



FESTIVE 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, smell the coffee and get a taste of Christmas! This is your chance to try your hand at creating your very own espresso blend and learning the intricate art of the Barista. Move over Costa and Starbucks!

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?

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.

You never know... it may even turn the tea drinkers into coffee devotees!