



Christmas Canape & Mocktails

Recipes to Choose from:

Chestnuts & Clementine *(Vegan & Gluten Free available)*

Chestnut pate with thyme caramelised shallots on top of bread crostini matched with our Thyme Clementini Mocktail *(just add gin to turn into a cocktail)*



Apple & Cinnamon *(Vegan & Gluten Free available)*

Apple & herb topped toasts matched with our Cinnamon Appletini *(Vodka addition for cocktail)*



Christmas Cheese Board *(Gluten free)-*

Pear and Blue Cheese boats matched with Fruity Winter Sangria. Made with our own Elderberry Cordial. *(Add Port or Brandy for cocktail)*



Crisp Winter Sunrise *(Vegan, Gluten Free)*

Spicy Kale Crisps matched with Sunrise Mocktail using our own Elderberry Cordial *(Add tequila for cocktail)*



See info below for package options and costs

Please do call or email or message us with any questions or if you want us to make you up a bespoke package to fit around your teams needs

Email becky@seasonwell.co.uk

Call Becky on 07790393351



Options to Choose from:

Session length & complexity:

1. Party starter

40 minute session making 1 mocktail (or cocktail) and 1 canape. We recommend the Apple & Cinnamon (Vegan option available) or Christmas Cheese Board recipes for this session

Cost £190*

2. Christmas Cracker

1¼ hour session making 2 mocktails (or cocktails) and 2 canapes. We recommend either the Christmas Cheeseboard or Chestnut & Clementine (requires hob cooking) for this session plus additional Apple & Cinnamon or Crisp Winter Sunrise recipe.

Cost £275*

3. The Main Event

1 ¾ hour session making 3 mocktails (or cocktails) and 3 canapes. One of the recipes will be Crisp Winter Sunrise (requires microwave or oven). You choose the other two

Cost £350*

4. The Full Christmas Party

An hour long Mocktail (or cocktail) and Canape cook-along session followed by an hour long guided Christmas sing along with Shared Harmonies. We bring you the Christmas Party drinks and snacks know how and you make your own Christmas music with talented singers and facilitators. So much fun without having to book a taxi!

Party outfits optional but recommended.

Cost £400

**for teams up to 20 (extra £2 per person for over this number)*

We are a Social Enterprise so spending your money with us means you are helping us reach more people in need to improve their wellbeing and the wellbeing of the planet.

We can offer a discount to other Community Interest Companies or charities. Please contact us to discuss



Other Information

- We provide online, cook-along sessions using Zoom* This means we show you how to make the canapes and drinks and you follow along at home so you are making yourself (or selves) a drink and canapes. Our recipes are enough to have 1- 2 drinks and 3 canapes each.
- These fun sessions are aimed at work teams. We run them as an interactive session where we can advise people on how they are doing and answer any questions. This works for groups from 2 people up to 25. If the teams are larger then we advise booking 2 sessions otherwise it will be just a Masterclass tutorial rather than an interactive session.
- We send you a shopping list so you can buy the ingredients you need. We have designed our recipes to showcase ingredients which are in season around Christmas time. We can also supply some specialist ingredients- like homemade cordials- which we can post to a central address for you to send to your team members.
- As you are buying the ingredients yourself there is no price difference between the mocktail and cocktails. We make the mocktails and advise what spirits you can add to turn into a cocktail. It's up to the individual participants what they want to do.
- There is very limited cooking needed for the canape recipes. Some recipes are just ingredient assembly with no cooking required. Two of the recipes involve a minimal amount of cooking. This is indicated in the choices below. The focus is on having festive fun together rather than doing complicated cooking (We can also offer team building cooking sessions if this is what you are after. Contact us to discuss)
- There is no specialist equipment required. We list on each recipe what basic kitchen equipment is needed so that people can gather it before we begin. We email you the recipes and shopping list in advance of the session so that participants have time to get what they need.

**Zoom is our preferred video platform but we can use alternative if you prefer. This may incur a cost*



Inspiring & enabling communities to be growing, cooking and eating local, seasonal fruit, herbs and vegetables.