



# ICS Refreshing Summer Beverages

May 2026

ICS Summer Beverage Workshop  
Wednesday, 20 May at 11:00 AM  
Hotel Salobreña Suites



Mocktails

- Cucumber Mint Spritz
- Watermelon Splash
- Coconut Mojito
- Pomegranate Orange Sparkler



Cocktails

- Berry Aperol Spritzer
- Summer Sangria
- Lemonade Party Punch
- Cucumber Basil Smash



# Cucumber Mint Spritz

Crisp, cooling, and ridiculously easy—build it to your taste.

## Ingredients:

- Cucumber slices, muddled
- Lime, a good squeeze
- Mint leaves, torn
- Club soda, well chilled
- Optional: a splash of elderflower cordial for gentle sweetness

Serve over small ice cubes and finish with a cucumber ribbon (because fancy is easy).



# Watermelon Splash

Summer picnic vibes in a glass.

- Purée seedless watermelon and strain.
- Stir in lime juice and a touch of honey.
- Rub a few basil leaves to in your palms to wake up the flavor and aroma, then stir in.
- Shake with ice to chill fast without dilution.
- Serve with a fresh basil sprig.





# Coconut Mojito

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A creamy twist on the Cuban favorite.

- \*Muddle fresh mint and lime
- \*Add coconut water for hydration
- \*Top with a splash of soda.
- \*Serve over with small ice cubes
- \*Garnish with a slice of lime and a sprig of mint leaves.

# Pomegranate Orange Sparkler

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A party favorite with positive health benefits.

- Blend equal parts pomegranate and freshly squeezed orange juice
- Add a teaspoon of maple syrup for depth.
- Chill the mixture thoroughly
- Top with chilled sparkling water right before serving.



# BERRY APEROL SPRITZ

## Ingredients:

Cava

Aperol

Club Soda

Fresh Berries (Raspberries, Blueberries, Blackberries or Strawberries)

Mint leaves

Orange slices for garnish

- For one cocktail, muddle three raspberries, three blueberries and one mint leaf in the bottom of a glass.
- Top with ice and add a 3:1:1 ration of champagne, Aperol, and club soda.
- Garnish with more fresh berries, mint leaves, and orange slices. Enjoy!



# Party Pleasing Summer Sangria

The perfect pitcher to share on a warm afternoon.

- Dice fresh seasonal fruit
- Cover fruit with  $\frac{1}{4}$  cup Cognac, then refrigerate overnight
- One bottle of Cava or Sparkling Wine
- One bottle of red wine
- 1 liter of limon lime soda

Two hours before serving add the fruit to your pitcher and chill.

Serve with one extra big cube of ice

Garnish with an orange slice and a pinch of cinnamon.



A background image showing a pitcher of yellow lemonade with several lemon slices floating in it. In the foreground, there is a glass of clear vodka with a single lemon slice on the rim. The overall scene is bright and fresh, suggesting a summer or party setting.

# Lemonade & Vodka Party Punch

## Ingredients

- Large ice cubes
- 4 cups chilled water
- 355 ml of vodka
- Lemon slices
- 1 cup sugar or  $\frac{3}{4}$  cup of agave
- 4 large lemons

Roll the lemons on a cutting board with your palm to help release the juice, then squeeze the juice from the halved lemons, making sure to strain out any seeds or excessive pulp.

Add the desired amount of sweetener (sugar or agave), water and whisk the mixture well until mixed well.

Once combined, pour the lemonade into a pitcher and add fresh lemon slices for an added touch of citrus flavor.

# Cucumber Basil Smash

## Ingredients:

- 4 thin cucumber slices
- 4 fresh basil leaves
- 1 tablespoon (50/50 water & sugar heated till clarified.)
- 1½ ounces gin (or vodka, if preferred)
- Fresh lime juice, to taste
- 1 cup crushed ice
- ¾ cup club soda
- Sliced Lime

Roll two fresh basil leaves together and slice them into thin ribbons for extra aromatic release.

In a sturdy chilled glass add 1 tablespoon of simple syrup and 1½ ounces of your favorite gin or vodka.

Add two cucumber slices and your sliced basil to the glass. Gently muddle 5–10 times to release oils and juices—avoid pulverizing the herbs.

Squeeze in fresh lime juice to taste (start with 1 teaspoon).

Fill your glass small, cubed ice.

Slowly pour in ¾ cup club soda, then stir gently to combine the flavors.

Garnish with a slice of cucumber perch on the rim with a basil leaf.

