



South Side  
bar catering & consulting



WSET  
APPROVED  
PROGRAMME PROVIDER

# TASTINGS & EXPERIENCES

---

EN\_2025

*\*All prices include VAT (23%)*

# FINE WINE TASTINGS

Indulge in a unique wine experience in the comfort of your home, or any other venue of your choice. Allow our sommelier to carefully select a variety of wine from various regions of Portugal and guide you through all the different steps and details of the tasting

## UNIQUE PORTUGUESE WINES

An overview of Portuguese wines and their Terroirs through a tasting of unique and exclusive Portuguese wines.

**EUR 38.00**

per person

Includes tasting of **four wines**  
& cheese and charcuterie board  
Selected pairing of canapés – EUR 16.00

**EUR 57.00**

per person

Includes tasting of **eight wines**  
& cheese and charcuterie board  
Selected pairing of canapés – EUR 26.00

\* Minimum 4 pax



# FINE WINE TASTINGS

## LOCAL ALGARVE WINES

Embark on an exclusive journey to renowned local vineyards and sample exquisite labels from this exceptional region.

**EUR 48.00**

per person

Includes tasting of **six Algarve wines**

& cheese and charcuterie board

Selected pairing of canapés – EUR 22.00

\* Minimum 4 pax



# FINE SPIRITS TASTINGS

The best way to learn about spirits is to taste them. Be guided through the fascinating history of Spirits and learn why we love them so much!

Our Fine spirits tasting session is a fantastic way to learn about spirits by tasting the different styles of each category. We will teach you all about the history of the chosen category and explain the process from the raw material to the final bottling. We offer in-home or in-office service or join you at a venue of your choice.

## Tasting Spirits like a pro

### Categories:

Gin  
Rum  
Fruit Brandy  
Whiskey  
Vodka  
Tequila

**EUR 72.00**

per person

Includes tasting of **six premium spirits**  
& cheese and charcuterie board

\* Minimum 4 pax



# FINE SPIRITS

## COGNAC FOR KINGS

Experience a truly unique tasting of an exclusive range of Remy Martin Cognacs from a non-aged eau-de-vie to their top of range **Louis XIII** grand champagne cognac. We will go through the history and process of this unique spirit, and finish with the most exclusive tasting available

### Exclusive Remy Martin Cognac tasting

Eau de Vine V (Fruit spirit)

VSOP

1738 Accord Royal

Tercet

XO

Louis XIII

**EUR 480.00**

per person

Includes tasting of all **six references and selected canapes**

\* Minimum 4 pax



# FINE SPIRITS

## THE TERROIRS OF RUM

Each rum-producing country has their specific traditions and production techniques of its terroir – the unique environmental characteristics that give each rum its distinctive character. Indulge in tasting the best casks from each distillery and celebrate the qualities that make each terroir so special

### Exclusive Rum tasting

Jamaica 2009  
Barbados 2002  
Fiji 2009  
Peru 2004  
Trinidad 1997  
Panama 12y  
Guatemala XO  
Belize XO

**EUR 90.00**

per person

Includes tasting of eight rums and canapés

\* Minimum 4 pax



# MASTERCLASSES

## MAKE YOUR COCKTAIL

Our DIY Cocktail Classes are one of our most popular activities. These 2 hour interactive, hands-on sessions are ideal for corporate team building, hen, and birthday parties.

We will set up a bar area and will provide all beverages, glasses, fruit, bar utensils, ice, napkins, trays, and all other equipment required for the masterclass.

Our professional bartender will teach you all about the history of cocktails and show you the tools and techniques you need to make them. The bartender will then demonstrate how the first cocktail is being brought to life and then you will get the chance to make your own, with the bartender's help every step of the way!

Afterwards, you will be split into two groups and then given the opportunity to compete

against one another. The aim is then to create the best possible cocktail with the ingredients given. Your mixologist will then try both cocktails and award a winner based on the best tasting and most Instagrammable cocktail. Super fun, interactive and a great way to learn the tricks and hidden secrets of this industry.

### MAKE YOUR OWN COCKTAIL CLASS

**EUR 65.00**

per person

Includes a welcome Southside cocktail and two cocktails

\* Minimum 4 pax



---

# MASTERCLASSES

## BLEND YOUR GIN

Join us for an evening as we walk you through the history and production of gin. You will get the chance to blend a selection of pure botanical distillates to create your own signature blends.

Each guest will blend and keep two 200ml bottles of their own, truly unique, gins.

### BLEND YOUR OWN GIN

**EUR 85.00**

per person

Includes a welcome gin & tonic, and 2 x 100ml bottles of your tailor-made gin

\* Minimum 4 pax



# BARTENDER HIRE STAFF

We work closely with various award-winning bartenders in order to supply the best service and drinks on the market.

As a result, we can supply bartenders, barbacks & waiters for any time and occasion to make anything from simple drinks to exquisite cocktails.

**BARTENDERS**  
**BARBACKS**  
**WAITERS**

\*Pricing varies according to venue location and service schedules

***\*All prices include VAT (23%)***

## Contacts

**Email: [info@southside-bartending.com](mailto:info@southside-bartending.com)**

**(M)Phone : +351 915 319 946**

**Faro - PT**



**South Side**  
bar catering & consulting

