

Sip Society

Founded in November 2024, Sip Society is a modern cocktail collective dedicated to crafting elevated bar experiences for unforgettable celebrations. In a short span, the team has successfully delivered over 50 events, with a strong focus on premium Indian wedding celebrations.

Led by a highly experienced team, our cocktail curator currently serves as a Beverage Manager within the Marriott International, bringing world-class mixology expertise and innovation to every event.

At Sip Society, we combine creativity, precision, and hospitality to deliver bespoke cocktail experiences that leave a lasting impression.



The COCKTAIL MENU

ISLAND NECTAR

Tequila blanco, Homemade passion fruit syrup, Spicy lunudehi mix
Homemade rosemary syrup, Fresh lime juice

SPICED CEYLON RESERVE

Whisky, Homemade Curryleaves cordial, Hazelnut syrup,
Homemade spiced bitters

COLOMBO COOLER

Vodka, Apple cordial, Fresh pineapple juice, Fresh lime juice,
Simple syrup

SCARLET SPICE

Vodka, Fresh ambarella juice, Homemade hibiscuss syrup, Fresh
lime juice, Salt, Ceylon red kochchi

THE GUAVA FIX

London dry gin, Strawberry & guava mix, Homemade rosemary
syrup, Fresh lime juice, Thai red chilli



The COCKTAIL MENU

GREEN VELVET

London dry gin, Fresh pandan & Curryleaves juice, Homemade coconut reduction, Cardamom & cinnamon syrup, Fresh lime juice

LAGOON DRIFT

White rum, Fresh pineapple juice, Homemade coconut syrup, Fresh lime juice, Bluecuracao syrup, Basil leaves

CRIMSON ROOT

Red rum, Creamy beetroot reduction, Homemade tamarind syrup, Homemade cinnamon syrup, Fresh lime juice

CEYLON FIRE

Vodka, Fresh ambarella juice, Homemade hibiscuss syrup, Fresh lime juice, Salt, Ceylon red kochchi

CEYLON HERITAGE

Old arrack, Wood apple juice, Passion fruit pulp, kithul syrup, Almond syrup, Fresh narang juice



The COCKTAIL MENU

STARFIRE

Old arrack, Fresh starfruit juice, Homemade jaggery syrup, Spicy mixedfruit jam, Fresh lime juice

CEYLON ESPRESSO

Vodka, Ceylon Vanilla infused coffee syrup and espresso

THE SPICE BARREL

Whiskey, Local Juggery, home-made cinnamon bitters

CEYLON GARDEN

Dry Gin, Elder Flower Syrup, Passion Puree, lime juice, Curry leaves

ISLAND INFERNO

Vodka, Ambarella Juice, Lime, Spicy mango Jam, Coconut syrup, Salt



The COCKTAIL MENU

PICANTE

Tequila, Simple syrup, Lime juice, Cilantro, Red chili, salt

TAMARIND GINGER MARGARITA

Tequila, Triple sec, Ginger syrup, Tamarind, Simple syrup

NIMBU PANNI

Gin, lime juice, simple syrup, salt, roasted cummin

CURRY LEAF MARTINI

Vodka, Dry Martini, Curry leaf syrup



The MOCKTAIL MENU

NELLI BREEZE

Ceylon Nelli, Fresh Lime topped with carbonated water

MANGO COLADA

Fresh Mango, Local fresh coconut cream, Simple syrup

CHILLI PINEAPPLE

Fresh pineapple juice, chili spice, salt

BLACKCURRENT FIZZ

Blackcurrent syrup, simple syrup topped with Soda

HIBISCUS ICED TEA

Black tea infused with hibiscus with simple syrup



CONTACT

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Sip Society

WHERE EVERY DRINK TELLS A STORY

Colombo