

BARISTA EXPERIENCE

DURATION

90-120 minutes

REQUIREMENTS

Sufficient space for
a table plus chairs
per team

GUEST NOS.

4 – 60 in teams of 5



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.

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!

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DETAILS

After an initial briefing and informative introduction from our Event Manager, the group will be split into teams of 5 and provided with all the tools and ingredients required to try their hand at creating the perfect Espresso – which acts as a base for a variety of drinks including Cappuccino, Latte, Mocha, Americano and the super complex Latte Macchiato - which the guests will be tasked with making.

Each group will have their own workstation including:

- A selection of coffee beans to create blends
- Grinders to produce perfect grounds
- Barista tools to perfect their skills
- Flavourings and spices
- An espresso machine with steamer/foamer

Not only will everyone have the chance to develop their own unique coffee blends, you will also have the opportunity to experience the atmosphere of a busy coffee house when they attempt to make a selection of drinks to order – using our exclusive Barista Bar as part of the exciting Finale.

A truly engaging experience whether coffee lovers or curious tea drinkers, the Barista Experience is highly enjoyable and informative. Be warned...you may never make a cup of instant coffee again!

What will you learn:

History - The origins of coffee making & nutritional benefits!

Bean Selection - Learn about the various types, growing regions and flavours

Grinding - How to use, and the correct sizes of ground for your desired coffee

Blending - The correct ratios required for the perfect result!

Milk and Water - The ideal temperatures and how to froth

Coffee Types - How to make an Espresso, Latte, Mocha, Americano and Latte Macchiato.

Flavourings - What can be added to change the taste

Presentation - The correct cup for each drink, and how to create flair designs in the froth!

Accompaniments - How to serve and present with treats

