

Chocolate fountain FAQs

What is a chocolate fountain?

A chocolate fountain functions by heating chocolate in the base of the fondue. This is then passed through a central column and the chocolate cascades over a series of tiers to create a fountain effect.

The chocolate flows throughout the event where the guests can dip food items such as; fruit, marshmallows, donuts into the flowing fountain of chocolate. It is a must have centre piece to any complete any event, which is further enhanced by an illuminated tiered Perspex base surround which looks fantastic when lit up.

We use the finest Belgium couverture chocolate, one can chose between white, dark and milk chocolate.

Why us ?

From our many years experience in the entertainment business, we pride ourselves on professionalism and knowing what people want. Our equipment is excellent and our illuminated surround makes the appearance of our fountain look magnificent. We have professional, trained staff in uniform committed to making your event a success and most of all we manage and keep it clean throughout the event !!

What areas do we cover ?

Our service is available throughout the UK at competitive rates, no nasty per head rates just a blanket charge.

Where and when it works best

Truly any occasion or event, private parties, Christmas events, an attraction at exhibitions weddings etc or for use as an alternative desert at the end of an evening or an ice breaker at the beginning of the event.