



**the
marshmallowist.**

hiya



_artisan marshmallows in unexpected flavours — with a french soufflé texture and a signature london edge.

_handcrafted using whole fruits and infused with organic essential oils and premium spirits.

_we use the whole fruit to give our marshmallows their intense colour and their rich burst of flavour.

_we never compromise on the quality of our ingredients — they contain no colourings, additives or preservatives

_egg free/ dairy free/ gluten free

who, me?

"as the marshmallowist i like to do things a little differently – with unexpected combinations and a bright, fresh twist. having trained as a chocolatier in paris i went on to sell my marshmallows from a portobello road market stall, combining classic techniques with unique flavour adventures."

- oonagh simms

owner / marshmallowist / chocolatier



our signature flavours



blueberry and sipsmith gin_

vibrant colour from the fruit base with a floral hit of juniper paired with boutique sipsmith gin



mango and sweet orange_

alphonso mango gives a lively fruit flavour and a zesty citrus finish.



toasted coconut_

we use coconut flesh in the body of the marshmallow as well as toasted dessicated coconut on the outside this has a light, creamy flavour.



passion fruit and ginger_

intense passion fruit warmed with a fiery dash of ginger.



raspberry and champagne_

we use rosé champagne to lift the raspberry flavour. a light, sparkling flavour to enhance the berries.



strawberry and basil_

classic strawberry flavour with balanced yet pronounced basil hints

the facts

1 _

what are the marshmallows made from?

_sugar, fresh fruit (strawberry, raspberry, coconut, mango, passion fruit, blueberry) gelatin (bovine), organic herbs (sweet orange, juniper, basil, ginger) alcohol - trace (champagne 12.5% abv, gin 40% abv) cornflour, icing sugar.

egg free / dairy free / gluten free
but not suitable for vegetarians.

2 _

how should i store them?

we recommend storing them in a cool, dark environment, max temp. 21c.

how long will they keep?

all of our mallows are made & cut within 3 days of delivery. kept at the right temperature (see above) and stored in air tight packaging they will keep for up to 3 weeks.

if you have bought a range of flavours we recommend storing them separately as they are porous and the flavours can mix together.

what size are the marshmallows?

our signature large size is 4.5cm cubed and can be eaten in 4-5 bites.

3 _

what flavours can you make?

anything you like! our chefs can guide you through the process, but we don't use any artificial colours or flavourings so we will only create mallows that are made from whole fruits, organic herbs and spices or premium alcohol.

what shall I do with my marshmallow stand and signage?

we request that the stand and all signage is returned to us in reusable condition within 7 days of your event or you will be charged the full cost of the items.

can I use my logo on your packaging?

absolutely, we can brand our boxes with your own logo and message but we must be supplied with a high-res jpeg 10 working days before your event.

4 _

how do i pay?

all payments must be paid in advance. you can pay via debit or credit card through our secure online payment system or via paypal.

how does delivery work?

for large and custom orders we use a next day courier service, for this we charge £10. we whip up our marshmallows to order, and like them to be as fresh as possible, so please arrange delivery as close to your event date as possible.

some partners

1_

ALEXANDER
MQUEEN

2_

LANCÔME 
PARIS

3_

TOPSHOP

4_

 FASHION TARGETS
BREAST CANCER
BY BREAKTHROUGH BREAST CANCER

5_

D&D
LONDON

6_

Travelodge

7_


Pernod Ricard

8_

benefit
SAN FRANCISCO

testimonials

1_

marie claire

"the marshmallowist has made sweets a serious business"

2_

THE TIMES

"the marshmallowist - impressing chefs and luxury stores with their upmarket marshmallows."

3_

VOGUE

"the marshmallowist marshmallows come in unique, delicious flavours"

4_

BAZAAR

"strawberry and basil and blueberry and gin are just some of the refreshing, zingy and delectable flavour combinations offered by the marshmallowist"

5_

STYLIST

"gourmet marshmallows? our fav are the raspberry and champagne by the marshmallowist"

6_

TheObserver

"the best marshmallows in town."

7_

The Economist

"make Mr Wonka's floral ambitions look feeble."

event options



1_s'more station

we'll bring our signature s'more station to your event. with our pop up antique wood stand, copper piping and draped with neon festoon lights we've got your alternative catering option all glammed up. one of our marshmallowists will serve toasted fruit marshmallows smothered in honey whiskey ganache and maldon sea salt chocolate shards sandwiched between vanilla sugar biscuits. A theatrical spectacle for your party.

price_ from £4.00 per serving (a set up cost for the stand applies)

gifting options



2_ corporate gifting

treat your clients to our fresh fruit marshmallows. presented in a clear perspex box, these can be any of our signature marshmallow flavours or bespoke flavours to match a current promotion.

_we can brand your box with your company logo or a printed message/ icon/ slogan. minimum order of 100 boxes.

price_ from £1.50 per box

branding options

berry

3_ brand our boxes

create a unique brand experience and place your logo on the front of our award winning packaging. printed on the celebrated papersmith g.f smith paper range. these bold, geometric retail boxes will be an eye catching addition to any goodie bag. they come in our 6 signature flavours and contain 4 large marshmallows. please supply us with a high res jpeg of your logo 7 days before the event.



catering options

4_ marshmallow centrepiece

cake stands filled with whole fruit marshmallows perfect for an event feature, these can be any flavours from our signature marshmallow collection or bespoke flavours to match your theme. the marshmallow stand is flat packed and easy to assemble, it is clear perspex to show off the bright colour pop of the marshmallows and the stand is hand-washable and can be used again...

price_

5 tier cake stand_	75 servings_	£90.00
6 tier cake stand_	100 servings_	£115.00
7 tier cake stand_	120 servings_	£132.00

we request that the stand is returned to us in reusable condition within 7 days



promotional options

5_ the marshmallowist x you

we can create bespoke co-branded displays for your event alongside our cake stands filled with whole fruit marshmallows. we'll make a marshmallow centrepiece that gets your brand noticed. choose flavours from our signature marshmallow collection or bespoke flavours to match your promotion. please supply us with a high res jpeg of your logo 7 days before the event.

we request that the signage is returned to us in reusable condition within 7 days

the marshmallowist.

x

TIBA + MARL

blueberry and gin / coconut
/ passion fruit and ginger / mango
and sweet orange / raspberry and
champagne / strawberry and basil
/ orange and cardamom / rose
petals and pomegranate / peach
and jasmine

3 free / dairy free / gluten free / not suitable for vegetarians

outdoor options



6_ firepits

create a gourmet campfire experience at your event-now a crowd favourite at both Kew Gardens and Wilderness Festival. we can create a unique outdoor experience with our custom firepits and unexpected marshmallow flavours. our pop up antique wood stand, neon festoon lights and wood burning fire pits provides the perfect way to toast your mallows.

price_ £1.50 per mallow including wooden toasting skewers and napkins (a set up cost for stand applies).

need more info?

**drop us a line_
holla@themarshmallowist.com**

**give us a ring_
(0)7718 247878**

**visit our site_
themarshmallowist.com**