISH COFFEE

Learn from your whiskey expert why Ireland considers whiskey the water of life. Explore the distilling process that creates this beautiful spirit, taste profile and rich aroma while being guided to create a delicious Irish Coffee.



MEET



## GRACE BENNETT

*WHISKEY EXPERT*

After Grace moved to NYC from the Midwest to pursue musical theater, she found herself drawn to spirits, whiskey in particular, where she would sip poorly made Manhattans in dive bars after rehearsals.

While living in NYC, in addition to acting, she started working for a whiskey education company focused on inclusion. She transitioned into working in the beverage industry full time when she became the lead brand ambassador for Angel's Envy Bourbon. Grace spent the next five years traveling the country and sharing her passion for whiskey and cocktails.

In her spare time, Grace plays in a rock-country band. Naturally she enjoys karaoke, as well as playing games—darts, cards, board games—you name it, she'll play it.

She can't wait to talk whiskey with the Skål Boston members!

# SHOPPING LIST

*GATHER FOR YOUR EXPERIENCE*

- Jameson Irish Whiskey
- Freshly Brewed Coffee
- Heavy Whipping Cream
- Cinnamon or Nutmeg
- Chocolate Shavings (Optional)
- Sugar (for simple syrup)
- Bar Kit with Jigger
- Coffee Pot
- Bar spoon / or stirring spoon
- Handheld Mixer or Shaker for Cream
- Mug / Georgian Irish Coffee Glass



# GENERAL TIPS

*ENJOY YOUR EXPERIENCE*

- Kindly set your computer to speaker mode in Zoom.
- Ask plenty of questions! Interactions are highly encouraged with your Whiskey Expert during your live experience.
- Please have a glass of water available for the tasting.
- Kindly have your ingredients and bar tools ready and available.
- Please have pen and paper ready for notes.
- Please make your simple syrup the night before by mixing 1 part sugar into 1 part hot water. Store in fridge.
- Have fun, take pictures and tag [@yayconciierge](#) on your social channels

# IRISH COFFEE

*COCKTAIL - HOT DRINK*

## Ingredients:

1.5 oz Irish Whiskey

.5 oz Simple Syrup (1 tablespoon)

4 oz Freshly Brewed Coffee

Heavy Whipping Cream

4 oz Freshly Brewed Coffee

Cinnamon or Nutmeg

## Glassware:

Mug or Georgian Irish Coffee Glass

## Garnish:

Cinnamon, Nutmeg or Chocolate Shavings

## Method:

Pour the whiskey, coffee, and simple syrup in your mug. Shake the cream until it forms a thick foam. Gently pour the cream on top of the coffee so it floats on top. Garnish with nutmeg or cinnamon.





# CURIOSITY AWAITS

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