

A photograph of a bar interior. In the foreground, five blue upholstered bar stools with brass bases are arranged in a row. Behind them is a long bar counter. The backbar is a large glass display case filled with numerous bottles of liquor. Above the bar, there are several round pendant lights. The ceiling is made of wood with exposed beams.

*Drink  
Happy  
Thoughts*

# TPM Quarantini Drink Recipes



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*May Contain Alcohol*

# What's there to drink?

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# Alcoholic Hot Chocolate

10 mins making time    2 Cups

**Ingredients:**

- 2 cups Milk
- 100 g Dark Chocolate (as preferred)
- 1 Cinnamon Stick
- 2 tsp Honey
- 1 tsp Brown Sugar
- 1 tsp Vanilla Extract
- 2 tbsp Dark Rum (to taste)

**Method:**

1. Put the milk into a saucepan and break the chocolate into pieces
2. Add the cinnamon stick, honey, and sugar to the milk and heat gently until the chocolate is melted.
3. Add the vanilla and whisk for a bit before adding a spoonful of the rum - Taste to see if you want more.
4. Add more sugar if you want this to be sweeter.
5. Take out the cinnamon stick and pour into 2 cappuccino or café latte cups.
6. Garnish with your favourite topping!





# Boozy Dalgona Coffee

5 - 10 mins making time

1 Cocktail

## Ingredients:

### Froth:

2 tbsp Instant coffee granules  
2 tbsp Sugar  
2 tbsp Vodka

### Cocktail:

100ml Vodka  
50ml Baileys  
50ml Kahlua  
50ml Milk  
Ice

## Method:

1. To make the whipped coffee, add equal parts vodka, sugar and instant coffee into a mixing bowl and whisk until stiff peaks form (think a fluffy meringue). Set it aside in the fridge until needed.
2. In a shaker, add in Vodka, Baileys, Kahlua and ice. Shake vigorously for about 10 sec or until super frothy at the top.
3. Add in fresh ice to a glass and pour milk till about halfway then strain the cocktail over it. You should end up with a nicely layered drink.

*If you want to skip the layering step (like the picture), you can just add the milk into the shaker and shake everything up.*

1. Leave about an inch at the top and top it with your boozy Dalgona creme.



# Chilli Espresso Martini

5 mins making time

1 Cocktail

## Ingredients:

1 part Vodka

½ part Kahlua

1 part Espresso

1 pinch Chilli Powder

Chili Salt for garnish (or a small whole chilli)

## Method:

1. Pour all ingredients into a cocktail shaker with a generous amount of ice
2. Shake hard & strain into a chilled martini glass
3. Garnish with coffee beans, chilli salt (or a whole chilli on the side of the glass) and serve



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# Forbidden Fruit

5 mins making time

1 - 2 Cocktails

## Ingredients:

1 Cinnamon Stick  
30 ml Vodka  
30 ml Apple Liqueur  
30 ml Egg White  
15 ml Lime Juice  
60 ml Apple Juice

## Method:

1. Add all the ingredients to a shaker and shake over ice.
2. Double strain into a martini glass
3. Garnish with a charred cinnamon stick.



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Credit: Swan & King, Canberra

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# If you like Pina Coladas & Staying at Home

5 mins making time

1 - 2 cocktails

## Ingredients:

50 ml Malibu Original

75 ml Pineapple Juice

25 ml Coconut Cream

Ice

## Method:

1. Pour everything into a shaker with ice.
2. Shake, Pour and Enjoy!



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Credit: [Malibu Rum Drinks](#)



# Kahlua Hot Chocolate

10 mins making time

2 cups

## Ingredients:

2 cups Milk

2 tbsp Sugar

1.5 tbsp Dutch-processed unsweetened cocoa powder

1/4 tsp Cinnamon

Pinch of Nutmeg

30 ml Kahlúa coffee liqueur

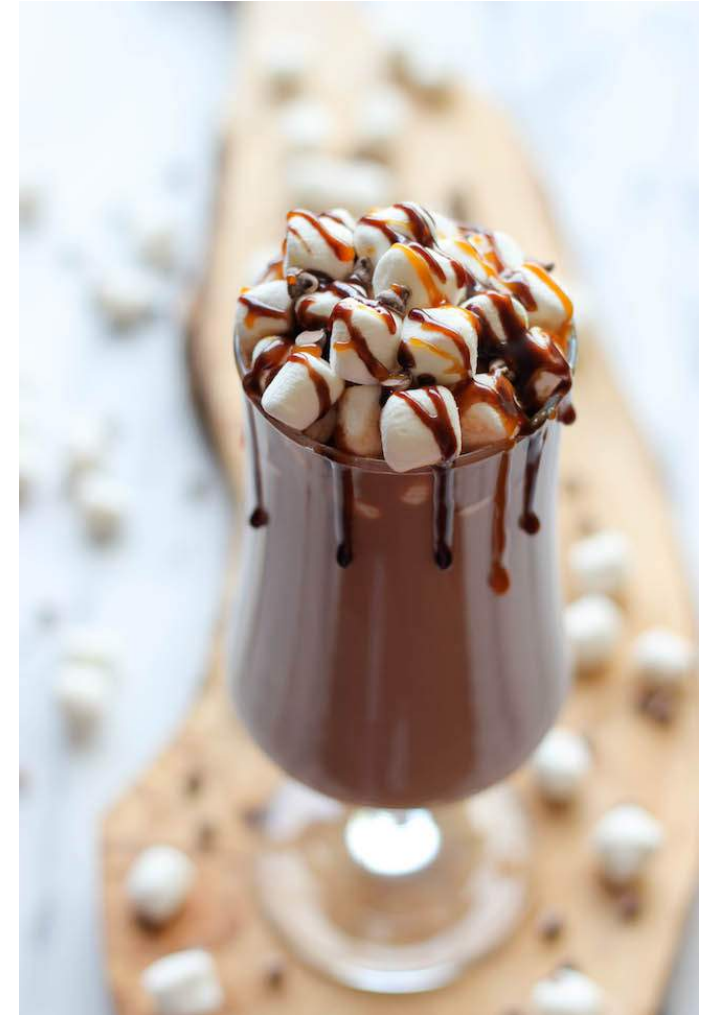
Mini marshmallows, for serving

Salted caramel, for serving

Chocolate syrup, for serving

## Method:

1. In a medium saucepan, combine milk, sugar, cocoa powder, cinnamon and nutmeg over medium heat until heated through (about 2-3 minutes).
2. Remove from heat and stir in Kahlúa.
3. Serve immediately, garnished with mini marshmallows, salted caramel and chocolate syrup, if desired.





# Lemon Honey Martini with Vitamin C

5 mins making time

1 Cocktail

## Ingredients:

- 3 oz (88ml) Vodka (You can also use Gin or Rum)
- 2 oz (60ml) Lemon Juice
- 2 tbsp Honey
- 2 tbsp Water

Optional: 1 packet of powdered vitamin C

## Method:

1. In a microwave safe bowl, microwave honey and water for 60 seconds and stir to combine. Allow to cool for a few minutes.
2. Add vodka, lemon juice and honey mixture to the shaker. Whisk to combine. Then add ice to top.
3. Shake, and then strain into a chilled martini glass.
4. Garnish with a lemon twist if desired.

**ADDING VITAMIN C:** If you want to add vitamin c, you can add it directly to the shaker when you add the rest of the ingredients or you can rim the chilled martini glass with vitamin C by running a lemon wedge, water, or honey around the edge and then press the glass rim into a dish of powdered vitamin C.



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# Lime Marmalade Margarita Shot

3 mins prep time

5 mins cooking time

## Ingredients:

- 2 shots of Tequila (30ml per shot)
- 1 shot of Cointreau (or triple sec)
- 1 shot of Lime Juice
- 1 tablespoon of Lime Marmalade (Rose's)

## Method:

1. Put all ingredients in a shaker with ice and Shake, Shake Baby!
2. Prepare a Martini glass by use a slice of lime or lemon to wet the rim
3. Prepare on a small plate the salt with a dash of chilli powder
4. Roll the rim on the plate so that the sides of the glass are coated in salt and chilli
5. Pour the ingredients from shaker into martini glass
6. ENJOY!



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Credit: Roz Kaye!



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# Matcha Gin Cocktail

10 mins making time

2 Cocktails

## Ingredients:

¼ cup Mint leaves  
20 g Honey / Agave syrup  
20 g Lime juice  
1.5 cup Water  
70 g Gin  
1 tsp Matcha Powder  
Ice

## Method:

1. In a cocktail shaker, muddle the mint with the agave/honey and lime juice.
2. Add the remaining ingredients and shake until well chilled and the matcha powder is dissolved.
3. Strain through a fine-mesh strainer, dividing between 2 ice-filled rocks glasses, then serve.



# Drink Happy Thoughts

## Mon's Orange Gin Cocktail

5 mins making time

1 cocktail

### Ingredients:

Tanqueray Flor De Sevilla Gin (infused blood orange flavour)

Sugar-free lemonade (or soda water if preferred)

Slice of Orange

Fresh mint leaves

Ice

### Method:

1. Put the ice in a glass
2. Add a couple of generous nips of Tanqueray Flor De Sevilla Gin
3. Stir in the sugar-free lemonade till the glass is full.
4. Add a slice of orange to the drink and a few fresh mint leaves for garnish

**Optional shaved milk chocolate on the top for a Jaffa twist...**



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Thoughts*

# Moscow Mule

5 mins making time

1 cocktail

## Ingredients:

1 Ginger Beer  
15 ml Lime Juice  
1 bunch of Mint Leaves  
30 ml Vodka  
15 ml Sugar Syrup  
Ice

## Method:

1. Bruise some mint leaves in a glass, then fill with ice.
2. Add the vodka, lime juice & sugar syrup.
3. Top up with ginger beer.
4. Stir. Enjoy!!



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Credit: [Baking a Moment](#)



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# Muddle & Mayhem

5 mins making time

1 - 2 cocktails

## Ingredients:

5 Strawberries  
30 ml Underground Caramel Vodka  
30 ml Strawberry Liqueur  
15 ml Fresh Lime Juice  
60 ml Cranberry Juice

## Method:

1. Muddle the strawberries and combine all the ingredients.
2. Add ice and shake.
3. Pour into a glass and serve



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Credit: Swan & King, Canberra

# Drink Happy Thoughts

## Mulled Wine

5 mins prep time

20 mins cooking time

4 – 6 Cocktails

### Ingredients:

- 1 bottle of dry Red Wine
- 1 Orange, sliced into rounds (if you want a less bitter drink, peel the skin)
- 8 whole Cloves
- 2 Cinnamon Sticks
- 2 Star Anise
- 2 – 4 tbsp Sugar, Honey or Maple Syrup (to taste)

### Optional:

- ¼ cup brandy or your favourite liqueur
- Your preferred garnish: citrus slices, extra cinnamon stick, extra star anise

### Method:

1. Add the wine, orange slices, cloves, cinnamon, star anise, 2 tbsp sugar and brandy to a large saucepan. Stir briefly.
2. Cook the mulled wine on medium- high heat until it just BARELY reaches a simmer. Avoid letting it bubble or you will be boiling off the alcohol.
3. Reduce heat to low, cover and let the wine simmer for at least 15 mins.
4. Use a fine mesh strainer to remove and discard the food /spice pieces so that you only have the liquid.
5. Taste the mulled wine and stir in extra sugar should you need it.
6. Serve warm in a heatproof mug. Topped with your favourite garnish.



Don't have the  
spices on hand?

You can also use a  
chai tea bag or two  
instead!

Don't have red  
wine? You can also  
use a dry white  
wine as well!



# Drink Happy Thoughts

## Old Fashioned

5 mins making time

2 Cocktails

### Ingredients:

4 shots - Whisky/Bourbon of your choice

2 Sugar cubes

Bitters

Orange twist

Ice

### Method:

1. Use a mixing cocktail jar with two sugar cubes at the bottom and a dash of bitters, crush the sugar in the bitters. **\*\*\*This part is crucial to get right to not have too much bitters or too little. The sugar should be covered with bitters.**
2. Next add 4 shots of your whisky/bourbon and an orange twist.
3. [While twisting the orange; try and use a lighter to catch the spray of the peel](#) (Adult Supervision may be required! 😊) and place the twist into the glass you will be drinking the end beverage out of.
4. Add 1 cup of ice cubes to the mixing cocktail jar.
5. Use a mixing tool to slowly swirl the mix together to chill but without diluting the alcohol too much.
6. When at your desired chill strain into a whisky glass with a large ice cube ready for your enjoyment.





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Thoughts*

# Pineapple & Basil Martini

5 mins making time

1 Cocktail

## Ingredients:

1 piece of Pineapple  
2 Basil Leaf  
25 ml Simple Syrup  
60 ml Absolut Vodka  
30 ml Lemon Juice  
Ice Cubes

## Method:

1. Muddle the pineapple, 1 basil leaf and simple syrup in a shaker.
2. Fill with ice cubes.
3. Add Vodka and Lemon Juice.
4. Shake and strain into a cocktail glass.
5. Garnish with basil.



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Credit: [Absolut Drinks](#)

# Pineapple Frozen Margarita

5 mins making time

1 Cocktail

## Ingredients:

45ml Tequila (1.5 nips)

30ml Cointreau (or Triple Sec)

Dash of Franks Hot Sauce (or tabasco) - *sometimes I put ½ Jalapeño in for a bit more heat*

30ml of Lime Juice (or lemon juice)

30ml of Agave syrup (or Sugar syrup)

100 grams of pineapple (either fresh or canned)

50ml of pineapple juice (Golden circle is good)

## Method:

1. Put all ingredients into blender and hit the button – blend till frothy and ice is broken up
2. Pour into a salt rimmed glass – Drink!



*Drink  
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Thoughts*

# Quarantini Breakfast

5 mins making time

8 Cocktails

## Ingredients:

1 bottle (750ml) chilled Prosecco or Cava (or champagne!)

1 L chilled fresh Orange Juice

## Method:

1. While holding your Champagne flute at a slight tilt, fill the glass about halfway with sparkling wine.
2. Fill the rest of the glass with orange juice, and serve promptly.

## What Sparkling Wine: Juice Ratio?

A 1:1 ratio will create a sweeter and juicier mimosa.

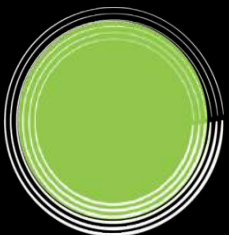
A 2:1 ratio will create a light & fizzy drink that pack a punch!

After some delicious experimentation, you'll know exactly how you like your mimosas!



You can use any other juices!

Cranberry juice (Poinsettia)  
Grapefruit juice (Megmosa)  
Peach purée (Bellini)  
Pineapple juice  
Pear nectar  
Pomegranate juice  
Apple cider  
Watermelon juice



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Credit: [Cookie and Kate](#)



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Thoughts*

# Quarantini by Berri Hotel

3 mins making time

1 cocktail

## Ingredients:

30 ml Kahlua  
15 ml Baileys  
15 ml Vodka  
Vanilla Ice Cream

Optional: Whip Cream and Chocolate Syrup!

## Method:

1. Add all the ingredients to blender
2. Blend until smooth
3. Pour into a tall glass
4. You can add Whip Cream and Chocolate Syrup to top it off!
5. Enjoy!

**Don't drink it all at once.... Unless you like getting a brain freeze!**



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Credit: [Berri Hotel](#)

# Rum and Coke Quarant-easy

3 mins making time

1 Cocktail

## Ingredients:

Rum

Coke

Ice cubes

Optional: 1 wedge of Lime for Garnish

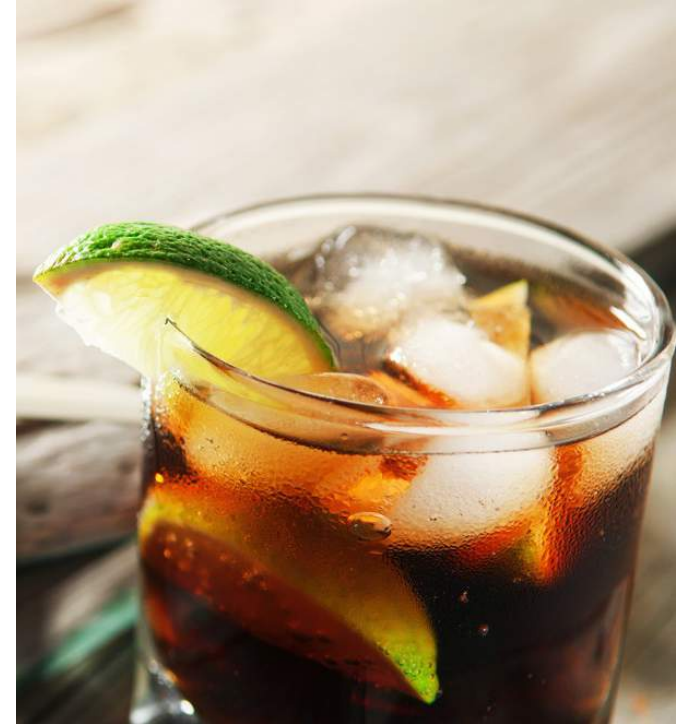
## Method:

1. Pour the rum into a glass filled with ice.
2. Top with cola.
3. Garnish with a lime edge
4. Serve and enjoy!

**Best Rum: Coke ratio?** Most drinkers will find a ratio of 1:2 or 1:3 to have the best flavour. And much of that will depend on the rum you choose.

The 1:2 pour creates a classically-styled Rum & Coke.

The 1:3 pour is often preferred by modern drinkers as it is a little sweeter.



Adding the juice  
from a lime will  
create a drink called  
the Cuba Libre



# Vanilla Chai Baileys Boba

40 - 45 mins making time

1 Cocktail

## Ingredients:

⅓ cup Baileys Irish Cream

¼ cup dried Tapioca Pearls (buy from any Asian grocery store)

1 Vanilla Bean

2 bags Chai Tea

5 cups of Water

1 cup Sugar

2 tsp Vanilla Extract

Garnishes: boba straw, whipped cream, shaved chocolate, cinnamon sticks

## Method:

1. **First, make the vanilla bean syrup.** Combine sugar and one cup water into a small saucepan. Cut the vanilla bean open, scrape out the seeds and add both to the pan. Over medium-high, bring to a boil, then simmer for 15 mins on low. Set aside to cool.
2. **Next, cook your boba.** Fill a small saucepan with two cups of water and bring to a boil. Add the dried tapioca pearls to the water and stir. Adjust the heat to medium and cook for 5-10 mins. Remove from the heat and cover. Let sit for 15-20 mins.
3. Soak two bags of chai tea in two cups of water and let seep for 10-15 mins.
4. Drain your boba and soak in the vanilla bean syrup until they're ready to serve.
5. Spoon the boba in your favourite glass, cover with the vanilla syrup and add some ice. Pour the chilled chai tea over the ice, add the Baileys Irish Cream and stir.
6. Garnish with whipped cream, shaved chocolate, star anise and cinnamon sticks. Add a straw and enjoy!





# Winter Bourbon Smash

5 mins making time

1 Cocktail

## Ingredients:

2 tbsp Preserves or Jam of choice  
2 tbsp Bourbon  
1 tbsp Triple Sec  
2 – 3 tsp Orange Juice  
Orange Segments  
½ cup of Ice  
A splash of Club Soda

## Method:

1. Add ice, preserves, bourbon, triple sec and orange juice to a shaker and shake vigorously for 15 seconds.
2. Pour into serving glass with a few ice cubes and top with a splash of club soda.
3. Garnish with orange slices and enjoy. Repeat for more drinks.



*Drink Happy Thoughts!*



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*Cheers!*