

PATRÓN SILVER

Frozen Margarita



The frozen margarita is an institution. That being said, everyone has their own stance on how it should taste. To appease any palate we have two different tried-and-true versions. Keep reading for a simple way to add a touch of heat to cool you down!

3 GAL. RECIPE = 32 SERVINGS

2	750mL btls	Patrón Silver
2	750mL btls	Patrón Citrónge
1.5	quarts	Lime Juice*
6	cups	White Sugar
6.5	quarts	Water

SWEET

5 GAL. RECIPE = 55 SERVINGS

4	750mL btls	Patrón Silver
4	750mL btls	Patrón Citrónge
3	quarts	Lime Juice*
10	cups	White Sugar
10	quarts	Water

3 GAL. RECIPE = 32 SERVINGS

3	750mL btls	Patrón Silver
1	750mL btl	Patrón Citrónge
2	quarts	Lime Juice*
3	cups	White Sugar
6	quarts	Water

TART

5 GAL. RECIPE = 55 SERVINGS

5	750mL btls	Patrón Silver
2	750mL btls	Patrón Citrónge
3	quarts	Lime Juice*
4	cups	White Sugar
10	quarts	Water

METHOD

1. Start with a clean 22 qt food safe container.
2. Add the sugar and water; stir to dissolve.
3. Add citrus; make sure that pulp is strained out (if using pasteurized citrus, use a new unopened bottle and shake before opening).
4. Add Patrón Silver, Patrón Citronage, and remaining ingredients.
5. Stir to mix completely.
6. Fill Frozen Machine to fill line. Follow specific machine instructions - careful not to overfill.
7. Refrigerate leftover batch for up to 7 days.

MAKE IT SPICY

1. Start with a clean food safe container.
2. Rough chop 3 whole jalapeños for each 750mL that you plan to infuse.
3. Combine chopped jalapeños and tequila into food safe container.
4. Allow to sit for 60 minutes.
5. Strain out using a fine strainer.
6. Substitute this infused Patrón Tequila in any of the recipes above.

GLASS & GARNISH

12oz pour in Old Fashioned or Margarita glass with lime wheel or wedge. Optional: rim half of the glass with salt.

*Suggested ingredients by vendor:
Lime Juice | Natalie's Orchid Island Juice Company



PATRÓN SILVER

Frozen El Diablo

TEQUILA
PATRÓN



This iconic tequila cocktail gets a refresh in the Frozen Machine. The rich, frozen texture holds the black currant float at the top of the glass, for a beautiful drink that folks will see served, and immediately want to order.

METHOD

1. Start with a clean 22qt food safe container.
2. Add the sugar and water; stir to dissolve.
3. Add citrus; make sure that pulp is strained out (if using pasteurized citrus, use a new unopened bottle and shake before opening).
4. Add Patrón Silver and remaining ingredients.
5. Stir to mix completely.
6. Fill Frozen Machine to fill line. Follow specific instructions, careful not to overfill.
7. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12oz pour in Highball glass. Float black currant syrup* on each individual serving. Garnish with lime wedge.

*Suggested Ingredients By Vendor
Ginger Syrup | Pickett's Hot & Spicy (available on Amazon.com or specialty food purveyors)
Lime Juice | Natalie's Orchid Island Juice Company
Blackcurrant Syrup | Monin (available on Amazon.com or most food purveyors)



3 GAL. RECIPE = 32 SERVINGS

3	750mL btls	Patrón Silver
1	quart	Ginger Syrup*
1	quart	Lime Juice*
2	cups	White Sugar
7	quarts	Water

5 GAL. RECIPE = 55 SERVINGS

5	750mL btls	Patrón Silver
2	quarts	Ginger Syrup*
2	quarts	Lime Juice*
4	cups	White Sugar
3	gallons	Water

PATRÓN SILVER

Frozen Patrón Star Martini



One of the top selling cocktail in London is reimagined with Tequila Patrón. This cocktail is classically served with a side pour of sparkling wine, which we have included right in the batch. The richness of the vanilla is balanced by the bracingly tart passionfruit.

METHOD

1. Start with a clean 22qt food safe container.
2. Add the sugar and water; stir to dissolve.
3. Add citrus; make sure that pulp is strained out (if using pasteurized citrus, use a new unopened bottle, and shake before opening).
4. Add Patrón Silver and remaining ingredients.
5. Stir to mix completely.
6. Fill Frozen Machine to fill line. Follow specific instructions, careful not to overfill.
7. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12 oz pour in Martini glass. Garnish with halved passion fruit.

*Suggested Ingredients By Vendor
Passionfruit Syrup | Perfect Pureé (available at specialty food purveyors)
Lime Juice | Natalie's Orchid Island Juice Company
Vanilla Extract | McCormick works great. Avoid "artificial vanilla"
Sparkling Wine | Prosecco is ideal



3 GAL. RECIPE = 32 SERVINGS

3	750mL btls	Patrón Silver
3	cups	Passion Fruit*
1	750mL btls	Sparkling Wine*
4	ounces	Vanilla Extract*
1.5	cups	Lime Juice*
6	cups	White Sugar
1.5	gallons	Water

5 GAL. RECIPE = 55 SERVINGS

5	750mL btls	Patrón Silver
1	quart	Passion Fruit*
2	750mL btls	Sparkling Wine*
6	ounces	Vanilla Extract*
2	cups	Lime Juice*
8	cups	White Sugar
2.5	gallons	Water



Frozen Killer Colada

A mash-up of two tiki classics, this drink is halfway between a Piña Colada and a Painkiller: pairing the intense pineapple flavors of Citrónage Pineapple with rich coconut.

METHOD

1. Start with a clean 22qt food safe container.
2. Add the sugar and water; stir to dissolve.
3. Add citrus; make sure that pulp is strained out (if using pasteurized citrus, use a new unopened bottle, and shake before opening).
4. Add Patrón Reposado, Patrón Citrónage Pineapple and remaining ingredients.
5. Stir to mix completely.
6. Fill Frozen Machine to fill line. Follow specific machine instructions, careful not to overfill.
7. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12oz pour in wine glass with edible flower and reusable/compostable straw.

*Suggested Ingredients By Vendor

Coconut Cream | Real Coconut (available on Amazon.com and at food purveyors), Coco Lopez works in its place.
Pineapple | Dole Canned Pineapple Juice works great



3 GAL. RECIPE = 32 SERVINGS

3	750mL btls	Patrón Reposado
1	750mL btl	Patrón Citrónage Pineapple
1	quart	Pineapple Juice*
1	quart	Coconut Cream*
2	cups	Orange Juice
1	cup	White Sugar
1.5	gallons	Water

5 GAL. RECIPE = 55 SERVINGS

5	750mL btls	Patrón Reposado
2	750mL btls	Patrón Citrónage Pineapple
2	quarts	Pineapple Juice*
2	quarts	Coconut Cream*
1	quart	Orange Juice
2	cups	White Sugar
2.5	gallons	Water

PATRÓN REPOSADO

Frozen Paloma



After the Margarita, the Paloma is America's favorite tequila beverage. Bright, refreshing grapefruit comes from the naturally produced Fruitations – more grapefruit-y than grapefruit juice! – that highlights the barrel notes of the Patrón Reposado.

METHOD

1. Start with a clean 22qt food safe container.
2. Add the sugar, salt, and water; stir to dissolve.
3. Add citrus; make sure that pulp is strained out (if using pasteurized citrus, use a new unopened bottle, and shake before opening).
4. Add Patrón Reposado and remaining ingredients.
5. Stir to mix completely.
6. Fill Frozen Machine to fill line. Follow specific machine instructions - careful not to overfill.
7. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12oz pour in a Highball glass. Garnish with a half wheel of grapefruit. Optional: rim half of the glass with salt.

*Suggested Ingredients By Vendor

Grapefruit | Fruitations Grapefruit available for drop shipment at justaddfruitations.com
Lime Juice | Natalie's Orchard Island Juice Company



3 GAL. RECIPE = 32 SERVINGS

2	750mL btls	Patrón Reposado
2	750mL btls	Lime Juice*
1	quart	Fruitations Grapefruit*
6	cups	White Sugar
7	quarts	Water
1	Tbs	Salt

5 GAL. RECIPE = 55 SERVINGS

3	750mL btls.	Patrón Reposado
2.5	750mL btls	Lime Juice*
2	quarts	Fruitations Grapefruit*
10	cups	White Sugar
1	gallon	Water
1.5	Tbs	Salt

PATRÓN REPOSADO

Patrón Fro-groni



The Negroni is the new go-to drink order for when you don't know what to drink. Bartenders have tried just about every variation, and there is even a whole week dedicated to these creative pursuits. The Fro-groni capitalizes on the zeitgeist while highlighting Martini & Rossi's Bitter and Vermouth.

METHOD

1. Start with a clean 22qt food safe container.
2. Add the sugar, salt, and water; stir to dissolve.
3. Add citrus; make sure that pulp is strained out (if using pasteurized citrus, use a new unopened bottle and shake before opening).
4. Add Patrón Reposado and remaining ingredients.
5. Stir to mix completely.
6. Fill Frozen Machine to fill line. Follow specific machine instructions - careful not to overfill.
7. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12oz pour in Coupe glass.

Garnish with an orange wheel.



3 GAL. RECIPE = 32 SERVINGS

2	750mL btls.	Patrón Reposado
1	L btl	Martini & Rossi Bitter
1	L btl	Martini & Rossi Sweet Vermouth
1	quart	Orange Juice
3	cups	White Sugar
5.5	quarts	Water

5 GAL. RECIPE = 55 SERVINGS

3.5	750mL btls	Patrón Reposado
2	L btl	Martini & Rossi Bitter
2	L btl	Martini & Rossi Sweet Vermouth
2	quart	Orange Juice
5	cups	White Sugar
2.5	gallons	Water

PATRÓN AÑEJO

Frozen Tequila Old Fashioned



Who ever heard of a Frozen Old Fashioned? The classic, two hundred year-old brooding and spirituous cocktail, gets an update in the Frozen Machine. Refreshing and flavorful, this drink is a showpiece for the barrel flavors of Patrón Añejo.

METHOD

1. Start with a clean 22qt food safe container.
2. Add the sugar and water; stir to dissolve.
3. Add Patrón Reposado and remaining ingredients.
4. Stir to mix completely.
5. Fill Frozen Machine to fill line. Follow specific machine instructions - careful not to overfill.
6. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12oz pour in Old Fashioned glass.

Garnish with trimmed orange peel.

*Suggested Supplemental Ingredients By Vendor
Bitters| Angostura Bitters, or substitute as desired



3 GAL. RECIPE = 32 SERVINGS

6	750mL btls	Patrón Añejo
2	oz	Bitters*
5	cups	White Sugar
1.5	gallons	Water

5 GAL. RECIPE = 55 SERVINGS

9	750mL btls	Patrón Añejo
3.5	oz	Bitters*
10	cups	White Sugar
2.5	gallons	Water

Frozen Mexican Coffee

A reimagination of the classic Mexican coffee – full of nostalgia and warming spices – for lovers of iced coffee. This dairy-free frozen coffee drink is creamy, luscious, and delicious.

METHOD

1. Start with a clean 22qt food safe container.
2. Add the sugar and water; stir to dissolve.
3. Add Patrón Reposado, Patrón XO Café, and remaining ingredients.
4. Stir to mix completely.
5. Fill Frozen Machine to fill line. Follow specific machine instructions - careful not to overfill.
6. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12oz pour in a Irish coffee mug,

Garnish with half wheel of orange.

*Suggested Ingredients By Vendor

Cold Brew | Chameleon unflavored cold brew (available at specialty food purveyors, and most grocery stores)
 Cinnamon Syrup | Monin Cinnamon (available on Amazon.com or at most food purveyors)
 Coconut Milk | Goya, Choa Koah, Thai Kitchen (available on Amazon.com or at most grocery stores)
 Bitters | Angostura, or sub your own. Xocolatl Mole is a great option!



3 GAL. RECIPE = 32 SERVINGS

1	750mL btls	Patrón Reposado
1	750mL btls	Patrón XO Café
1	quart	Cold Brew Coffee*
2	cups	Cinnamon Syrup*
2	cups	Coconut Milk*
4	oz	Bitters*
2	cups	White Sugar
1.5	gallons	Water

5 GAL. RECIPE = 55 SERVINGS

2	750mL btls	Patrón Reposado
2	750mL btls	Patrón XO Café
2	quarts	Cold Brew Coffee*
4	cups	Cinnamon Syrup*
4	cups	Coconut Milk*
6	oz	Bitters*
4	cups	White Sugar
3	gallons	Water

PATRÓN CITRÓNGE

Frozen Spritz



These days, the #SpritzLife is a cultural phenomenon. By replacing the bitter orange liqueur with the intensely orange flavor of Patrón Citrónge, we end up with the perfect frozen drink for patio drinking and poolside refreshment.

METHOD

1. Start with a clean 22qt food safe container.
2. Add all the sugar, water and True Lime Powder; stir to dissolve.
3. Add Patrón Citronage and remaining ingredients.
4. Stir to mix completely.
5. Fill Frozen Machine to fill line. Follow specific machine instructions - careful not to overfill.
6. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12oz pour in wine glass. Garnish with orange half wheel and a dash of bitters*.

*Suggested Ingredients By Vendor

Pineapple Syrup | Real Syrups (available on Amazon.com or food purveyors)

Orange zest | Perfect Pureé Orange Zest (available at specialty food purveyors)

True Lime Powder (one packet is approximately 80 grams)

Bitters | Angostura, or substitute, as desired.



3 GAL. RECIPE = 32 SERVINGS

5	750mL btls	Patrón Citrónge
1	quart	Pineapple Syrup*
1	quart	Orange Zest*
1	80g packet	True Lime Powder
2.5	cups	White Sugar
1.5	gallons	Water

5 GAL. RECIPE = 55 SERVINGS

8	750mL btls	Patrón Citrónge
2	quarts	Pineapple Syrup*
2	quarts	Orange Zest*
2	80g packets	True Lime Powder
4	cups	White Sugar
2.5	gallons	Water

PATRÓN CITRÓNAGE

Patrón Frosé

TEQUILA
PATRÓN



When the weather gets warm, the people want Frosé! Capitalizing on the triple threat of frozen drinks, day drinking, and rosé, this cocktail brings Patrón Citrónage into the Frosé fray.

METHOD

1. Start with a clean 22qt food safe container.
2. Add the sugar, water, and True Lime Powder; stir to dissolve.
3. Add Patrón Citrónage and remaining ingredients.
4. Stir to mix completely.
5. Fill Frozen Machine to fill line. Follow specific machine instructions - careful not to overfill.
6. Refrigerate leftover batch for up to 7 days.

GLASS & GARNISH

12oz pour in wine glass. Garnish with edible flower.

*Suggested Ingredients By Vendor

Strawberry Purée | The Perfect Purée (available from speciality food distributors)

True Lime Powder (one packet is approximately 80 grams)

Wine | Dry rosé wine



3 GAL. RECIPE = 32 SERVINGS

2	750mL btls	Patrón Citrónage
2	750mL btls	Rosé Wine*
1/2	cup	Strawberry Pureé*
1	80g packet	True Lime Powder
2.5	cups	White Sugar
8	quarts	Water

5 GAL. RECIPE = 55 SERVINGS

3	750mL btls	Patrón Citrónage
3	750mL btls	Rosé Wine*
1	cup	Strawberry Pureé*
2	80g packets	True Lime Powder
3.5	cups	White Sugar
13	quarts	Water

FROZEN TOMMY'S MARGARITA

PATRÓN SILVER
FROZEN CLASSICS

A fresh and tangy update on the classic Margarita riff from San Francisco's legendary Tommy's Mexican Restaurant.

SERVING SIZE
10^{oz}

BRIX
15/14

ABV
7%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS & GARNISH

10 oz pour in Coupe Glass. Garnish with lime wheels.

RECIPE TOTAL YIELD = ~3.96 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	3000 mL	100 oz	3 L
MONIN AGAVE	2250 mL	75 oz	2.25 L
FRESH LIME JUICE	2250 mL	75 oz	2.25 L
FILTERED WATER	7500 mL	250 oz	7.5 L

KELVIN SLUSH RECIPE ~3.25 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	3000 mL	100 oz	3 L
KELVIN MARGARITA SLUSH MIX	1900 mL	64 oz	1.9 L
FILTERED WATER	7500 mL	250 oz	7.5 L



FROZEN MEXICAN MULE

PATRÓN SILVER
FROZEN CLASSICS

Don't be fooled by this frosty, south-of-the-border twist on the popular classic Mule, it packs a kick!

SERVING SIZE
12^{oz}

BRIX
13

ABV
8%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS & GARNISH

12 oz pour in Copper Mule. Garnish with lime wedge.

RECIPE TOTAL YIELD = ~4.1 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	3000 mL	100 oz	3 L
FINEST CALL PREMIUM CITRUS SOUR	4000 mL	135 oz	4 L
GINGER BEER (24 X 12 OZ CANS)	8500 mL	288 oz	8.5 L

KELVIN SLUSH RECIPE ~3.8 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	3000 mL	100 oz	3 L
KELVIN GINGER SLUSH MIX	1900 mL	64 oz	1.9 L
FRESH LIME JUICE	2250 mL	75 oz	2.25 L
FILTERED WATER	7500 mL	250 oz	7.5 L



FROZEN BATANGA

PATRÓN SILVER
FROZEN CLASSICS

Our frosty take on the ‘Tequila Cuba Libre’ from the fabled La Capilla bar in the town of Tequila.

SERVING SIZE
12^{oz}

BRIX
13

ABV
7%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Highball Glass.

GARNISH

Garnish with a lime wedge and salted rim.

RECIPE

TOTAL YIELD = ~4.3 GALLONS

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	3000 mL	100 oz	3 L
MONIN SUGARCANE COLA SYRUP	3000 mL	100 oz	3 L
FRESH LIME JUICE	1500 mL	50 oz	1.5 L
FILTERED WATER	9000 mL	300 oz	9 L



FROZEN GRASSHOPPER

PATRÓN REPOSADO
FROZEN CLASSICS

*This NOLA classic is part cocktail,
part milkshake and totally tasty.*

SERVING SIZE
12^{oz}

BRIX
15

ABV
12%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Highball Glass.

GARNISH

Garnish with mint sprig.

RECIPE

TOTAL YIELD = ~3.43 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN REPOSADO	3000 mL	100 oz	3 L
GREEN CRÈME DE MENTHE	1500 mL	50 oz	1.5 L
WHITE CRÈME DE CACAO	1500 mL	50 oz	1.5 L
HALF & HALF	3000 mL	100 oz	3 L
FILTERED WATER	4000 mL	135 oz	4 L



AQUADISIAC

PATRÓN SILVER
FROZEN FUN

*There's no chance you can be blue
while sipping on this tropical punch.*

SERVING SIZE
12^{oz}

BRIX
15

ABV
7%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Hurricane Glass.

GARNISH

Garnish with a pineapple wedge.

RECIPE

TOTAL YIELD = ~4.69 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	3000 mL	100 oz	3 L
BLUE CITRÓNGE*	750 mL	25 oz	0.75 L
FINEST CALL PREMIUM CITRUS SOUR	5000 mL	170 oz	5 L
RED BULL YELLOW	6000 mL	200 oz	6 L
FILTERED WATER	3000 mL	100 oz	3 L

*Blue Citróngé: Add 3 drops of blue food coloring to .25 oz Citróngé



PURPLE MAI TAI

PATRÓN CITRÓNGE ORANGE
FROZEN FUN

*This colorful twist on a Tiki
classic is sure to give you wings.*

SERVING SIZE
12^{oz}

BRIX
17

ABV
7%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Poco Grande Glass.

GARNISH

Garnish with a dragonberry.

RECIPE

TOTAL YIELD = ~4.62 GAL.

INGREDIENTS	BATCH QUANTITIES		
BACARDI LIME RUM	3000 mL	100 oz	3 L
PATRÓN CITRÓNGE ORANGE	750 mL	25 oz	0.75 L
FINEST CALL ORGEAT	750 mL	25 oz	0.75 L
FINEST CALL PREMIUM CITRUS SOUR	4000 mL	133 oz	4 L
RED BULL BLUE	5000 mL	170 oz	5 L
FILTERED WATER	4000 mL	133 oz	4 L



FLIP FLOP WEATHER

PATRÓN SILVER
FROZEN FUN

No matter the season, this refreshing cooler will have you kicking off your shoes and ready for Flip Flop Weather.

SERVING SIZE
12^{oz}

BRIX
14

ABV
10%

METHOD

Combine all ingredients in 5 gallon cambro, stir until mixed. Pour into frozen machine and allow to freeze. Stir to maintain consistency.

GLASS

12 oz pour in Rocks Glass.

GARNISH

Garnish with watermelon and a cracked pepper rim.

RECIPE

TOTAL YIELD = ~3.7 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	2000 mL	66 oz	2 L
FINEST CALL WATER-MELON PUREE	3000 mL	100 oz	3 L
LIME JUICE	3000 mL	100 oz	3 L
SPRITE	3000 mL	100 oz	3 L
FILTERED WATER	3000 mL	100 oz	3 L



RED RIDER

PATRÓN REPOSADO
FROZEN FUN

A citrusy frozen delight that will help you celebrate happy hour at the golden hour.

SERVING SIZE
12^{oz}

BRIX
14

ABV
7%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Highball Glass.

GARNISH

Garnish with a half salted rim and a lime and orange wheel.

RECIPE

TOTAL YIELD = ~4.6 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN REPOSADO	3000 mL	100 oz	3 L
PATRÓN CITRÓNGE ORANGE	750 mL	25 oz	0.75 L
FINEST CALL BLOOD ORANGE SOUR	5000 mL	170 oz	5 L
RED BULL ORANGE	6000 mL	200 oz	6 L
FILTERED WATER	3000 mL	100 oz	3 L



BANANA BOAT

PATRÓN REPOSADO
FROZEN FUN

This tropical treat with simple citrus flavors that will make every summer day shine.

SERVING SIZE
12oz

BRIX
16

ABV
7%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Poco Grande Glass.

GARNISH

Garnish with a banana.

RECIPE

TOTAL YIELD = ~4.6 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN REPOSADO	3000 mL	100 oz	3 L
PATRÓN CITRÓNGE MANGO	750 mL	25 oz	0.75 L
FINEST CALL PREMIUM CITRUS SOUR	5000 mL	170 oz	5 L
RED BULL YELLOW	6000 mL	200 oz	6 L
FILTERED WATER	3000 mL	100 oz	3 L



MANGO COLADA KELVIN SLUSH

PATRÓN SILVER
FROZEN FUN

*Take a sip of Patrón's amped up Piña Colada
and then go get caught in the summer rain.*

SERVING SIZE
12^{oz}

BRIX
15

ABV
10%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Hurricane Glass.

GARNISH

Garnish with pineapple and a cherry flag.

RECIPE

TOTAL YIELD = ~3.8 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	3000 mL	100 oz	3 L
PATRÓN CITRÓNGE MANGO	1000 mL	34 oz	1 L
KELVIN SLUSH PIÑA COLADA	1900 mL	64 oz	1.9 L
FINEST CALL MANGO PUREE	1000 mL	34 oz	1 L
FILTERED WATER	7500 mL	250 oz	7.5 L



MANGO MADNESS KELVIN SLUSH

PATRÓN REPOSADO
FROZEN FUN

*Surely you would have to be mad to miss
out on this delicious mango mixture!*

SERVING SIZE
12^{oz}

BRIX
15

ABV
10%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Goblet Glass.

GARNISH

Garnish with a mango slice.

RECIPE

TOTAL YIELD = ~3.8 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN REPOSADO	3000 mL	100 oz	3 L
PATRÓN CITRÓNGE MANGO	1000 mL	33 oz	1 L
KELVIN SLUSH CITRUS	950 mL	32 oz	0.95 L
KELVIN TEA SLUSH	950 mL	32 oz	0.95 L
FINEST CALL MANGO PUREE	1000 mL	33 oz	1 L
FILTERED WATER	6000 mL	250 oz	6 L



FIESTA PUNCH

PATRÓN SILVER
FROZEN HOLIDAY

This refreshing mix will have you ready to sip this tropical and fruity punch all season long.

SERVING SIZE
12^{oz}

BRIX
16

ABV
9%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Fancy Rocks Glass.

GARNISH

Garnish with mint sprig.

RECIPE

TOTAL YIELD = ~2.77 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN SILVER	2000 mL	66 oz	2 L
PATRÓN CITRÓNGE ORANGE	500 mL	17 oz	0.5 L
MONIN HIBISCUS SYRUP	500 mL	17 oz	0.5 L
MONIN CINNAMON SYRUP	500 mL	17 oz	0.5 L
LEMON JUICE	1000 mL	33 oz	1 L
MARTINELLI'S APPLE JUICE	3000 mL	100 oz	3 L
FILTERED WATER	3000 mL	100 oz	3 L



THE PERFECT WAY TO ENJOY PATRÓN IS RESPONSIBLY. ©2020. PATRÓN, ITS TRADE DRESS AND THE BEE LOGO ARE TRADEMARKS.
HANDCRAFTED IN MEXICO. IMPORTED BY THE PATRÓN SPIRITS COMPANY, CORAL GABLES, FL. TEQUILA - 40% ALC. BY VOL.

TEQUILA
PATRÓN.


OOH LA LA

PATRÓN AÑEJO
FROZEN HOLIDAY

This seasonal sipper steals its name from the noise you make after your first sip.

SERVING SIZE
12^{oz}

BRIX
15

ABV
10%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Double Old Fashioned Glass.

GARNISH

Garnish with apple or pear slices.

RECIPE

TOTAL YIELD = ~2.77 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN AÑEJO	2000 mL	66 oz	2 L
BENEDICTINE	500 mL	17 oz	0.5 L
MONIN MAPLE SPICE SYRUP	1000 mL	33 oz	1 L
LEMON JUICE	1000 mL	33 oz	1 L
MARTINELLI'S APPLE JUICE	3000 mL	100 oz	3 L
FILTERED WATER	3000 mL	100 oz	3 L



PATRÓN SPICED LATTE

PATRÓN REPOSADO
FROZEN HOLIDAY

Patrón Reposado gives this crave-able coffee frappe the upgrade it deserves.

SERVING SIZE
12^{oz}

BRIX
15

ABV
9%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Pint Glass.

GARNISH

Garnish with whipped cream.

RECIPE

TOTAL YIELD = ~3.04 GAL.

INGREDIENTS	BATCH QUANTITIES		
PATRÓN REPOSADO	3000 mL	100 oz	3 L
MONIN PUMPKIN SPICE PUREE	3000 mL	100 oz	3 L
HALF & HALF	1500 mL	50 oz	1.5 L
COLD STRONG COFFEE	4000 mL	133 oz	4 L



SOUTH FOR THE WINTER

PATRÓN SILVER
FROZEN HOLIDAY

The delicious seasonal flavors of this cocktail will whisk you away to warmer weather.

SERVING SIZE
12^{oz}

BRIX
15

ABV
8%

METHOD

1. Combine all ingredients in 5 gallon cambro, stir until mixed.
2. Pour into frozen machine and allow to freeze.
3. Stir to maintain consistency.

GLASS

12 oz pour in Collins Glass.

GARNISH

Garnish with a lime wheel and cherry flag.

RECIPE

TOTAL YIELD = ~5.02 GAL.

INGREDIENTS	BATCH QUANTITIES		
BACARDI LIME RUM	2000 mL	66 oz	2 L
PATRÓN SILVER	1000 mL	33 oz	1 L
PATRÓN CITRÓNGE LIME	1000 mL	33 oz	1 L
MONIN POMEGRANATE SYRUP	1500 mL	50 oz	1.5 L
LIME JUICE	1500 mL	50 oz	1.5 L
SPRITE	6000 mL	200 oz	6 L
FILTERED WATER	6000 mL	200 oz	6 L

