

MIXED

A COLLECTION OF WINE COCKTAILS
AND PARTY STARTERS

6Ft6



PROSECCO-BASED WINE COCKTAILS

POMEGRANATE SPRITZ

MONTENEGRO SPRITZ

SLOE SPRITZ



PINOT GRIS-BASED WINE COCKTAILS

PINOT GRIS MARGARITA

SPICED WINE



ROSÉ-BASED WINE COCKTAILS

ROSÉ NEGRONI

ROSÉ THYME



PARTY STARTERS

GRAZING TABLE

PUMPERNICKEL CANAPÉ

SMOKED SALMON CANAPÉ



POMEGRANATE SPRITZ

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INGREDIENTS

120ML 6FT6 PROSECCO
30ML PAMA POMEGRANATE LIQUEUR
15ML VANILLA VODKA
CHERRY TO GARNISH
ICE

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METHOD

HALF FILL WINE GLASS WITH ICE
POUR OVER INGREDIENTS
GARNISH WITH CHERRY
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MONTENEGRO SPRITZ

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INGREDIENTS

90ML 6FT6 PROSSECO
60ML AMARO MONTENEGRO
ORANGE WEDGES TO GARNISH
ICE

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METHOD

HALF FILL TUMBLER WITH ICE
POUR OVER INGREDIENTS
GARNISH WITH ORANGE WEDGES

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SLOE SPRITZ

INGREDIENTS

90ML GFT6 PROSECCO
30ML SLOE GIN
30ML LILLET BLANC
15ML LEMON
3 DASHES ORANGE BITTERS
LEMON TWIST TO GARNISH

ICE

METHOD

MIX SLOE GIN, LILLET, BITTERS & LEMON
HALF FILL GLASS WITH ICE
POUR OVER MIXED INGREDIENTS
GARNISH WITH LEMON TWIST



PINOT GRIS MARGARITA

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INGREDIENTS

90ML 6FT6 PINOT GRIS
30ML LIME
30ML SUGAR SYRUP
15ML LEMON
SALT FOR RIM
LIME WHEELS TO GARNISH
ICE

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METHOD

SPREAD SALT ACROSS A SAUCER BASE
WET RIM OF TUMBLER & PLACE ONTO SALT TO COAT
ADD ICE TO TUMBLER & MIX INGREDIENTS
GARNISH WITH LIME WHEEL

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S P I C E D W I N E

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INGREDIENTS

90ML 6FT6 PINOT GRIS
30ML LE BIRLOU
6 DASHES AROMATIC BITTERS
3 DASHES ORANGE BITTERS
APPLE SLICES TO GARNISH

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METHOD

SHAKE LE BIRLOU, BOTH BITTERS & PINOT GRIS
DOUBLE STRAIN INTO MARTINI GLASS
GARNISH WITH APPLE SLICE

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ROSÉ NEGRONI

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INGREDIENTS

30ML ROSÉ
30ML CAMPARI
30ML BOMBAY GIN
ORANGE WEDGE TO GARNISH
ICE

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METHOD

DILUTE ALL INGREDIENTS IN MIXING GLASS WITH ICE
SERVE IN SHORT TUMBLER
GARNISH WITH ORANGE WEDGE

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ROSÉ THYME

INGREDIENTS

90ML 6FT6 ROSÉ
30ML STRAWBERRY GIN

15ML LEMON

10ML SUGAR

LEMON TWIST & SPRIG OF THYME TO GARNISH
ICE

METHOD

MIX STRAWBERRY GIN, LEMON, SUGAR
POUR INTO GLASS OVER ICE & TOP WITH ROSÉ
GARNISH WITH A LEMON TWIST & THYME



GRAZING TABLE

INGREDIENTS - SERVES 6

90G GRANA PADANO

80G BRIE

50G BLUE CHEESE

100G DOUBLE SMOKED HAM

100G MORTADELLA

75G PROSCIUTTO

60G OLIVES OR PICKLES VEGETABLES

30G EACH OF DRIED FRUITS SUCH AS DRIED APPLE, APRICOT & FIGS

60G PER PERSON ACROSS 3 DIPS

SOURDOUGH BAGUETTE

90G LAVOSH

18 GRISSINI STICKS

30G EACH OF WALNUTS, HAZELNUTS & SHELLED PISTACHIOS

FRESH FRUIT, APPLES, PEARS & STRAWBERRIES

METHOD

THE GRAZING TABLE SHOULD BE SET OUT TO ALLOW YOUR GUESTS EASY ACCESS TO THE SELECTION OF TASTY TREATS, USING THE DIFFERENT SHAPES, COLOURS & TEXTURES TO CREATE A PLEASING & AESTHETIC TABLE



PUMPERNICKEL CANAPÉ

INGREDIENTS - SERVES 6

12 PUMPERNICKEL CIRCLES
100G ROAST BEETROOT CUT INTO SMALL CUBES
50G ROUGHLY CHOPPED TOASTED WALNUTS
60G GOATS CHEESE CRUMBLED
12 LITTLE SPRIGS OF MIRCO BASIL
SALT & PEPPER TO SEASON

METHOD

IN A BOWL, GENTLY COMBINE DICED BEETROOT, WALNUTS & GOATS CHEESE
SEASON AS REQUIRED & ASSEMBLE ONTO THE PUMPERNICKEL ROUNDS
FINISH WITH SPRIGS OF MICRO BASIL



SMOKED SALMON CANAPÉ

INGREDIENTS - SERVES 6

CRACKERS

100G SMOKED SALMON

40G VERY FINELY SHAVED FENNEL

20G JULIENNE CUT RED RADISH

FINELY CUT CHIVES

10ML LEMON DRESSING

SALT & PEPPER TO SEASON

METHOD

MIX FENNEL, RADISH & LEMON DRESSING

SEASON AS REQUIRED

ARRANGE THE MIX ON THE CRACKERS

ADD A CURL OF THE SMOKED SALMON

SPRINKLE WITH CHIVES



WITH
THANKS

|
@ALMA_GEELONG
ALMA RESTAURANT

@ANNIES_KITCHEN_
ANNIE'S KITCHEN

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