

## CATER YOUR NEXT EVENT WITH



NITROGEN ICE CREAM

YOGURT LAB

## LET US USE SCIENCE TO MAKE YOUR EVENT EXCITING & MEMORABLE

WHY BRAIN FREEZE ICE CREAM LAB?

Our Nitrogen Ice Cream is created on the spot, directly in front of your guests. We start with high quality cream, add your choice of flavors, and then blast it with liquid nitrogen! Beautiful billowing clouds of vapor emanate from the bowl in spectacular fashion. At -320 °F, the liquid nitrogen flash-freezes the ice cream instantly. Creating the creamiest,

smoothest ice cream imaginable.

We can create custom ice cream flavors using almost anything you crave. From the basics like vanilla and chocolate, to adventurous flavors that include unusual swirl-ins like candied bacon or even liquor for the adults.

Our flexible, scalable model and experienced staff of *mad scientists* are ready to handle events from intimate dinners to huge corporate events. No event is too big or too small!

Are you ready to wow your guests?

**NANO - \$700** 1 STATION • 1-50 PEOPLE

**CENTI - \$950**1 STATION • 51-100 PEOPLE

**KILO - \$1,250**1 STATION • 101-150 PEOPLE

**GIGA - \$1,550** 2 STATION • 151-200 PEOPLE

PLUS SALES TAX & 20% GRATUITY. All options include 2.5 hours, your choice of 2 flavors, 4 toppings and Brain Freeze™ branded cups, spoons and table cloth. Flavor Syringes charged separately. Additional flavors can be added for a minimal charge. Prices may vary based on location.