



# FESTIVE BARISTA EXPERIENCE

**DURATION**  
90 – 180 MINS  
(according to  
guest numbers)

**REQUIREMENTS**  
Sufficient space for  
a table plus chairs  
for each team with  
additional space for  
presenting

**GUEST NOS.**  
10 - 200



## CHRISTMAS THEMED

**Wake up and smell the coffee! In fact why not grind, blend, pour and taste it while you're at it? This is your chance to try your hand at creating your very own espresso blend and learning the intricate art of the Barista.**

After an informative presentation highlighting the finer points of producing the perfect shot of espresso and a brief history of the drink, it's your turn to get hands on and put into practice what you've learnt.

Provided with all the knowledge and equipment necessary to develop a wonderful array of coffee-based beverages, you will each have the chance to perfect your skills at your own coffee station, before stepping up to the top of the range barista bar and serving a selection of drinks to order. Of course, this is a Festive Coffee Experience so all the extra special ingredients to make wonderful seasonal tastes such as ginger, chestnut, hazelnut and cinnamon come as standard...along with decorations!

Can you steam milk to perfection to create the ultimate cappuccino? Produce a micro foam smooth enough to attempt Latte art? Or create the perfect layers required for the complex Latte Macchiato?

The Barista Experience is a fantastic opportunity to try something unusual in a relaxed and fun environment, giving your guests a rewarding and creative experience with a difference. You never know... it may even turn the tea drinkers into coffee devotees!