



SHOWCASING  INVERROCHE

# GIN SCHOOL

INDABA HOTEL, FOURWAYS

VALID SAT, 16 FEB '19

  LIKE US & FOLLOW US



Life is a journey, and so is creating a special bottle of Gin. The Gin School supported by Inverroche is an educational and exciting journey through the endless world of Gin.

With your presenter being an able guide and a knowledgeable expert, you will be taken back in time to this spirit's origin hundreds of years ago all the way to the great popularity it enjoys today. You will learn new things and have a laugh with friends about facts you would barely believe to be true.

As in life, making your own Gin is a process with many important steps. The experience gives everyone involved the opportunity to express themselves and their unique personalities in a special and creative way.

## Become a Master Gin Distiller

# Book your Gin Experience for R995 per person

### INCLUDED IN YOUR GIN EXPERIENCE:

- Inverroche Perfect Serve and Canapes on arrival at 16h00 •
  - Special Valentine's Dinner Harvest Table •
    - 2-hour Gin Distilling Masterclass •
- Take-home 500ml bottle of hand crafted Botanicals Gin with Personalised Label •
  - Gin Booklet and Recipe Card •
    - Fun Gift Tag •
- Artisanal Chocolate Box and Luxury Scented Disc •
  - Cash bar will be available •

THE GIN SCHOOL | SITUATED AT INDABA HOTEL, CNR. WILLIAM NICOL DR & PIETER WENNING RD, FOURWAYS  
Phone: +27 11 840 6600 | Email: [ginschool@indabahotel.co.za](mailto:ginschool@indabahotel.co.za) | Website: [www.ginschool.indabahotel.co.za](http://www.ginschool.indabahotel.co.za)

T&Cs APPLY. VALID ON SATURDAY, 16 FEBRUARY 2019. SUBJECT TO AVAILABILITY AS LIMITED SPACE AVAILABLE. BOOKINGS AND PRE-PAYMENT ARE ESSENTIAL  
DINNER FOR OWN ACCOUNT - CHIEFS BOMA AVAILABLE AT R265 PER PERSON





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## Valentine's Day Gin Menu

### CANAPES ON ARRIVAL

Smoked salmon and crème fraiche forks  
Cured beef cubes drizzled with teriyaki sauce  
Chicken and plum roulade on toasted brioche, lemon curd  
Chinese cabbage roll filled with spinach & cream cheese

### HOT BUFFET

Thai green chicken curry, spaghetti vegetables, basmati rice  
Grilled fillet steak, pink peppercorn sauce, rosti potato, carrot puree  
Salmon fillet, Asparagus spears, sliced potato, saffron butter  
Smoked braised pork belly, Green bean, fried mash potato, apple jus  
Tower of aubergine, roast pepper, goat's cheese, tomato mascarpone sauce

### DESSERT

Lemon Meringue pies  
Strawberry cheesecake  
Red velvet cupcakes  
Chocolate mousse filled cup  
A selection of cheeses, biscuits, chutneys

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