



LAUREN MOTE

Diageo Reserve & World Class Global Cocktailian
Co-proprietor, Bittered Sling Bitters

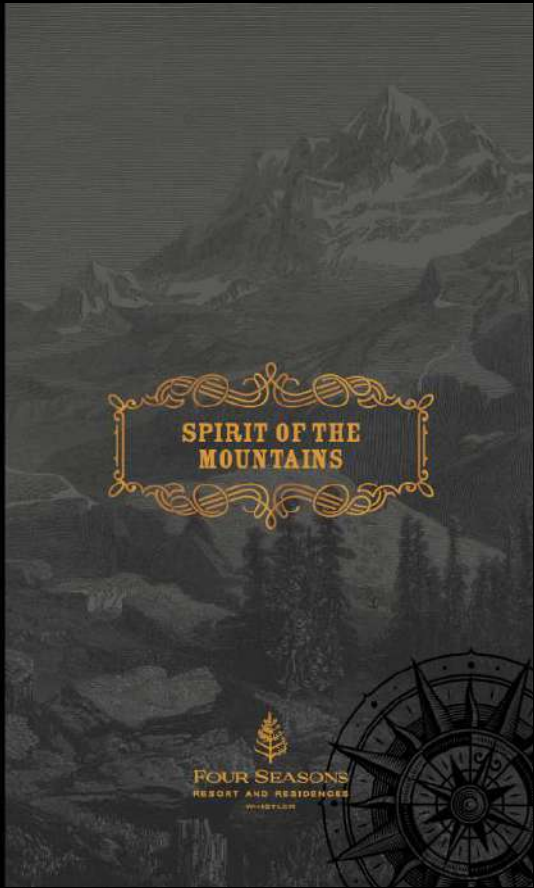
Mote is known around the world for her skills behind the bar.

As a mixologist, sommelier, accomplished emcee, writer, spirit and cocktail judge, international spirits diplomat and accredited instructor, award-winning bartender Lauren Mote wears many hats, but she is perhaps best known as the DIAGEO Reserve & World Class Global Cocktailian, and the co-founder of Bittered Sling Bitters — an internationally successful portfolio of award-winning cocktail bitters and culinary extracts.

Above all this Mote is pure and passionate. Her voracious appetite for learning and effortlessly distilling and sharing knowledge is perfectly paired with her confident and gregarious personality.

Her creations are thoughtful works of art, expressive of time and place, and her ability to communicate through cocktails is unparalleled.

In teaming up with the talented bar team at SIDEKIT and Four Seasons Resort Whistler, guests are in for a beautiful and delicious experience in enjoying Mote's well-crafted and carefully executed potions.



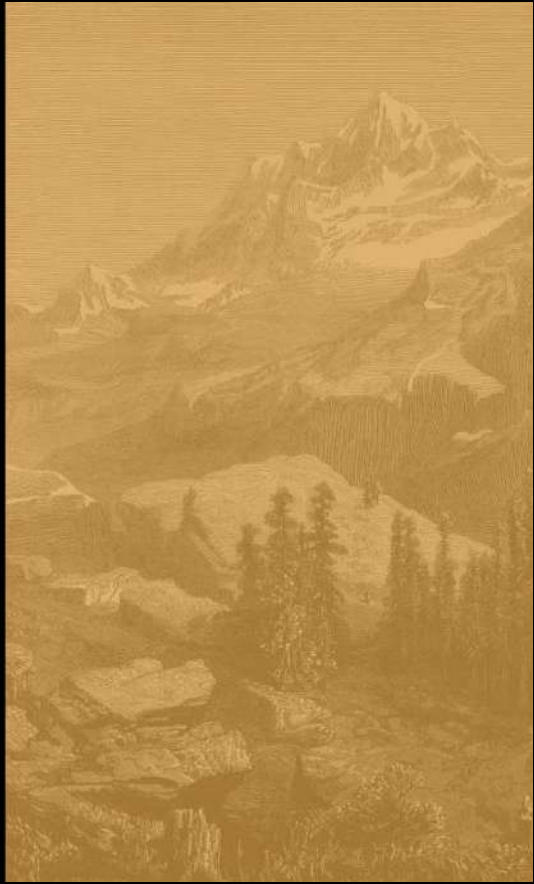
ABOUT

Mother Earth ripples and wrinkles the planet's surface — from the mountains reaching the heavens, to oceanic trenches below. There's a mystical power to the "impossible heights" of mountains — the danger and the allure. Our adventurous side pushes us to scale these walls — from the north face of the Eiger in the Alps, the summit of Mountain Everest, to a Heli-Ski adventure here in the Coast Mountains. As the earth's tectonic plates slide back and forth, moving by just centimeters each year, we live in both fear and awe of the earth's power to instantly change our landscape. Over millions of years, continental drift and collision have created divots, faults, volcanos and mountains, fjords and valleys, jagged tipped rocks above us, and oceanic seamounts and trenches below us.

Mountains have shaped our landscape, our environment, and our spirituality. Allow the Four Seasons Resort Whistler — home to one of the most celebrated ski resorts in the world and the Rocky Mountains — to bring these natural wonders of the world to life through the glass. We hope you enjoy twelve of our favourite stories.



@Evwhistler



NORTHWEST

Identified by thousands of small islands, the Western and Central Cordillera is covered in seamounts and fjords, home to the iconic Whistler-Blackcomb mountains, and the Canadian Rockies.



LONDON MOUNTAIN

Whistler Mountain - originally called "London Mountain" - stands majestically in the Squamish-Lillooet-Pemberton district of British Columbia. 100 million years ago, this mountain's summit was the floor of a prehistoric ocean. Today, we can achieve the summit with a gondola, experience the powerful calm and piercing silence. A true celebration of this globally famous, Canadian gem and largest ski resort in North America - the "London Mountain" showcases some powerful British Columbian flavour.

INSPIRED BY THE COSMOPOLITAN COCKTAIL

- shaken, ice, cocktail glass -

Ketel One Vodka, Whistler's local "Hygge Chai" with Elderberry, Ginger and Black Tea, Black Currant, Dry Sherry, Lemon, BC Honey and Western Haskap Bitters





VOLCAN DE FUEGO

Inspired by one of the three active volcanos in Guatemala – Volcan de Fuego – is located on the western side of the country, in one of the most “vocal” areas of the “Ring of Fire”. A stirred, delicate cocktail, the “fuego” is achieved through the complex yet delicate cloud of Applewood smoke. The “Volcan de Fuego” showcases the world’s most celebrated, luxury spirits, Guatemala’s Zacapa 23 YO Rum, distilled and aged 2,300 meters above sea level, in the “House above the Clouds”.

INSPIRED BY THE RUM OLD FASHIONED

- stir, ice, old fashioned -

Zacapa 23 YO Rum, Amontillado Sherry, Cherry and Amaro, Suiss Cherry Bitters, Applewood Smoke

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LADY OF THE MOUNTAIN

Inspired by the deities of fire, ice and an untamed mountainous wilderness, the “Lady of the Mountain” celebrates Nordic culture in the Prairies. Each year, the Icelandic-Canadian residents in Manitoba crown a new “Lady of the Mountain” – a spiritual position held by an exemplary woman in her community – she’s poetic and transformative, the embodiment of this blended culture. In this story, the favours of the North are represented by cold weather fruits and spirits, with a “meadow & bog” tea service.

INSPIRED BY THE GAELIC PUNCH (SERVED HOT OR COLD)

- stir, neat, tea pot -

Crown Royal Northern Harvest Bye Whisky, Apple & Aromatized Wine, Maple Syrup, Lemon, Black Tea, Autumn Bog Cranberry Bitters

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SOUTHWEST

This region is identified with a long Western-Coastal mountain range – the Andes – creating a continuous highland spanning the length of Chile, Peru, Venezuela, Bolivia and Argentina. Atop these mountains, iconic landscapes like Laguna Verde exist untouched, while cityscapes like the Aztec Macchu Picchu have long been abandoned.



ORINOCO COBBLER

On the north-eastern side of the Andes, heading past the Brazilian border, the Orinoco River flows. Through Venezuela, and partially into Colombia, the Orinoco delta spills into the Caribbean Sea. This river – travels 250km through high-mountainous terrain, picking up minerals and flavours along the way, contributing to the dynamic flora and fauna of the region. The Orinoco cocktail is cobbler-style that blooms with flavour, over crushed ice.

INSPIRED BY THE CAIPIRINHA

- build, crushed ice, smash cup -
Young Cachaça, Rhubarb Aperitivo, Lime & Muscovado Sugar, Mint, Malagasy Chocolate Bitters

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BIG RAPA BORGONA

Rapa Nui – or as we now know it, “Easter Island” – lies due west of Chile, South America. A civilization that is the eastern point of the Polynesian Triangle (west to New Zealand, and north to Hawaii). Rapa Nui is home to an iconic landscape; over 900 hand carved statues called *Moai*, chiseled from layers of rock and compressed volcanic ash. These monolithic statues were carved and moved by hand around the island, and are described by the locals as, “living faces” or “deified ancestors”. It’s not surprising the *Moai* are one of the 7 Wonders of the World. Rapa Nui – now a Chilean territory – was formed from three volcanoes; a product of an underwater mountain range and seamounts that stretch thousands of meters below – only peaks and quarries can be seen above sea level. It only seemed fitting to create a drink inspired by the famous Chilean “fruit & wine” drink *Borgona* and celebrate her tropical origins in the mid-Pacific.

INSPIRED BY THE BORGONA SANGRIA

- shake, ice, Moai cup -

Chilean Pisco and Maipo Valley Carmenère Wine, Grapefruit & Lime, Hibiscus Flowers, Pineapple, Coconut Water, Rum & Rootbeer Bitters

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A remarkable series of cliffs, mountains, jagged-peaks and adventurous journeys, the North-Eastern region is home to Scandinavian fjords, the Alps, Himalayas and Pyrenees Mountains. A result of tectonic movement and continental drift, this region is home to some of the world's tallest mountains, and her most majestic scenery.





THIRD POLE

Over a 61 million year period, moving at a rate of 15 cm per year, the India Land Mass (with Sri Lanka down by her eastern side) would eventually slam into the Eurasian Plate, creating an uprooting of sedimentary and marine rock, thrusting it into the sky. Although the Himalaya Mountains are amongst the youngest on the planet, they're home to the largest peaks - including Mount Everest and K2, with a total of 10 mountains over the 8,000 meter level. The cocktail - Third Pole - refers to the Himalayas being the third largest body of snow on our planet, after the Antarctic and Arctic areas. The Himalayan region spans across five countries, including India, Pakistan, Nepal, China and Bhutan - with almost 53 million people living within its towering shadows. India and Pakistan are amongst the biggest consumers of whiskey in the world, and most of the spices featured in this Bourbon-based cocktail come from the region.

INSPIRED BY THE WHISKEY SOUR

- shake, ice, highball -

Bulleit Bourbon Whiskey, Artichoke Amaro, Chaga Tea with Cardamom and Sarsaparilla Bark, Lemon, Kensington Aromatic Bitters

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THE MATTERHORN

Named for one of the tallest mountains in the European Alps, the Matterhorn towers over pleasant Alpine villages, and stands majestically on the same range - the Alps belt of mountains - connecting areas across Europe and the Middle East to the Himalaya Mountains. The Matterhorn cocktail takes elements and flavours from across Europe and the Middle East, blending them perfectly in a light, complex and elegant sparkling cocktail.

INSPIRED BY THE FRENCH 75

- shake, neat, flute -

Tanqueray No. TEN Gin, White Port and Clingstone Peach Bitters, Cointreau and Cinnamon, Sparkling Wine, Pickled Cointreau

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IBERIAN APERITIF

Down on the Southern edge of the Iberian Peninsula, stretches the Baetic System of mountains. Most might not be terribly familiar with the range, but it's the home of the largest mountain in the region - Sierra Nevada - and also part of the same orogenic system that formed the Pyrenees to the North, the Alps to the East, Taurus Mountains of Turkey, and the Himalayas to the far East. This area that hugs the Mediterranean Sea, was part of the Alpine Orogeny episode some 250-66 million years ago - roughly around the time when terrestrial dinosaurs were swept from the Earth. Today the area is rich with agriculture, vegetarian, and terrific, making the aromatized wine, Brandy, spices, olives and bitter oranges available to us to create a delicious aperitif celebrating the Iberian.

INSPIRED BY THE ADONIS

- stir, neat, nick & nora -

Amontillado Sherry & Spanish Brandy, Curaçao & Coconut Flowers, Lem-Marrakech Bitters, Smoked Olives

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FUJISAN HIGHBALL

Inspired by the sleeping giant - Mt. Fuji, and today's popularity surrounding the whisky highball. These flavours are combined together to give a breath of the Japanese flora landscape, it's simple, delicious and quenching. Owl feathers symbolize good luck and protection from suffering.

INSPIRED BY THE MIZWARI

- build, ice, collins -

Johinnie Walker Black, Yuzu & Green Apple, Cascale Celery Bitters, Balsam Fir, Soda

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SOUTHEAST

An area imbedded with hundreds of active and dormant volcanoes, the "Ring of Fire" stretches across a 40,000 km horseshoe, filled with oceanic trenches and lively tectonic plate activity. The region has been hurt by earthquakes, tsunamis and volcanoes - some of the most vicious ever recorded. As the various plates - Cocos, Nazca and South American - move backwards and forwards, over and under, the friction causes an incredible tension on the Pacific Plate, creating aggressive volcanic eruptions with little warning, and a fiery, mountainous perimeter to the Pacific Ocean region.



SUNDA PUNCH

Due west of the Pacific Plate, the Sunda Plate reaches north to the southern tip of Japan, south around the arc of Indonesia, hugging the western edge of Thailand's Andaman Sea. As the Indo-Australian plate dips below the Sunda Plate along the Sunda Trench, frequent earthquakes are bound to occur, and where there are earthquakes, a tsunami is sure to follow. The "Sunda Punch" cocktail is a Gin Punch, using a variety of ingredients, with a few surprises blooming in the porthole infuser inspired by the lands surrounding these active volcanic mountains.

INSPIRED BY THE BARBADIAN GIN PUNCH

- shake, neat, porthole infuser, nosing glass -

Tanqueray No. TEN Gin, Bitter Liqueur and Salse, Lime, Pineapple & Sugar, Moorlog Latin Bitters, bloomed with Lime Leaves, Lemongrass & Basil





GOLDEN BRIDGE SOUR

The Annamese Mountains stretch North to South, running parallel to Vietnam's coastline. Most peaks are covered in jungle vegetation and terrain, with rock dating back to the Triassic period of 250-250 million years ago. Inland from the coastal city of Da Nang, the Bà Nà Hills attract thousands of tourists each year to travel by cable car from one mountain to another. Within the pavilion, the Golden Bridge is held by stone hands, as if pulling the bridge from the earth. The structure is described as a supernatural gift from nature.

INSPIRED BY THE VODKA SOUR

- shake, neat, coupe -
Ketel One Vodka, Apricot & Lemon, Vanilla-Honey, Plum & Ruotheer Bitters, Egg White, Passionfruit

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"PEAK" ME UP

In Eastern Africa, the Great Rift Valley holds Africa's tallest peak, Mt. Kilimanjaro. Looming in the distance, covered in ice and glaciers, this mountain has a secret. Unlike any other, she is a unique volcano, a combination of three volcanic summits stacked as one making her one of the most invigorating climbs for hikers. The rich, orange, Tanzanian soil surrounding the area provides us with remarkable coffee, bananas and spices.

INSPIRED BY THE PICE-ME-UP

- shake, neat, clay cup -
Spiced-Bullet Bourbon, Artichoke Amaro & Banana, Coconut Flowers, Cold Brew Tanzanian Coffee, Moendog Latin Bitters

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