

## PRESS RELEASE

### Not the Wild Westin, but definitely The Magnificent Seven – The Magnificent Seven cocktails at The Mint Bar in The Westin Dublin!

The Mint Bar team at The Westin Dublin – connoisseurs of cocktails and masters of mixology – have created a series of riffs and variations on their favourite drinks called the Magnificent Seven. Showcasing their various talents and skills, the Magnificent Seven cocktails reflect the bartenders' favorite styles, from Martinis to Sours to Swizzles, with one drink representing each of the seven staff.

The Mint Bar staff's own creations are a fun and highly competitive selection of cocktails, with each member of staff trying to outdo one other for style, originality and flavour! Dee, Gary, Gill, Josh, Lewis, Shona and Selena have all designed a cocktail to be served in The Mint Bar up until the end of June, each costing just €10.

Inspired by widely varying themes, one takes its starting point from memories of the Pacific ocean in summertime – Selena's Serene Dream, featuring Skyy Vodka, Mickey Finn Sour Blueberry, sugar syrup, apple juice and lemon juice shaken, and garnished with a blueberry wrapped in lemon twist. Another is an homage to Canadian Creamsicles – Josh's Oranga' Glad I'm McLovin, a blend of Skyy Vanilla Vodka, X-Rated Fusion liqueur, Patrón Citronge Orange liqueur, milk and cream, garnished with orange peel and chocolate shavings. "Chicka chicka yeaaaa!" he says...

Many of these cocktails also directly reflect their inventor's personalities. For example, Dee reckons her creation – Dee-lish –

is, like herself, Dee-lightful, Dee-lectable, Dee-vine and from Donegal! The Dee-lish features Skyy Vodka, Patrón Citronge Orange liqueur and peach puree muddled with mandarin orange and fresh basil leaves, served in a sling glass and garnished with miniature oranges and basil.

Shona's Sweet and Spicy Sho-girl is "sweet and innocent enough to start with, then gives a spicy kick to finish... just like me!" she says, and is a melding of Skyy Vanilla Vodka, X-Rated Fusion liqueur, cranberry juice and tabasco sauce muddled with fresh blackberries, raspberries and blueberries, garnished with a sugarcoated blackberry.

Gill's Gilly Bean – "it's sweet like me!?" – mixes Skyy Citrus Vodka, Peach Schnapps, Pear liqueur, raspberry puree, simple syrup and lemon juice and is garnished, naturally, with jelly beans!

Lewis has created a new twist on a favourite drink of his with a Newmans Flower Sour, involving Wild Turkey Bourbon, St. Germain Elderflower liqueur, orange flower water, lemon juice, simple syrup and pasteurised egg white shaken, all garnished with delectable edible flowers.

And finally, Gary has concocted a cool take on a swizzle, which he says is "cooler than the other side of your pillow!" G's Gin Swizzle is a blend of Martin Millers Gin, Midori Melon liqueur, fresh lime juice and simple syrup charged with club soda, garnished with a lemon twist and slice of watermelon.

So for an evening of big tastes, big shakes, and seven takes on great tastes, try one (or all) of The Magnificent Seven at the Mint Bar! Yee-ha!

The Mint Bar at The Westin Dublin  
www.thewestindublin.com

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