

MIXOLOGY GROUP

Molecular Pick 'n' Mix



Mixology Group has designed a range of show stopping Molecular showcases for your event. Whether it's to add that extra 'wow' factor to your party or would like people to notice you at your expo these innovative displays will ensure you are catching everyone's eye.

These sessions have been designed so that the guests help themselves from a pick n mix style setup. We have four sessions with four very different style drinks ranging from fruit flavoured caviar pearls to clouds of bubbles with intense fruity flavours and much more.



Fire Extinguisher Ice Cream

By far our biggest crowd pleaser is 'fire extinguisher ice cream'. Using an extinguisher and a cotton sack our molecular wizards will discharge the extinguisher into the bag and then, using the CO2 and a food mixer we will turn handmade liquids into frozen ice-creams and sorbets in seconds, and serve this to your astounded guests. This can be done in many flavours with or without the use of alcohol.



Ice Cream Flavours

Rum and Raisin
Bourbon and Mint
Bourbon and Vanilla
Brandy Alexander - Brandy, Chocolate and Cream Flavour
White Russian - Coffee and Cream Flavour
Pina Colada - Rum, Cream, Pineapple and Coconut Flavour
Ramos Fizz - Gin, Cream, Orange Blossom and Citrus
Scotch & Dry - Lap sang, Ginger and Whiskey Flavour

Sorbet Flavours

Mojito - Rum, Lime and Mint Flavour
Cosmopolitan - Vodka, Cranberry, Orange and Lime Flavours
MyZo - Vanilla, Elderflower, Lemon and Chilli Flavour
Bramble - Gin, Lemon, and Blackcurrant flavour
Basil Grande - Grand Marnier, Chambord, Strawberry, Raspberry and Basil Flavour
Verdita - Tequila, Pineapple, Coriander (Cilantro), Mint, Basil, and Chilli Flavour
Earl Grey Tini - Earl grey Tea, Gin and Lemon Flavour
Cuba Libre - Rum, Lime and cola



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Fruit Spheres

Choose your own flavoured fruit sphere for your glass of welcome bubbles and lend a hand making it. These will bounce around your glass of champagne releasing bursts of flavour once you bite into them.

There are many different flavours available and the fruit spheres can be tailored to your colour scheme for that personalised touch. This exciting alternative to traditional champagne service is at the cutting edge of sophistication.



Foam and Reverse Spherification

These wonderful effects allow us to create delicious deconstructed cocktails in which the textures of the ingredients are re-interpreted. Our most popular selection is 'pina-colada eggs' in which the famous rum classic is transformed into a canapé of mango yolk served with pineapple and coconut foam.



Guests are encouraged to observe this magical process and even try their own hand at mastering it. The pina colada eggs are then 'seasoned' with vanilla sugar and gold leaf, for the ultimate indulgence. There are many cocktails suitable for this method – and we always love a new challenge.



'Air'

Choose from a variety of flavours to enhance your cocktail with a clear cloud of bubbles that will delicately enhance the drink's flavour. These deliciously light foams are made in large glass jars and scooped out to adorn the top of handcrafted cocktails.

Favourites are a Tommy's Margarita with salt 'air' or a Classic Daiquiri topped with Strawberry & Basil bubbles – but the possibilities are endless!



Air and Fruit Sphere Flavours

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|------------|-------------|------------------|
| Strawberry | Blueberry | Lime |
| Bubblegum | Watermelon | Raspberry |
| Blackberry | Orange | Cantaloupe melon |
| Tangerine | Peach | Passion fruit |
| Grapefruit | Elderflower | Cherry blossom |
| Apricot | Lemon | Basil |
| Lavender | Green tea | |

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