

Here's how it works:

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(1) Choose your base flavours

Before the event, customers can choose the base waffles and ice-cream flavours you want us to bring. For example:

a) Ice-cream:

Chocolate
Vanilla
Strawberry
Cookies and Cream
Blueberry Cheesecake
Tiramisu
Coconut Flake
and so on

b) Waffles:

- Belgium waffles OR
- Waffle lollies

(2) Select your toppings

We will send you an spreadsheet relating to the numerous toppings that we offer, and which can be stocked in the stand before the event. You can choose up to eight toppings for the stand. Some of these delectable options include:

Chocolate chip
Smarties
Gummy bears
Astros
Fudge
Aero
Brownies
And so on.

(4) We bring the ice-cream to you

On the day of the event, we will provide:

An waffle stand
An waffle server

Your choice of waffles, ice-cream and the ingredients you have chosen beforehand

Voila! A perfect creation!

Customise-your-own Coffee Parlour for hire

Mmm Moments provides a mobile coffee parlour for corporate events, expos, weddings and private functions. The parlour can be fully branded to match the theme and purpose of the event.

Before the event we work with the event organiser to design the menu for the event.

Our barista's are experts in brewing the perfect beverage and ensuring the events runs smoothly.

We specialise in the following type of beverages:

Cappuccino

Café Latte

Americano

Espresso

Café Mocha

Macchiato

Freezochino

Milkshakes

Frozen Yogurt

Alcoholic Coffee

Tea

Machiato

Hot chocolates

And many more

Create-your-own Bubble tea parlour for hire

Mmm Moments is affiliated with the Bubble Tea Company (who was the first to bring Bubble Tea to South Africa) and offers a full complement of products in a mobile bubble tea parlour.

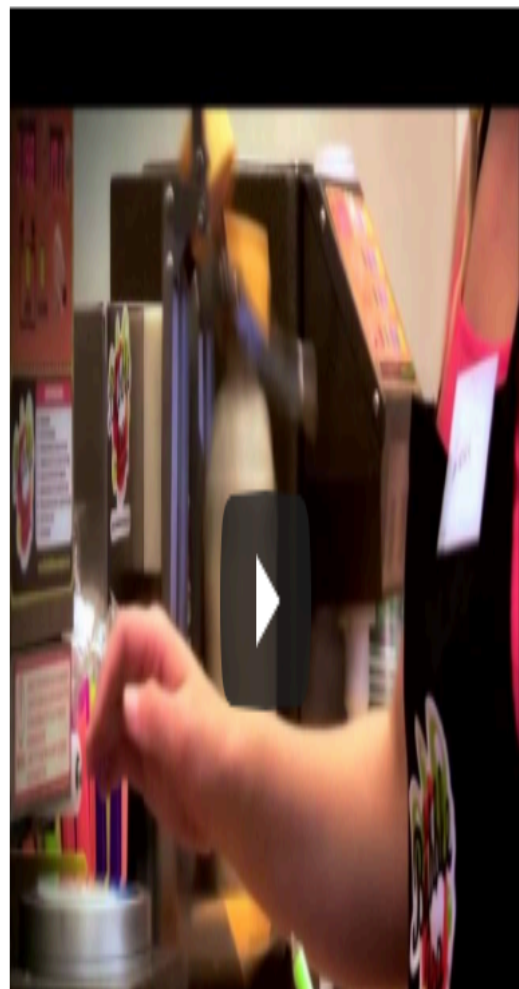
Guests can make their own bubble tea by selecting their preferred type of tea (Rooibos, Jasmine Green tea etc.), then selection a milk or fruity base and finally the type of toppings they want in the tea (Mango, Strawberry, melon etc.)

Before the event, the event organiser can choose the kind teas, milk and fruit tea bases and toppings they want in the parlour. This parlour can be branded according to the theme of the event.

All our parlours include professional, reliable and friendly servers.

Top flavours include:

1. Jasmine Green tea with Taro and Blueberry Bobas
2. Rooibos Tea with Mango and passion fruit Bobas
3. Jasmine Green Tea with Coconut and Strawberry Bobas
4. Ceylon Black each with Cherry and Green Apple Bobas
5. Oolong Tea with Hazelnut and Tapioca Pearls



Here's how it works:



(1) Choose your base flavours

Before the event, customers can choose the base ice-cream flavours you want us to bring. For example:

Ice-cream:

Chocolate
Vanilla
Strawberry
Caramel
Cookies and Cream
Blueberry cheesecake
Amarula
Tiramisu
Coconut Flake
and so on

Sorbets:

Apple - NEW
Apricot - NEW
Berry - NEW
Grandilla - NEW
Mango - NEW
Strawberry - NEW

Adult Sorbets:

Champagne & Pomegranate - NEW
Fig & Honey - NEW
Gin & Tonic - NEW
Merlot and Blueberry - NEW
Pink Champagne - NEW
Sangria - NEW
Tequila Sunrise - NEW

Frozen Yoghurt:

Banana - NEW
Berries of the forest - NEW
Fruit Cocktail - NEW
Mango - NEW
Strawberry - NEW
Granadilla - NEW

(2) Select your toppings

We will send you an excel spreadsheet relating to the numerous toppings that we offer, and which can be stocked in the stand before the event. You can choose up to eight toppings for the stand. Some of these delectable options include:

Chocolate chip
Smarties
Gummy bears
Astros
Fudge
Aero
Brownies
And so on.

(3) Choose cones and cups

Our customers can savour our out-of-this world ice-cream in sugar cones, sugar cone cups, and plain cones. You just need to decide which cones or cups you want and how many you need.

(4) We bring the ice-cream to you

On the day of the event, we will provide:

An ice-cream stand
An ice-cream server
Your choice of ice-cream and the ingredients you have chosen beforehand

Voila! A perfect creation!

Create- your-own rolled ice-cream parlour for hire

About our NEW rolled ice-cream concept:

Introducing our new rolled ice cream parlour. It is a concept adapted from Thailand, and has hit the global market by storm. As one of the first to bring it to South Africa, we pride ourselves on our experiential and artisanal adaptation of the hugely popular concept.

Mmm Moments brings the vibe to any corporate event, function or wedding. Choose from a range of flavours and endless toppings to create your own delicious ice-cream dessert, hand rolled in real time by our experienced and entertaining SnowRollers.

Rolled ice-cream flavours include:

1. Cookie-dough
2. Belgium chocolate
3. Milk tart
4. Salted caramel
5. Red velvet
6. Madagascan vanilla
7. Pistachio
8. and many more.

Contact us for a quote: hilton@mmoments.co.za or Hilton 083 259 72 31