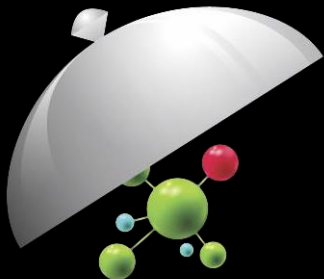




Molecular Gastronomy





MOLECULAR GASTRONOMY.

Welcome to the weird and wonderful world of Molecular gastronomy, where food and science work together in harmony to make great food taste even better! Our Molecular Challenge activity is all about the food - if you are a foodie who dares to be different, then this is the team building activity for you... Be floored by flavour and you will see, feel, hear, smell and taste the difference, with this multi-sensory approach to cooking.

OPTION 1: MOLECULAR SPECTACULAR

Bucks fizz lava lamp! - Make an orange lava lamp that will instantly spherify on contact with the prosecco! Using gluconate, this is our theatrical and fun cocktail drink that guests will drink on arrival to set the mood for the activity...

Gelification - Turn liquids into solids instantly, using a pondweed, we will then make a Bloody Mary canape from the set tomato gel.

Hot and cold pickling – An ancient form of preservation that changes the structure of food using sugar and acids that makes food taste amazing.

Spherification - Make caviar balls out of beetroot juice, using a seaweed and form of salt grit, to create a reaction that will spherify liquids. We will then make some sushi to serve with our beetroot caviar balls.

Reverse spherification - Weird and wonderful at the same time, our slightly eccentric chefs have come up with a reverse egg, involving the use of chlorides and alginates. This will play with your mind, as you eat what looks like an egg, but tastes like mango and coconut.

Reverse grill – You've all heard of the gas grill, well this is our dry ice grill! We give guests fruit purees and toppings for them to make their own ice lollies on a dry ice grill, we will also show them how to make the most delicious sorbet using the dry ice.

Chocolate tempering - Our chef will teach the group how to temper chocolate using the seed crystallisation technique to calibrate the cocoa fats in chocolate. Guests can then make giant lollipops and buttons, with co2 that pops in the mouth and cocoa butter transfer sheets to take home.

OPTION 2: MOLECULAR BAKE OFF

Ice bubble coffee, with chocolate mocha spheres and co2 vanilla infused cream.

Traditional scones with Chantilly cream and strawberry orb.

Sweet potato and butternut squash blinis with apple brunoise and beetroot caviar.

Co2 lollipops with cocoa transfers.

OPTION 3: MOLECULAR COCKTAILS

Whiskey sour with hickory smoke bubble.

Mojito with passion fruit caviar.

Helium lime clouds.

Dry ice Bloody Mary slushy.

OPTION 4: MOLECULAR SORBETS AND ICE CREAM MAKING (LIQUID NITROGEN)

Chocolate ice cream with orange caviar.

Black pepper and strawberry ice cream in a fruit cone.

Passionfruit sorbet with a mango and coconut egg, and raspberry sorbet in a chocolate cone.



Why Firebird Events?

- Our fantastic team are creative, knowledgeable, experienced, friendly and fun. Thanks to our drive, dedication and attention to detail, we will deliver you an unforgettable event experience.
- We listen. We can provide you with great ideas, bespoke solutions and reliable service, helping you to create an event which suits *your* needs and objectives.
- Well established within the industry since 2000, our reputation and fantastic relationships have enabled us to work with an array of clients, including many large corporations and top UK venues, time and time again.
- We can provide everything from a single activity, to an entirely produced event, providing first class team building days and corporate events.
- Our hard work has been recognised within the event industry, winning awards in the category of “Best Event Provider” at the M&IT industry awards – silver in 2018, bronze in 2019 and silver in 2020.
- Firebird Events are covered by a minimum of £1 million Public Liability Insurance.

Notes

- All prices are subject to VAT at the current rate.
- All prices are subject to availability.
- Prices may be subject to change.
- All prices where an event set up fee is stated are subject to the relevant per head fee on top.
- Some services or items may be subject to minimum order fee.
- Prices may be subject to travel and accommodation charges.
- Full payment will be due 30 days prior to event date (unless a credit account has been agreed in advance).
- Soft or hot drinks (weather dependent) should be provided for our team throughout the duration of the event.
- Depending on length of the event, hot food may be required for the team.

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