



THE SUMMIT

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The Summit Hotel to Host Thanksgiving Mixology Classes

Register Now for Holiday Cocktail Classes on November 15 & 17 (Before They Sell Out)

MADISONVILLE, Ohio (November 8, 2022) – The Summit Hotel is bringing back their extremely popular cocktail mixology classes this fall. The first class of the season will be Thanksgiving-themed and is an exciting way to kick off the holiday season.

Whether you're hosting the big meal or attending as a guest, a signature cocktail makes any party or gathering both memorable and fun. At The Summit's mixology class, you'll receive step-by-step instructions for two cocktails: a Baked Apple Mule and a Maple Cinnamon Sour. You'll also enjoy light bites, recipe cards and a sample of Cinnamon Simple Syrup to take home to thrill your family and friends with your new skills.

Join food and beverage assistant outlets manager and expert mixologist for The Summit, Greg Collins, to polish your cocktail skills. Classes are offered at 6:30 PM at Overlook Kitchen + Bar on November 15 and 17.

"We had a great turnout at our mixology classes last year, and we're excited to bring back this series for the upcoming holidays. At this class, Greg will also demonstrate how to use a delicious scratch-made Cinnamon Syrup in a variety of other classic cocktails," says Brad Muchnicki, food and beverage director at The Summit.

The Baked Apple Mule is a popular drink served at Overlook Kitchen + Bar during the fall, a fresh, autumnal twist on the traditional Moscow mule. The Maple Cinnamon Sour infuses seasonal flavors and spices to create a fall version of a traditional whiskey sour. Both pair well with a savory charcuterie board appetizer, traditional Thanksgiving desserts, or simply sipped on a chilly night.

Tickets are \$40 per person and perfect for anyone looking to learn to make a simple but impressive cocktail. Classes also make great gifts. Get more information and [purchase tickets on Eventbrite](#). Don't delay! All previous mixology classes sold out.

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About The Summit Hotel

Voted Best Meeting and Banquet Center and Best Hotel in Ohio Weddings by Cincy Magazine in 2021, The Summit Hotel is an artful experience with 32,600 square feet of indoor and outdoor event space, making it the ideal location for group conferences and collaborative spaces, including 17 meeting rooms with high-tech amenities and glowing natural light.

Designed by hospitality design firm Hirsch Bedner Associates (HBA), guests enjoy sophisticated amenities including a Rooftop Terrace, state-of-the-art fitness center and yoga studio, Art



Gallery, soaring nine-story Atrium, an ultramodern social library, and free Wi-Fi throughout the hotel. A variety of locally sourced dining, featuring house-made cocktails and extensive beer and wine lists, is available at the hotel's Overlook Kitchen + Bar, Brew & Barrel and The Market.

The Summit is a member of the Preferred Hotels & Resorts Lifestyle Collection and is designated a AAA Four Diamond hotel. All guests of The Summit are eligible to enroll in the I Prefer hotel rewards program, which extends points redeemable for cash-value Reward Certificates, elite status, and special benefits such as complimentary Internet to members upon every stay at more than 700 participating Preferred Hotels & Resorts locations worldwide. The Summit is managed by AT Hospitality Group.