



EST. 2012

MODERN CULINARY ACADEMY

EVENT CONCEPT MENU

Modern Culinary Academy doesn't do normal.

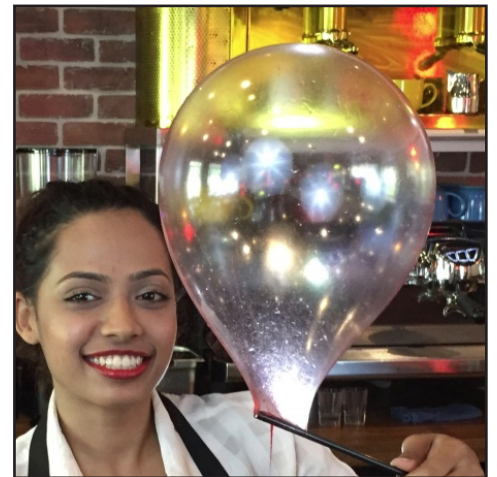
When people are looking for unique, that's when they engage us.

We aim to **"WOW"** your guests with unique dessert stations that most people have never seen or experienced before.

Our offerings are not only unique but absolutely delicious.

We don't compromise on taste and use only the best quality ingredients.

We look forward to working with you on your next important event.



EVENT CONCEPTS

BALLOONS

EDIBLE HELIUM BALLOONS



EVENT CONCEPT NO.1 — EDIBLE HELIUM BALLOONS

SUGAR BALLOON / HELIUM / CHOCOLATE PRETZEL

HOW IT WORKS

Place your lips on to the sugar balloon, inhale helium directly from the balloon for a few seconds and then say something funny! Then eat the balloon and the chocolate pretzel stick's served on.

SET-UP TIME

1 HOUR

ONSITE REQUIREMENTS:

RECTANGULAR TABLE (6 FT X NO HIGHER THAN 33 IN) / TABLE CLOTH / ELECTRICAL OUTLET WITHIN 6 FT

EVENT CONCEPTS
D R A G O N ' S
BREATH



EVENT CONCEPT NO.2 — DRAGON'S BREATH

CHOCOLATE & VANILLA ICE CREAM / LIQUID NITROGEN

HOW IT WORKS

We use our freeze dryer to create the ultra light and crispy vanilla or chocolate ice cream scoops. These are dipped in liquid nitrogen (-196° C) for 3-5 seconds in front of the guest. The ice cream is then handed to the guest to create the dragon's breath which lasts for approx 30 seconds.

SET-UP TIME

1/2 HOUR

ONSITE REQUIREMENTS:

RECTANGULAR TABLE (4 FT X NO HIGHER THAN 33 IN) / TABLE CLOTH / ELECTRICAL OUTLET WITHIN 6 FT

EVENT CONCEPTS
N I T R O
POPCORN



EVENT CONCEPT NO.3 — NITRO POPCORN

SALTY & SWEET POPCORN / THEATRE POPCORN / LIQUID NITROGEN

HOW IT WORKS

We bring along both sweet and salty as well as traditional theatre popcorn. The popcorn is dipped in liquid nitrogen (-196°C) for 3-5 seconds in front of the guest. The popcorn is served in a cup then handed to the guest to create the dragon's breath.

SET-UP TIME

1/2 HOUR

ONSITE REQUIREMENTS:

RECTANGULAR TABLE (4 FT X NO HIGHER THAN 33 IN) / TABLE CLOTH

EVENT CONCEPTS
F R O Z E N
POPSICLES



EVENT CONCEPT NO.4 — FROZEN POPSICLES

LEMON MERINGUE PIE: LEMON CURD / SHORT PASTRY CRUMBS / TOASTED MERINGUE
S'MORES: TOASTED MARSHMALLOW / CHOCOLATE GANACHE / GRAHAM CRACKER CRUMBS

HOW IT WORKS

Deconstructed **lemon meringue pie** or **s'mores** on a stick.
These are made to order in front of the guest.

SET-UP TIME

1 HOUR

ONSITE REQUIREMENTS:

RECTANGULAR TABLE (4 FT X NO HIGHER THAN 33 IN) / TABLE CLOTH / ELECTRICAL OUTLET WITHIN 6 FT

EVENT CONCEPTS

LIQUID NITROGEN

ICE CREAM



EVENT CONCEPT NO.5 — LIQUID NITROGEN ICE CREAM

WE RECOMMEND VANILLA BEAN ICE CREAM WHICH IS SERVED IN A CUP WITH SAUCES AND GARNISHES AVAILABLE FOR THE GUESTS TO MAKE THEIR OWN ICE CREAM SUNDAE.

HOW IT WORKS

This concept have the visual appeal of the liquid nitrogen ice cream being made throughout the event with a cold mist flowing out of the mixing bowl.

SET-UP TIME

1 HOUR

ONSITE REQUIREMENTS:

RECTANGULAR TABLE (6 FT X NO HIGHER THAN 33 IN) / TABLE CLOTH / ELECTRICAL OUTLET WITHIN 6 FT

EVENT CONCEPTS
G R A F F I T I
CHOCOLATE



EVENT CONCEPT NO.6 — GRAFFITI CHOCOLATE

HOW IT WORKS

3 ft long high quality Belgium chocolate decorated with various cocoa butter colours. 2 x 2" square chocolate pieces are scored so the chocolate breaks into even pieces. Each piece of chocolate is garnished for each guest with a selection of 4 toppings.

SET-UP TIME

1 HOUR

ONSITE REQUIREMENTS:

6 FT RECTANGULAR TABLE / TABLE CLOTH / ELECTRICAL OUTLET WITHIN 6 FT

EVENT CONCEPTS

N U T F R E E

ROCKY ROAD



EVENT CONCEPT NO.7 — ROCKY ROAD (NUT FREE)

HOW IT WORKS

We make the rocky road using high quality chocolate with dried cranberries, freeze dried berries, coconut and mini marshmallows.

We bring the slabs of rocky road to your event and cut either milk or dark chocolate rocky road into smaller pieces and place the pieces into a cup for your guests.

Or the guest can have the rocky road packed to go if they wish.

SET-UP TIME

30 MINS

ONSITE REQUIREMENTS:

4 FT RECTANGULAR TABLE / TABLE CLOTH



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Terms

50% deposit is required to book the event via cheque or e-transfer.
Remaining **50% due on the day of the event** via cheque or e-transfer.

Pricing is based on one (1) station per item
and a maximum of 2.5 hours for the activation.

Our concept rates include set up one (1) hour ahead of the start time.
If set up is required earlier, an hourly fee of \$75 will be charged.

Modern Culinary Academy

is operated under the company name of:

2334164 Ontario Inc.
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