Delicious
Experiences

HOLIDAY

# EVENTS AND GIFTS 2026

# Over 15 Years of Unforgettable Experiences

Google

"Working with Delicious Experiences has been **the best vendor partnership during my 5 years at Google!** The level of comfort they gave me dealing with my teams in the Americas, LATAM, Canada, South Africa, EMEA and APAC made me trust them with all of the coordination. I can NOT wait to work with them again! They were truly phenomenal."

**Rachel Caroline Duré** · Equity, Diversity, Inclusion & Belonging

Google Cloud

"I highly recommend Delicious Experiences! They made celebrating our international team effortless! From seamless shipping to speedy, responsive communication, they handled everything. The result? **A priceless boost in team morale and appreciation.**"

**Marja Bendiksen** · Administrative Business Partner

aws

"Delicious Experiences **absolutely nailed it!** Our leadership team had a really great time taking a breather and connecting with each other."

**Darren Mowry** · Managing Director, AWS Europe, Middle-East, and Africa

TRUSTED BY TEAMS AT

Google · Meta · zoom · amazon · LinkedIn · Disney · SAP · Adobe · GitHub · Microsoft · hp

# In This Catalog

page 04

Holiday Celebrations

page 11

Gifting and Pre-recorded Experiences

page 15

In-Person Celebrations

# Holiday Party Central

Make sure your teams and clients feel **seen** and **appreciated** this holiday season with festive events and wow-worthy gifts, delivered right to their doorstep. Virtual, hybrid, or in person, every event or gift arrives with a beautiful kit filled with goodies from unique artisanal producers, with inclusive options for every guest and every dietary requirement.

HOLIDAY CELEBRATIONS

# In The Spirit

## ‘Tis the Season of Cocktails (or Mocktails)

A hands-on holiday mixology session that is entirely yours to theme. Keep it classic with cozy winter flavors, make it fully mocktail, or flip the calendar with summertime drinks in December, kooky sunglasses in every kit. However you spin it, an expert mixologist guides everyone as they mix, garnish, and raise a glass together.

## The Shrub Showdown

Meet the cocktail world’s best-kept secret: the shrub, a tangy, fruit-forward mixer bartenders swear by. Your guests craft their own shrub and herb-infused syrup, then shake them into a signature cocktail or mocktail, learning to balance sweet, sour, and savory along the way.

## Espresso Martini Social

The cocktail that everyone is obsessed with, now an Experience. Your guests brew freshly pressed espresso using their own AeroPress, then shake up bar-quality espresso martinis paired with curated artisanal snacks. Every guest keeps their AeroPress long after the last sip. Decaf is available, too, making this a flexible Experience for every guest.

Delicious non-alcoholic options are always available
so every guest feels welcome and included

HOLIDAY CELEBRATIONS

# Raise a Glass Together

## Celebrating the Launch of Good Spirits with Tiffanie Barriere

LIMITED AVAILABILITY

An exclusive Experience celebrating the launch of Good Spirits, the new book by Tiffanie Barriere, James Beard Advisory Board member, guest judge on Netflix's Drink Masters, and winner of the Tales of the Cocktail Visionary Award. Mix along as she guides your group through two signature cocktails straight from its pages, sharing the stories, techniques, and personality behind every pour. Each guest receives a signed copy of the book along with a beautifully packaged cocktail kit. Limited dates available, so this one rewards planning ahead.

## Whiskey, Tequila, or Rum Tastings

Choose your preferred spirit and settle in for a guided tasting that is as social as it is eye-opening. Learn to taste the difference between scotch and bourbon, a reposado and añejo, or explore the many personalities of the world's favorite sugarcane spirit. Built for connoisseurs and the simply spirits-curious alike, with plenty to sip, compare, and debate.

## Winning the Year with Wine Tasting

Fill up your glass and let an expert sommelier lead your group through a curated wine tasting built on exclusive themes, from Choosing Holiday Entertaining Wines to Women-focused Wines. No wine-speak required; just swirl, sip, and share impressions together as the year winds down.

HOLIDAY CELEBRATIONS

# Chocolate Dreams Are Made of These

## Festive Craft Chocolate Tasting

Guided by a chocolate sommelier, your group will explore the world of bean-to-bar chocolate, discovering flavors, aromas, textures, and the stories that make these chocolates unforgettable. Each tasting becomes a spark for conversation as guests share impressions, often uncovering childhood memories stirred by the flavors.

## Taste The Rainbow: A Chocolate Watercolor Adventure

Add a creative dimension to your tasting with a playful fusion of flavor and art. You'll use watercolors to express what each bite evokes, capturing the taste, smell, and satisfying crunch through art while bonding over a shared, creative journey. No artistic talent required, just curiosity and an openness to explore.

## Drinking Chocolate Around the World

Long before it was a bar, chocolate was a drink. Guided by a chocolate expert, your guests whisk, sip, and compare artisanal drinking chocolates from different traditions, from a spiced, molinillo-frothed cup to thick European-style sipping chocolate, discovering how much a humble mug can hold. Warm, hands-on, and the coziest way to bring a group together on a winter day.

HOLIDAY CELEBRATIONS

# Chocolatey Creations

## Korean Dubai Chewy Cookie

Two viral sensations, one gloriously hands-on mashup. Your guests wrap a rich pistachio-and-crunchy-kadayif filling inside a chewy, fudgy chocolate shell, Korean-marshmallow style: no baking, delightfully messy, and completely worth it. The treat everyone has seen online, made together on screen.

## Make Your Own Cocoa Bombs

Guests melt, mold, and pack their own hot cocoa bombs with festive surprises, then watch them dissolve into glossy, chocolatey clouds in their mugs. Finish by savoring a cup of artisanal hot chocolate together, or add an optional cocktail or whisky pairing to turn it into a happy hour.

## Build Your Own Chocolate Bar or Chocolate Bark

Whip up your own seasonal chocolate creation: an elegant festive bark, a signature bar topped with favorites from crunchy and salty to floral and fruity, or a Dubai-inspired pistachio-and-kadayif bar straight from the viral trend. Fun to make, delightful to share, and perfect as a holiday gift that spreads cheer with every bite.

## Rocky Road & Fudge Holiday Candy Class

Get into the holiday spirit with hands-on candy making! Guided by a confectionery expert, guests discover the secrets of working with sugar as a few simple ingredients transform into rich, decadent fudge and classic rocky road, customized with festive mix-ins. Seasoned bakers and first-timers alike leave with a little homemade magic, and slightly less fudge than they made.

Is two pages of chocolate events too many?
We ran the numbers. It is not.

HOLIDAY CELEBRATIONS

# Family-Friendly Sweet Creations

## A "Nailed It!"-Style Decorating Competition

Anyone in the mood for friendly competition and laughs will enjoy this race to create a decked-out holiday treat. Guests get their hands covered in fondant and sprinkles as they try to recreate a professionally decorated masterpiece, with results ranging from surprisingly gorgeous to gloriously abstract.

## It Takes a Gingerbread Village Party

Celebrate with a relaxing (or competitive... depending on the group) Experience as everyone constructs, decorates, and shows off their own seasonal gingerbread house. Our host guides your group as they build an entire gingerbread village chock full of creative twists.

## Edible Terrarium

What if dessert looked like a tiny garden? Your guests build miniature terrariums using entirely Delicious edible ingredients: crushed cookie "soil," candy "pebbles," chocolate "branches," and edible flowers. Equal parts whimsical art project and decadent dessert, with creations so beautiful nobody wants to be the first to take a bite.

## Cake As Canvas

Turn cake into your canvas! Guests transform a mini cake into an edible work of art using vibrant frosting "paints" and simple decorating techniques, playing with color, texture, and composition along the way. No artistic experience required: follow a guided design or let creativity take over. Add a festive drink for a toast and it becomes paint-and-sip meets cake decorating, with a very Delicious ending.

HOLIDAY CELEBRATIONS

# Holiday Experiences for All Five Senses

## Exquisite Butter Candles and Grazing Boards

Step into the spotlight with a truly one-of-a-kind culinary creation. Guests craft their own edible butter candles, then design a festive grazing board filled with textures and flavors to complement it. Equal parts show-stopping centerpiece and hands-on activity, this Experience sparks creativity, conversation, and endless compliments.

## The Functional Beverage Lab

Adaptogens, nootropics, prebiotics: what do they actually do? In this tasting lab, guests sip their way through the beverages everyone is talking about, discovering what's marketing, what's science, and what's simply delicious. For the finale, everyone builds their own custom fizz from a base, a flavor, and a functional twist. A peek into what's next in the beverage world, and a conversation starter in every glass.

## The Matcha Social Club

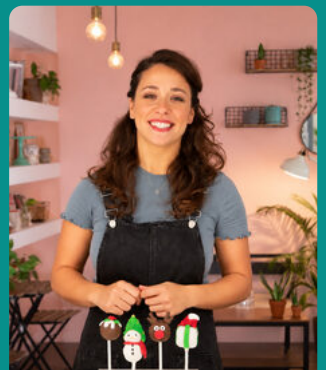
Matcha has gone from tea-house tradition to the drink of the moment, and this social puts a whisk in every guest's hand. Your group learns to whisk ceremonial-grade matcha and craft café-worthy drinks, from creamy lattes to festive holiday sips. Cozy, hands-on, and very photogenic.

## Holiday Spice Blending

Take your guests on an around-the-world journey through fragrant, colorful spices. Part sensory lab, part storytelling, this Experience has everyone smelling, tasting, and comparing as an expert award-winning chef reveals how spices transform a holiday meal. Guests blend a personalized mix to keep, and comparing creations is half the fun.

# Customizable Gifting

Our gift kits are designed to delight clients, teammates, or your whole company, while putting your brand in the best possible light. Each kit is thoughtfully curated, beautifully packaged, and customizable with your colors, logo, or themed selections, whether you are wowing external partners or showing appreciation closer to home.



GIFTING AND PRE-RECORDED EXPERIENCES

# Hands-On Experiences (Without a Live Host)

## Gingerbread Village

INSTRUCTIONAL VIDEO GUIDE INCLUDED

Each guest builds and decorates a beautiful gingerbread chalet at their own pace, then a virtual or physical photo album brings all the houses and guests together as one big Gingerbread Village. Relaxing or surprisingly competitive, depending on the group.

## “Nailed It!” Winter Cake Pop Decorating

INSTRUCTIONAL VIDEO GUIDE INCLUDED

Invite your guests to get their hands covered in fondant and sprinkles as they take on a festive decorating challenge, recreating professionally decorated masterpieces or dreaming up their own.

## Cookie Decorating Extravaganza

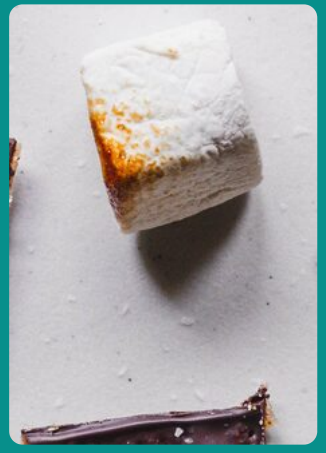
INSTRUCTIONAL PDF INCLUDED

Unleash your creativity in this relaxing, self-guided adventure where you choose your path: design playful, colorful holiday cookies or master the professional “flooding” technique for bakery-worthy results. With guidance from our expert pastry chef, you’ll craft cookies as fun to decorate as they are impressive to share.

## At-Home Mixology Kit

INSTRUCTIONAL PDF INCLUDED

Our mixology kit includes a selection of premium spirits or a non-alcoholic botanical spirit, artisanal syrups, paired snacks, and all the accoutrements to craft unique, delicious cocktails at your own pace. To elevate the gift, include a full barware set engraved with your logo.



GIFTING AND PRE-RECORDED EXPERIENCES

# Ready to Enjoy Snacking Kits

## Artisanal Snack and Treats Kit

Treat your clients, colleagues, and anyone you want to impress to something truly special. Each kit is packed with high-quality snacks and treats made by independent artisans, going far beyond the tired holiday gift basket. Perfect for showing appreciation in a way that feels memorable and luxurious.

## The Internet Made Me Eat It: A Viral Flavor Lab

You've seen it online. Now you get to taste it. This playful tasting lab turns the internet's favorite flavor obsessions into hands-on fun: recreate trending combinations, invent your own, and debate which pairing deserves to go viral next. Book it as a hosted live Experience or send it as a self-guided gift kit; either way, it will delight anyone who takes snacking very seriously.

## Custom Bespoke Gift Kit: Your Unique Celebration

Let us bring your vision to life! This entirely personalized kit is built around whatever you're celebrating: a product launch, a milestone, or the holidays themselves. Our team crafts a one-of-a-kind gift of gourmet treats, branded keepsakes, and curated Experiences that says exactly what you want it to.

Available as individual kits for home delivery or as large sharing kits designed for offices and teams

GIFTING AND PRE-RECORDED EXPERIENCES

# Ready to Enjoy Gift Kits

## Brew Harmony: The Perfect Coffee & Tea Set

Enjoy a selection of artisanal coffees and teas in a beautifully curated package, with the option to upgrade with an Aeropress or other brewing accessories. Whether your gift recipient is a coffee lover, tea enthusiast, or both, this versatile kit offers a delightful journey through diverse flavors. Also available as coffee-only or tea-only sets.

## Bean-to-Bar Around the World: A Chocolate Adventure

Surprise your clients or teammates with a box of artisanal craft chocolate bars from around the globe. From Singapore to Brazil, Lithuania to Iceland, each kit is customized to explore the diverse world of bean-to-bar chocolate and the artisans who make it.

## The Art of Salt: Tasting & Discovery Kit

Impress and surprise clients with this curated salt tasting kit. Explore a world of salts, from delicate fleur de sel to bold, mineral-rich crystals sourced from coastal flats where salt has been harvested for over 2,000 years. Beautifully packaged with a keepsake salt cellar, it's a distinctive gift that leaves a lasting impression.

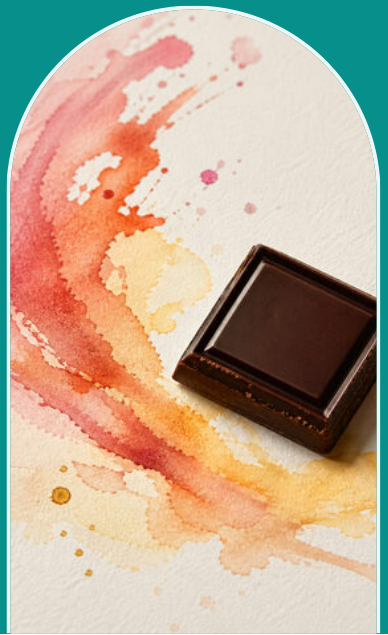
## Cozy Comfort: Artisanal S'mores Kit

Bring cozy indulgence straight to any desk or home. Each kit features a sleek indoor tabletop fire pit and premium ingredients, with the option of classic sweet s'mores or gourmet savory versions featuring artisanal cheeses and fine cured meats. A thoughtful gift that sparks joy and makes any moment special.

# In-Person Celebrations

Perfect for holiday parties, client gatherings, or company-wide events, our in-person activations turn any space into a destination. Kits arrive beautifully packaged with clear instructions and everything guests need to dive right in, with an optional on-site facilitator to keep everything running smoothly.

Same great events, now with the ability to steal someone else's cake pop.



IN-PERSON CELEBRATIONS

# Activation Stations

## The Internet Made Me Eat It: A Viral Flavor Lab

You've seen it online. Now your guests get to taste it. This station turns the internet's favorite flavor obsessions into a playful lab: recreate trending combinations, invent new ones, and vote on which pairing deserves to go viral next. A simple, mess-free way to get people laughing and comparing notes together.

## Spice Blending & Discovery

Invite guests to explore the rich world of spices as they create their own custom blends. With premium spices, tasting pairings, and easy-to-follow prompts, each person mixes a unique flavor to take home. Along the way, they'll swap ideas, compare blends, and discover how much fun a little culinary creativity can be.

## Chocolate & Watercolor Adventure

Unleash creativity through the surprising connection between taste and color. Guests sample fine artisanal chocolate and translate the flavors, feelings, and memories it inspires into watercolor art. Whether playful doodles or abstract impressions, the results are as unique as each participant, and a memorable keepsake to take home.

## Wellness Elixirs Station

Warm, restorative, and seasonally inspired: this activation invites guests to blend and brew their own herbal drinks. Using curated spices, herbs, and artisanal alternative milks, they create comforting elixirs that balance, energize, or relax.

## Nailed It! Cake Pop Decorating

Bring a dash of whimsy to your event with a cake pop station where guests design their own edible masterpieces, from molding the base to adding colorful toppings. Lighthearted, interactive, and perfect for sparking a little friendly competition; guests leave with both a delicious treat and a fun story to share.

# What's next?

Need help choosing?

Ready to book?

Looking for something completely custom?

Let me help!

**Book a quick call with me here** or just email me at **inbal@deliciousexperiences.com**

Inbal Baum
Founder, CEO

# The Delicious Experiences DNA

## Virtual, Hybrid, or In-Office

With over a decade of expertise bringing groups together, we offer Experiences tailored to any setting.

## Inclusivity For Everyone

Each kit is meticulously tailored to the dietary needs of each individual guest, ensuring a truly Delicious Experience for all.

## Global Shipping

We ship all of our Delicious kits internationally, ensuring no one misses out on the excitement.

## Any Group Size

Whether one guest or one thousand, we have the expertise to create successful events of any size.

## Add-Ons and Branded Items

Boost your Experience with custom add-ons and branded items that perfectly complement the event and raise brand awareness.

## Looking For More?

Our **year-round catalog** features additional cooking and tasting Experiences suitable for any celebration.