



FIRE & ICE S'MORES EXPERIENCE

A UNIQUE TWIST ON A CLASSIC OUTDOOR EXPERIENCE

UNWIND BY THE FIRE

After a productive day of conferencing, we invite you to gather with your colleagues for a fireside evening that blends relaxation with connection. Hosted by our culinary team, this signature chef-guided experience reimagines the classic S'mores tradition with an interactive station featuring torched marshmallows, molten chocolate, and liquid nitrogen-smoked ice cream.

This unique food and beverage offering transforms a nostalgic treat into a memorable, sensory adventure, the perfect way to spark conversation and end the day in a truly celebratory way.

WHAT'S INCLUDED

Fire and Ice S'mores Station

Interactive S'more station includes live chef, graham crackers, dark and light cocoa nibs, liquid-nitrogen smoked ice cream, torched marshmallows and chocolate mint.

S'mores On The Rocks

Cocktails & Mocktail Station

- S'mores cocktail featuring house infused vanilla vodka, chocolate liqueur and sweet cream with vanilla rye bitters. Served up in a dark chocolate and graham crusted glass.
- S'mores mocktail featuring fresh chocolate milk, sweet cream and vanilla simple syrup. Served up in a dark chocolate and graham crusted glass.




Kingbridge Centre

Group Size: 10 - 40 people

Duration: 1.5 hours

Our planning team is ready to help you create an unforgettable experience for your attendees. Email us at sales@kingbridgcentre.com