



**HOW TO MAKE
MEXICAN-INSPIRED
COCKTAILS AT HOME
GUIDEBOOK**



ABOUT ME

Cultural Experiences Matter

Vida Mia is a Latina-owned experiential company created to elevate culture through online and in-person events. Vida Mia's heart-led mission is to foster positive spaces that celebrate community and where stories are preserved and passed on for generations to come.

This cultural connection is brought to life by designing guided experiences anchored in beverages that connect you back to heritage. We evoke all five senses when you savor the culture with each sip, learn, and authentically connect.

Today and onward, we will continue to celebrate experiences anchored in heritage with a touch of elegance. Our mission is to build positive perceptions about our culture and bring joy. Thank you for your support in our mission.

With love and impact,

Angelina





COCKTAIL PUNCH BOWL

Entertaining at home is made easy with a punch bowl filled with seasonal ingredients like berries, citrus fruit, hibiscus tea, and your favorite spirits.

Delight your home guests with this punch bowl that awakens all the senses.



PASSION FRUIT COCKTAIL

Our most versatile, high in antioxidants fruit is passion fruit and pineapple. The natural fruit juice is refreshing and sweet. Both ingredients play well with spirits such as tequila, mezcal, vodka, gin and rum.

Serve this guilt-free beverage with your favorite spirits of choice at your next in-home reunion.



AGUA FRESCA-INSPIRED COCKTAILS

Bring back your favorite seasonal produce from the grocery store or your garden to make a crowd pleaser. Add your favorite agave-forward spirit to create a balanced cocktail.

Our classic agua fresca-inspired cocktails is the Agua de Pepino with Blanco Tequila.



FRESH INGREDIENTS, ALWAYS



INGREDIENT LIST

COLLECT YOUR ITEMS FROM THE GROCERY STORE, FARMERS MARKET, OR YOUR GARDEN

SPIRITS

- BLANCO TEQUILA
- ORANGE LIQUEURS
- WHITE RUM
- RITUAL TEQUILA ALTERNATIVE

SWEETENERS

- CANE SUGAR WATER (EQUAL PARTS RAW CANE SUGAR WITH WATER)
- AGAVE
- HONEY WATER (EQUAL PARTS HONEY WITH WATER)
- SWEET HIBISCUS TEA

FRESH PRODUCE

- PINT OF BERRIES
- TWO DOZEN ORANGES AND LIMES
- 6 OZ PASSION FRUIT (FOUND IN FROZEN AISLE FOR SMOOTHIES)
- 6 OZ OF FRESH PINEAPPLE JUICE
- 12 CUCUMBERS

GARNISHES

- EDIBLE FLOWERS
- ORANGE OR LIME WHEELS
- PINEAPPLE SLICES
- CUCUMBER WHEELS
- OPTIONAL: SALTED, SPICED, OR SWEETENED RIM



COCKTAIL PUNCH BOWL

SERVING SIZE OF 12

3 STEP PROCESS

STEP ONE: FRESH INGREDIENTS

MUDDLE HALF A PINT OF BERRIES IN THE PUNCH BOWL.

PREPARE THE MIXER BY JUICING ORANGES (12 OZ) AND LIMES (6 OZ); ADD TO THE PUNCH BOWL

ADD YOUR PREFERRED SWEETENER (6 OZ)

STEP TWO: ADD SPIRITS

ADD A QUARTER OF ICE TO THE PUNCH BOWL (ELEVATE ICE BY FREEZING IT WITH FRESH BERRIES OR CITRUS)

FOR A SERVING OF 12, POUR ONE BOTTLE OF BLANCO TEQUILA (750 ML OR 25 OZ) TO THE PUNCH BOWL

STEP THREE: GARNISH

ADD ELEGANCE BY ADDING FRESH FRUIT WHEELS TO THE PUNCH BOWL, BERRIES

OPTIONAL TO SALT OR SWEETEN YOUR COCKTAIL RIM

SERVE IN 9 OZ GLASSES WITH FRESH ICE



PASSION FRUIT COCKTAILS

SERVING SIZE OF 12

3 STEP PROCESS

STEP ONE: FRESH INGREDIENTS

ADD 6 OZ OF FROZEN PASSION FRUIT, 6 OZ OF PINEAPPLE JUICE, AND 4 OZ OF LIME JUICE TO BLENDER WITH A QUARTER OF ICE

ADD YOUR PREFERRED SWEETENER (6 OZ)

TASTE & MODIFY ACCORDING TO YOUR PALATE BY ADDING MORE SWEETENER OR FRUIT

STEP TWO: ADD SPIRITS

ADD PASSION FRUIT AND PINEAPPLE MIXER TO BEVERAGE DISPENSER

FOR A SERVING OF 12, POUR ONE BOTTLE OF YOUR SPIRITS OF CHOICE (750 ML OR 25 OZ) TO BEVERAGE DISPENSER

STEP THREE: GARNISH

ADD ELEGANCE BY HAVING PINEAPPLE SLICES CUT AS A GARNISH

USE BEVERAGE DISPENSER TO SEPARATE THE ICE FROM THE COCKTAIL

SERVE IN COUPE GLASSES



AGUA FRESCA-INSPIRED COCKTAIL

SERVING SIZE OF 12

3 STEP PROCESS

STEP ONE: FRESH INGREDIENTS

SLICE 6 CUCUMBERS AND ADD TO BLENDER WITH WATER (8 OZ), ADD 6 OZ OF LIME JUICE

ADD YOUR PREFERRED SWEETENER (6 OZ)

TASTE & MODIFY ACCORDING TO YOUR PALATE BY ADDING MORE SWEETENER OR CUCUMBER

STRAIN THE MIXER TO REMOVE CUCUMBER BITS

STEP TWO: ADD SPIRITS

FILL A QUARTER OF ICE TO A PUNCH BOWL

ADD CUCUMBER LIME MIXER

FOR A SERVING OF 12, POUR ONE BOTTLE OF BLANCO TEQUILA (750 ML OR 25 OZ)

STEP THREE: GARNISH

ADD ELEGANCE BY ADDING CUCUMBER WHEELS TO THE PUNCH BOWL OR FRESH MINT LEAVES

SERVE IN TALL HIGH BALL GLASSWARE



Salud!

Vida Mia partners with brands, Employee Resource Groups (ERGS), event producers, and you to build team bonding events at the office. This can include a guided wine or cocktail-tasting activation paired with foods of Latin American origin. Each experience is uniquely shaped for your team. When you partner with Vida Mia, you support an ecosystem of BIPOC businesses that can include our friends who are:

- Local BIPOC food vendors
- BIPOC musicians, DJs, and artists
- BIPOC art museum curators
- BIPOC diversity, equity, and inclusion experts

For companies seeking a beverage-forward experience with food, packages are built for the office. A minimum of 25 attendees is required and begins at \$45/person.



Each of our experiences are intended to guide you home, embrace your cultural identity, and to inspire your self-confidence. We specialize in producing heart-led team-building experiences that are guaranteed to bring a smile. Toast with us!

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