



Indoor Teambuilding

Ice Cream Making

EVENT FACTS:

Duration: Approx. 2-3 hours

Location: Nationwide

Group Size: 5-150

Your team are the proud new owners of an ice cream parlour. It's up to you to conceive and create a range of ices, sorbets and gelatos for your shop. You'll need to create a brand for your parlour; a distinctive name and logo to compliment your product range.





A culinary challenge perfect for those wanting an event which is fun and light-heartedly competitive, not to mention completely scrummy. Will your enterprise join the greats with Ben & Jerry's and Häagen-Dazs, or end up left at the back of the freezer...?

Our connoisseur will show you how to make fresh ice cream – listen carefully to understand the cooling and churning technique, essential for the right texture. Once you've seen how to add flavouring, it's your turn!

Create your ice cream brand, name and logo – cue some icy innuendo and company in-jokes... before conceiving a range of flavour mixtures. Will you go for boring old vanilla or something a little more exotic?





Teams will have a huge selection of toppings, fruit purees, flavourings, Sundae glasses and ingredients to choose from. You'll even be able to bake your own cones! Finally teams will have to present their brand and products which are judged on taste, texture, innovation, presentation and branding.

Key Benefits:




-  Delegation
-  Creativity
-  Tasty results
-  After dinner event



What's Included:

-  Professional chef and instruction
-  All ingredients
-  Ice cream makers
-  Kitchen stations

Optional Extras:

-  Event Photography or Filming
-  Upgraded prizes – Champagne, Chocolates, Trophies etc.
-  Team clothing – Branded chef's hat, aprons etc.