

## All Fresh, All Natural, All exquisite!

Our Artisan Ice cream and Sorbets are made with the finest primary ingredients from scratch. You can taste fresh milk, real organic fruit, freshly ground nuts, belgian chocolate, home made nougat, bourbon natural vanilla bean, making each one unique in flavor and texture.

## The Sundae bar Includes:

- Chocolate Sauce
- Strawberry Sauce
- Caramel Sauce
- Crushed Oreo Cookies
- Crushed Walnuts
- Crushed Peanuts
- M\&M's
- Coconut Flakes
- Natural Whipped Cream.


## Prices:

30-39 people: $\$ 105$ pesos p/p
40-59 people: $\$ 95$ pesos p/p 60 or more people: $\$ 85 \mathrm{p} / \mathrm{p}$
Prices Subject to $15 \%$ attendant service fee and does not include 15\% IVA Tax

- Warm Forrest Fruits Coulis
- mashmallows
- bowls
- cones from our Bakery
- skirted serving table \& freezer
- spoons
- napkins
- attendant (2 hours of serving time)
- 6 flavours of Ice cream


## Flavours:

Natural Vanilla Bean, Belgian dark chocolate Mint \& Chocolate chip, Natural Yogurt, Butter Pecans, Strawberry, Caramel, Cookies \& Cream, lemon sorbet, mango sorbet, pistachio

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[^0]:    "...I shall remember that sundae all my life. In a sumptuous confectioner's shop, light, airy, full of fragrance, we were served with a mountain of ice cream, sprinkled with cream and scattered with walnuts, honey, peanuts, and various fruits. When I carried the first spoonful to my mouth... my taste buds experienced a violent ecstasy. A whole opera of sensation rolled off my tongue..." " Henri Troyat, French writer, biographer

