

# CORPORATE/ GROUP BOOKINGS

Coffee Learning Made Fun.

**PAPA  
PALHETA**  
*Specialty Coffee*

# WHAT IS SPECIALTY COFFEE ?

(COFFEE APPRECIATION)

We kick-off with a presentation on 10 things you should know about Speciality Coffee. Next, we move on to touch and smell green coffee samples from Asia, Latin America and Africa. The session ends off with a tasting session of the coffees from the 3 different regions.

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Duration: 60 minutes  
Price Per Pax: RM40

# APPRECIATING ESPRESSO & LATTE ART

Duration: 90 minutes  
Price Per Pax: RM60

We kick-off with a presentation on 10 things you should know about Speciality Coffee. Afterwards, we move on to a demo for espresso making and pouring latte art. Every participant gets an opportunity to make coffee during the session.

# TASTING COFFEE FROM AROUND THE WORLD

We bring you closer to origin by sharing the coffee supply chain process from harvesting at the farm right down to brewing at your home. The tasting session will involve tasting 6 varied Single Origin coffees to excite your palate.

Duration: 60 minutes  
Price Per Pax: RM40

# BASIC BREWING

Duration: 60 minutes  
Price Per Pax: RM40

We kick-off with a presentation on 10 things you should know about Speciality Coffee. We will explore coffee samples from Asia, Latin America and Africa. To end of the session, we will demonstrate the best practices with a pour over brewer like the Hario V60. We will then split into groups to brew your own coffee on the Hario V60.



Please send an email to [BREW@papapalheta.com](mailto:BREW@papapalheta.com) for the Corporate / Group Bookings.

For all Corporate / Group Bookings:  
Minimum 6 pax, Maximum 10 pax.

All participants get a 10% discount voucher for coffee and equipment from our online store. Terms and Conditions apply.