

# 10 Dollar Shake Ltd Travel Trade Information 2022/23

10 Dollar Shake is a food and drink experience provider based in Aberdeen and Aberdeenshire, in the North-East of Scotland.

We can provide a range of experiences for your clients, which will allow them to experience an authentic taste of Scotland and the local region. The experiences can take place at our city centre bar/restaurant, The Tippling House, a converted barn in Strathdon in the heart of the Cairngorms, The Steading Bar, or at venues across the region.

## Booking information

Adrian Gomes  
Head Bartender  
E: gomes@10dollarshake.com

### SECRET MALTS OF ABERDEENSHIRE

Whisky tasting experience

🕒 90 min duration **1/40** min/max group size

Price: £25 per person  
\*groups of 30+ qualify for an additional 10% discount

Inclusions:

- 5 x samples of Aberdeenshire whisky
- Tasting notes and distillery postcard
- Samples of peated and unpeated malted barley, peat, stave etc.
- 1 x 100ml 'Uisge Source' with pipette
- 1 x Perfect dram tasting glass

### TRADITIONAL SCOTTISH PUB EVENING

The Steading Bar, Strathdon

🕒 1.5 - 3 hrs duration **15/60** min/max group size

Price: £12 per person

Inclusions:

- Welcome drink on arrival (local beer, whisky, gin + mixer, glass or wine or soft drink)
- Live traditional folk music
- Meet the locals and hear their stories

Upsells

- Catering from £10 per person // Bagpipe welcome £120 // Tutored whisky or gin tasting £25 per person

### JUNIPER AND HEATHER

Scottish gin tasting experience

🕒 90 min duration **1/40** min/max group size

Price: £25 per person  
\*groups of 30+ qualify for an additional 10% discount

Inclusions:

- 5 x samples of Scottish Gin
- Tasting notes and distillery postcard
- Samples of botanicals - juniper, angelica root, coriander seeds etc
- 1 x 200ml Fever Tree Tonic
- 1 x Perfect dram tasting glass

### BESPOKE/ON REQUEST

Private Dinners

- Min 4 guests. Bespoke menu of local produce.
- Examples - A taste of Aberdeenshire // Seafood & Scottish Gin // Nose to Tail, local Farmer Dinner

Culinary Masterclass

- Min 2/Max 6 - cookery class with fine-dining chef

The Art of Blending

- Suitable for groups of 6+. Interactive DIY masterclass to learn how whisky is blended. Your clients will then blend single grain whiskies, which is then bottled to take home

Foraging

- Min 2/Max 12 - a walk around the countryside or coast to collect nature's bounty

#### Terms & Conditions

- Cancellation Policy: FIT: free cancellation up to 48hrs in advance // Groups (6+): Free cancellation up to 28 days in advance, 50% of invoice payable within 28 days
- Payment terms: Available on request
- Tasting experiences are currently available six days a week from Tuesday - Sunday. Mondays can be available for groups. Excluded dates: 24th/25th/31st December & 1st/2nd January
- There is no disabled access to the Tippling House. For off-site experiences, please advise if you require an accessible venue at time of enquiry.

