



WELCOME TO
THE WORLD
OF COCKTAILS



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U S

We are dedicated to the service and professional training of Bartenders.

Our aim is to create a passionate and creative community, willing to modernize standards with the purpose of promoting a sector in constant growth and renewal.



Jessica Fletcher

Jessica Fletcher is a young New Zealander with hospitality in her blood. From early beginnings working in her families restaurant, to bartending and teaching from her experiences in the mecca of bartending itself (London).

Through extensive travel she has built up her skills and reputation by working in many fantastic establishments throughout Europe, as well as recently winning the title of **“Lady Amarena Spain 2021” & Global Lady AmarenaSub Champion**

Her knowledge combined with the ability to combine flavours is impeccable and she is on the way to becoming one of Spain's best female mixologist's.



Juanjo Montes

He was born in a town in (Córdoba) Spain in 1991. Raised in a humble family dedicated to the hospitality industry, he discovered his passion in the bar world at an early age and Decided to train professionally in the heart of Europe (London).

Working as a Bartender, Manager and Instructor in the best cocktail bar companies he has achieved many things in his profesional career so far; including winning the spanish national championship (**International Bartender association**), **Pan American Champion**and ranking as one of the best Flairbartenders worldwide © (**World Flair Association**).

He is currently based on the Costa del Sol to perform catering, consulting and training services.

02

SERVICES & TRAINING

Courses:
(Basic, Intermediate and advanced level)

Flair-bartending
Classic and signature cocktails

Coffee and Latte art
Mixology and product creation
Working techniques



A bartender with dark hair and a beard, wearing a white polo shirt, is pouring a green liquid from a bottle into a glass. He is standing behind a bar on a rooftop with a scenic view of a valley and hills in the background. The bar has various items on it, including a menu, a glass of ice, and some containers. The overall atmosphere is professional and elegant.

03

BAR CATERING

Do you need professional bartenders for your event, private party or wedding?

We are at your disposal, providing a unique bar service to your specifications.

We can provide you with true professionals who specialize in their sectors of Mixology and Flair.

We also offer the possibility of adding a mobile bar, glassware, products and of course.... Your favorite cocktails!

PASIÓN

CREATIVITY

WE CAN MAKE YOUR IDEAS
BECOME A REALITY!



04

COCKTAIL MENU CREATION:

Our team is able to design cocktails and menus to your specifications.

We have an eye for detail, and will analyze the market and concept of the premises/individual to provide you with the necessary products and employee training to ensure the best outcome.

"Differentiate yourself from the rest, offer more than a cocktail, offer an experience".

05

**COQUEPES MOCOSHERÍA
MASTERCLASS:**



LEARN IN A FUN WAY

If you want to learn cocktail making in a fun and interactive way for your party, this option will serve you best.

We provide instructors with high levels of enthusiasm and professionalism to your venue.

Learn how to make a Mojito, and Aperol spritz or a Margarita, without worrying about sourcing the products, material or the cleanup.
You have fun, we will organize the rest.

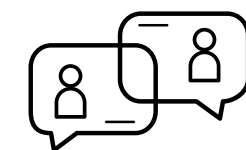
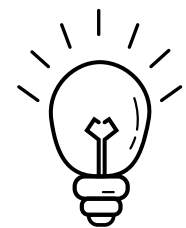
06

THEMATIC BARS

Choose the best style bar for your event.
We theme our bar with the concept
with Vintage, Tropical-Tiki, Gin Tonic,
molecular or V.I.P style.



FLAIR SHOW • FIRE SHOW



Do you want to surprise?

If you want the element of surprise in your event than this section is for you. We specialize in spectacular shows of acrobatic ability using a combination of Flair and fire personalized for the client with their choice of music in a perfectly choreographed showcase.

Flair Shows

We have the best international flair bartenders available to perform shows that will leave your guests speechless.

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The extras for this section include, cocktails, fire, sparklers and dry ice.

BAR CONSULTING

08

Do you have questions or problems related to the bar?

We are here to help and advise you from an external point of view. With many years of experience working in different areas of the bartending industry we can pin point the areas which need improvement.

This will benefit your business by minimizing expenses and increasing profits through providing maximum performance and product use.

We are also able to source equipment such as Bar and cocktails stations and much more dependent on the client's needs.





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