COUPE CHAMPAGNE

Coupe Champagne
4854R352 23.6cl (8¼oz)

NICK & NORA

Nick & Nora
4854R351 17.75cl (6¼oz)

a passion to inspire

Minners

Classic Cocktails

GIN SOUR

50ml London dry gin
25ml sugar syrup
25ml freshly squeezed lemon juice
3 dashes of Angostura bitter
1 egg white

Add all the ingredients into a cocktail shaker, shake hard and long so as to emulsify the egg white. Strain into a Minners wide coupe.

Garnish with a lemon twist.

ORIGINAL RECIPE CREATED BY JJ GOODMAN OF THE LONDON COCKTAIL CLUB

"The wide body and mouth of the glass shows off the body, colour and texture of a well crafted cocktail."

SLOE GIN

450g/1lb sloes
225g/8oz caster sugar
1 litre/1¾ pint gin

Prick the tough skin of the sloes all over with a clean needle and put in a large sterilised jar. Pour in the sugar and the gin, seal tightly and shake well. Store in a cool, dark cupboard and shake every other day for a week. Then shake once a week for at least two months. Strain the sloe gin through muslin into a sterilised bottle.

ORIGINAL RECIPE CREATED BY JJ GOODMAN OF THE LONDON COCKTAIL CLUB

"The inverted lip to the glass will maximise the natural aroma of any well made cocktail."

steelite INTERNATIONAL

MARTINI/CHAMPAGNE

Martini/Champagne
4854R354 23.6cl (8¼oz)

ROSE PETAL MARTINI

45ml martini rosato
15ml rose liquor
15ml sugar syrup 1:1
25ml cranberry juice
15ml lemon juice
2 drops of rose water

Add all the ingredients into a cocktail shaker, fill with ice and shake until chilled. Strain in to a Minners martini glass.

Garnish with a rose petal.

ORIGINAL RECIPE CREATED BY JJ GOODMAN OF THE LONDON COCKTAIL CLUB

"This traditionally sized martini glass complements and elevates the sleek style of any classic cocktail put inside it."

CHAMPAGNE FLUTE

Champagne Flute
4854R353 17.75cl (6¼oz)

CLASSIC CHAMPAGNE COCKTAIL

20ml of a good VSOP Cognac
1 Angostura bitter soaked sugar cube
Champagne to top

Soak the sugar cube by placing it on to a beverage napkin and adding 2 dashes of Angostura bitter.

Add the brandy to the Minners flute, drop in the bitter soaked sugar cube and top with chilled Champagne.

Garnish with a lemon twist.

ORIGINAL RECIPE CREATED BY JJ GOODMAN OF THE LONDON COCKTAIL CLUB

"The beautiful, conical shape of the flute creates the perfect area of escape for the bubbles, giving a longer lasting fizz and taste."

SHAKEN NOT STIRRED

New York club scenes of the 1930s and 40s evoke images of dapper men in tuxedos, opening doors for their ladies dressed to the nines, long white gloves... a drink with friends...

Steelite International recaptures classic cocktail service from a bygone era with the Minners Classic Cocktail Collection.

WHAT'S OLD IS NEW ONCE AGAIN

The Minners Classic Cocktail range of glassware has been recreated using the original glass moulds that manufactured the glasses used in the 1930s Manhattan cocktail scene and made famous in venues such as the Rainbow Room.

These classic shapes have stood the test of time and have regained a relevance to today's growing mixology scene. Steelite International have obtained exclusive global distribution rights to this exciting range and are pleased to bring a unique opportunity in fine lead-free crystal glasses.

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