

# Garnishing Drinks

## Why should you garnish your drinks?

Firstly, the garnish adds a huge aesthetic element to the drink. Secondly garnishes are used as flavor enhancing elements and be a part of the drink as well as it's a reflection of the ingredients in the drink. It also **adds** to the appeal of a drink.

## Garnishes

We use three main garnishes for drinks; lemon wedge, lime wedge and orange slice. Garnishes must be used in all mixed drinks with the exception of Whiskey, Southern Comfort and Brandy.

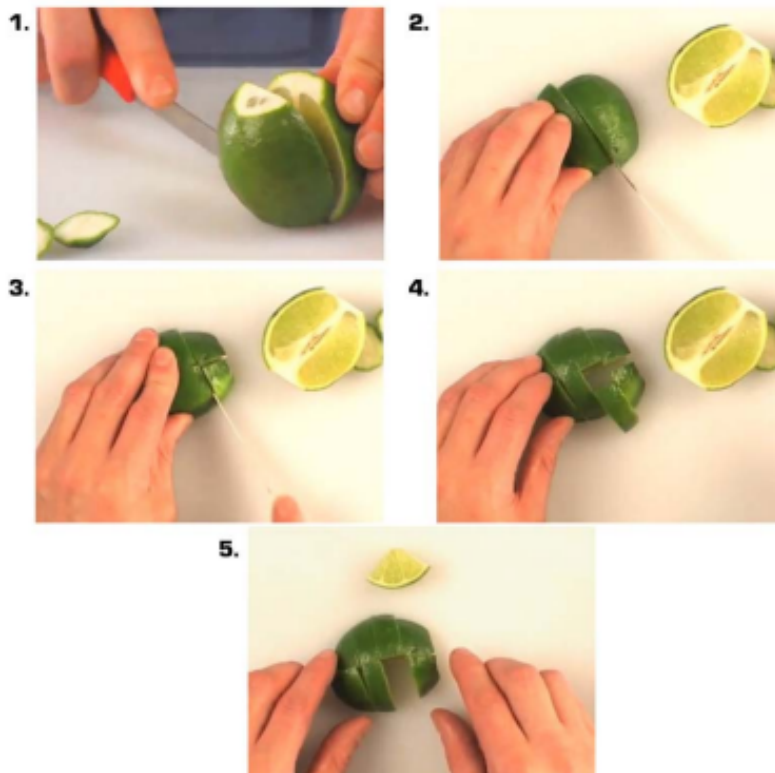
### A RULE OF THUMB FOR GARNISHES

- Coke and Tonic = Lime
- Lemonade = Lemon
- Juices = Orange

### How to cut your garnish....

#### How to cut small LIME $\frac{1}{4}$ wedges for garnish

(Wedges should be approx the thickness of your little finger)



## How to cut LEMON or LIME ½ wheel slices for garnish

(Slices should be approx the width of a pencil)



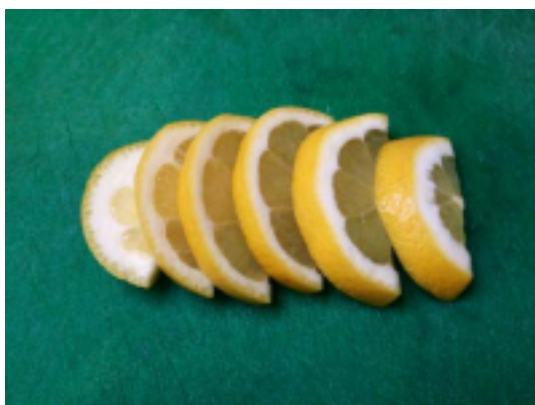
**Step 1**  
Cut the ends off.



**Step 2**  
Cut in half.



**Step 3**  
Slice one half into individual slices.



**Step 4**  
Serve in appropriate drink.