



HVALA MATCHA APPRECIATION WORKSHOP





WHO WE ARE

At Hvala, we believe that there is beauty in the present moment - a fleeting yet precious concept captured by the Japanese philosophy of 'ichi-go ichi-e'. That's why we have created a peaceful haven to embrace the beauty of the 'now', and escape from the hustle and bustle of city life.

Inspired by our love for Japanese tea and the arts, Hvala is a space that fosters meaningful conversations and cherished memories over a cup of Japanese tea. We hope that each guest who walks through our doors leaves feeling refreshed, enlightened and inspired by the experience they've shared with us.



HVALA'S MATCHA APPRECIATION WORKSHOP

We see ourselves as more than just a teahouse – we are a place where moments are cherished, connections are made, and memories are created. Hence, we have created a workshop to bring a slice of Hvala to our clients.

Our workshops will give participants a brief introduction to matcha, the brewing method for matcha, and a hands-on session to make your own matcha drink.

TEAM BONDING - WHY HVALA'S MATCHA APPRECIATION?



Interactive Matcha Whisking Sessions

Participants will engage in a hands-on matcha whisking session, fostering a greater sense of participation and involvement.

Participants to jot down tasting notes in small groups and share their insights during the workshop.

Fosters a culture of mindfulness

Through the meditative art of matcha preparation, participants are guided to embrace the present moment. This fosters a heightened sense of awareness and serves as a catalyst for cultivating a culture of mindfulness within your team.

Promoting the importance of health & well-being

The mindfulness embedded in matcha preparation serves as a natural stress reliever, encouraging mental clarity. The antioxidant-rich properties of matcha also contribute to one's overall health & vitality.

OUTLINE OF WORKSHOP



The entire session will last 45 minutes

- 01** Introduction to matcha & whisking equipments
- 02** How to differentiate good quality Matcha
- 03** Proper whisking methods
- 04** Hands-on matcha making experience

C O S T

8- 16 pax - \$69/pax

17-24 pax - \$62/pax

25 pax and above - \$55/pax

Location: Client's Office/Event Space



**All participants will take home 1 set of Chasen (Whisk) and Chashaku (Tea Scoop) worth \$35*

**Quote above excludes 9% GST*

NEXT STEPS



All bookings should be made at least 10 working days in advance, subjected to our availability

For customisation requests, please reach out to us at enquiry@hvala.com.sg

Customisation options available:

(subject to additional fees)

- Corporate branded stickers on gift sets
- Tailor your workshop with specific matcha cultivars, curated to match the refined tastes of your team
- Opt for matcha powder to be included in gift sets



OUR PROMISE

Knowledgeable facilitators

Strong understanding of matcha and Japanese Tea, bringing about fresh learnings to your corporate team

Premium quality matcha

Be assured that you'll be indulging in the finest quality matcha. Our matcha tea powders are sourced direct from Kyoto and air flown to Singapore to keep its freshness

Lots of fun

Expect mega-watt smiles, hands-on fun, and an environment that embraces curiosity





CONTACT US

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