



Stir It Up: Jamaican Resort Shares the Secrets of a Great Summer Cocktail

Negril, Jamaica (July 7, 2026) – If you’re looking for a summertime drink to transport you to the Caribbean islands, [Sunset at the Palms](#) in Negril, Jamaica, has you covered. The all-inclusive, adults-only resort knows a thing or two about how to keep guests cool, refreshed and happy while in vacation mode. Working in a climate that boasts warm temperatures all year round, the resort’s bartending team has perfected island cocktails that can offer a tropical taste anywhere ... even if that’s just on your back deck.

Jamaica is known for its rum, and Sunset at the Palms shines a spotlight on the spirit through a variety of its cocktail creations. Mix rum with the other prominent flavor profile that guests seek – tropical fruit – and you’ve got the perfect island concoction.

According to the resort’s bar manager, Delroy Glenn, one of Sunset at the Palms’ top requested fruity drinks is the “Uncle Benjie,” a coconut rum-based cocktail. Glenn created the drink when a guest asked to be surprised, and it really took off from there. The cocktail features coconut rum, dark rum, amaretto, pineapple juice and cranberry juice. Glenn named it for an old man he imagined relaxing in his Jamaican yard and enjoying the drink ... his idea of “Uncle Benjie.”

Though an Uncle Benjie can be enjoyed throughout the resort, guests might also find it featured in the Sunset at the Palms’ complimentary Mixology Class. Each Wednesday at 3 p.m., Glenn or another bartender leads guests in an interactive, 30-minute class at the pool bar, where they learn to create three cocktails – one featuring rum, another featuring vodka, and the third featuring gin. Participants are given each drink’s ingredients and use a shaker to combine their concoctions, then get to sample their handiwork. Participants receive a recipe card to take with them so they can test out their new skills at home.

“We like to keep the class quick and fun so that they can enjoy most of their time at the pool and beach,” Glenn said. “We also change up what we (teach them to) make each week, because we get a lot of repeat guests. So you never know what we’ll be making.”

On a busy day, the resort's bartending team can make upwards of 450 drinks. But Glenn says that it isn't just about creating a good cocktail; it's also about the service the resort's beverage team provides to each guest. "You can go anywhere and get any drink. But at Sunset at the Palms, we want you to remember your experience and service at the bar. We get to know our guests personally and we want to make them happy."

Glenn has this tip for trying to make an island drink at home: "The more you do it, the better you'll get and the more perfect it will become." So get started with this easy recipe and enjoy a taste of Sunset at the Palms while you dream of a visit to Jamaica.



Uncle Benjie

1 oz. Coconut Rum
1 oz. Dark Rum
½ oz. Amaretto
2 oz. Pineapple Juice
1 oz. Cranberry Juice

Instructions

Shake everything together in a cocktail shaker with crushed ice. Serve with a slice of pineapple and cherry garnish.

For more information about Sunset at the Palms and to book a tropical escape, please visit www.ThePalmsJamaica.com.

###

Sunset at the Palms, a treehouse-style, adults-only, all-inclusive boutique hotel in Negril, Jamaica, offers a full sensory experience for those who are seeking rest and relaxation. The exotic tropical resort touches the senses with its natural beauty, garden setting, superior food, private beach and guest services. This chic and intimate hideaway is perfect for discerning guests seeking the most blissful beach experience in Jamaica. The resort is consistently named one of the Best All-Inclusive Caribbean Resorts by *USA Today* 10Best. For more information about Sunset at the Palms, visit www.thepalmsjamaica.com.

MEDIA CONTACT

Rachel Dinbokowitz

rachel@mindybiancapr.com