

**GELATO EVENTS
& CATERING**

MAPX
LABORATORIO ^{DI} GELATERIA

email us at
events@mapogelato.com





Mapo is an artisan gelato laboratory in Sydney.

We make a gelato that is as natural as possible. We do not use aromas or colouring agents, and nor do our suppliers. Our gelato gets its taste and colour exclusively from the raw materials we use, depending on the season and availability.

LABORATORIO DI GELATERIA

Our goal is quality.

We seek the best materials from local farmers, transform them in the most pure and simple way and deliver a gelato that is light and genuine.

Our gelato melts and drips.

It's never the same and it changes everyday. It's unique and imperfect.
It follows the seasons and changes with them.

We believe that taste is not enhanced by the use of many ingredients,
but by the quality of what is good.

That is why we decided to do a few simple flavours and store
all of our product right in front of the customers.

NATURAL. ARTISAN. UNFORGETTABLE.

Mapo Gelato offers more than dessert; we bring an authentic, high-quality Italian experience to your event. Our gelato is made with uncompromisingly pure, seasonal ingredients, served from a fleet of unique, bespoke assets that are a guaranteed centerpiece for any occasion.

OUR FOUR TIERS OF SERVICE

TIER 1

The Small Batch Package

TIER 2

The Artisan Cart Package

TIER 3

The Gelato Stand

TIER 4

The Vintage Van Package



TIER 1

THE SMALL BATCH PACKAGE

The perfect, no-fuss solution for short events, office shout-outs, and intimate gatherings.

ASSET
IFI Zero-Power Cart

VIBE
Highly portable, simple, and clean.
Requires absolutely **no external power**,
making it ideal for difficult or short-notice locations.

FLAVOURS
Up to 4

MAX CAPACITY
100 Scoops



Capacity (Scoops): Up to 100 Scoops (Base)

Price (Excl. GST): **\$1,550**

Service Time: 1 Hour

- 1 x Professional Gelato Specialist
- Artisan Gelato and Sorbet (including vegan options).
- Premium Waffle Cones, Compostable Cups, Spoons, and Napkins.
- Setup and Pack Down (additional travel fee may apply outside metro areas).

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TIER 2

THE ARTISAN CART PACKAGE

The quintessential high-end Italian experience. This bespoke cart is an aesthetic masterpiece, ideal for sophisticated weddings and luxury corporate events.

ASSET

Bespoke Tekneitalia Gelato Cart

VIBE

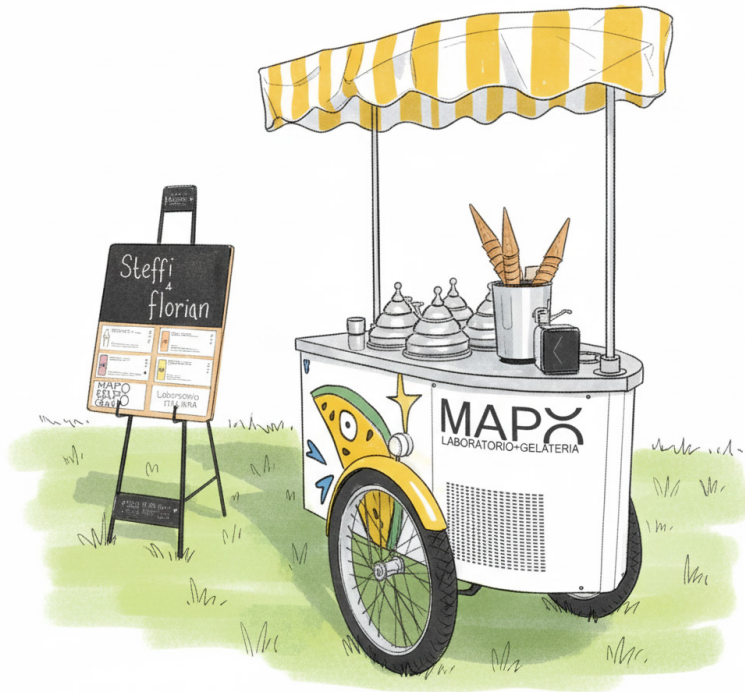
Sleek, high-value, designer luxury.
Focuses attention entirely on the purity of the four core flavours.

FLAVOURS

Up to 4

MAX CAPACITY

300 Scoops



Capacity (Scoops): **100 Scoops (Base)**

Price (Excl. GST): **\$1,950**

Service Time: **2 Hours**

Each additional 50 Scoops: **300\$**

- 1 x Professional Gelato Specialist
- Artisan Gelato and Sorbet (including vegan options).
- Premium Waffle Cones, Compostable Cups, Spoons, and Napkins.
- Setup and Pack Down (additional travel fee may apply outside metro areas).

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TIER 3

THE GELATO STAND

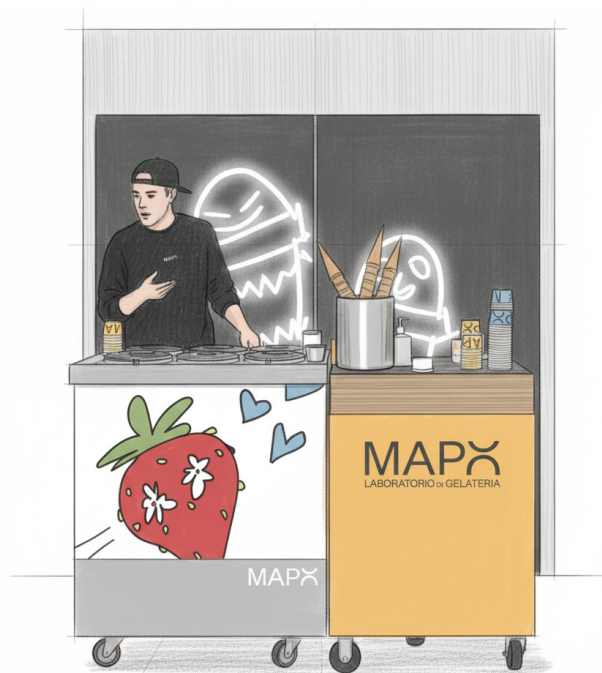
With greater capacity and flavour variety than the Artisan Cart, this is perfect for larger corporate functions and parties requiring more choice. Also ideal where access the space is tighter.

ASSET
BRX Pozzetti Cart

VIBE
Professional, functional, and versatile.
The best combination of capacity and flavour variety for mid-to-large events.

FLAVOURS
Up to 6

MAX CAPACITY
500 Scoops



Capacity (Scoops): **100 Scoops (Base)**
Price (Excl. GST): **\$1,950**
Service Time: **2 Hours**
Each additional 50 Scoops: **300\$**

- 1 x Professional Gelato Specialist
- Artisan Gelato and Sorbet (including vegan options).
- Premium Waffle Cones, Compostable Cups, Spoons, and Napkins.
- Setup and Pack Down (additional travel fee may apply outside metro areas).

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TIER 4

THE VINTAGE VAN PACKAGE

Our flagship, high-impact option. The 1972 Bedford Van is a photographic centerpiece designed to handle the largest crowds and high-visibility brand activations.

ASSET

Vintage 1972 Bedford Van

VIBE

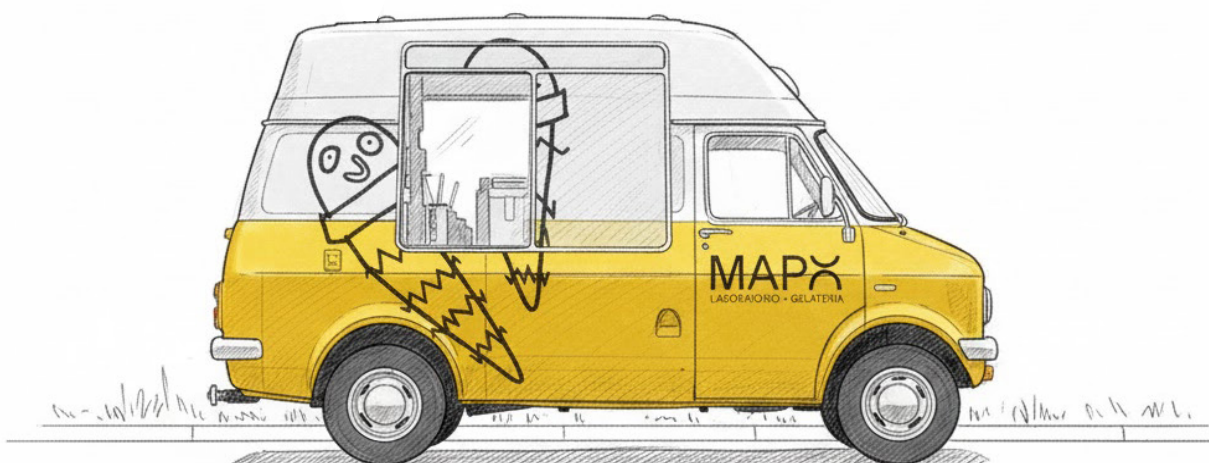
Heritage, high-impact
and large-scale visual drawcard

FLAVOURS

Up to 8

MAX CAPACITY

800+ Scoops



Capacity (Scoops): **100 Scoops (Base)**

Price (Excl. GST): **\$2,950**

Service Time: **2 Hours**

Each additional 50 Scoops: **300\$**

400+ Scoops: **Pricing On Application (POA)**

- 1 x Professional Gelato Specialist
- Artisan Gelato and Sorbet (including vegan options).
- Premium Waffle Cones, Compostable Cups, Spoons, and Napkins.
- Setup and Pack Down (additional travel fee may apply outside metro areas).

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HIGH-VALUE ADD-ONS

OPTION	DESCRIPTION	PRICE (EX GST)
Extended Service	Additional hour of dedicated scooping service.	\$250 per hour
Extra Service Staff	Recommended or necessary for events over 100 guests and tight schedule or Van bookings.	\$150 per hour/PP
Custom R&D Flavour	Work with us to create a unique flavour specific to your event, brand, or wedding theme.	\$1000 per flavour
The Founder's Reserve	Curated selection of specific ingredients (e.g., single-origin cacao or rare seasonal fruit)	+\$2.00 per scoop
Custom Branding	Logo placement on the cart, bespoke cups, or menus.	POA

NEXT STEPS

To secure your date and ensure the availability of your preferred asset, please send and email to

events@mapogelato.com

with your

- **EVENT DATE**
- **LOCATION**
- **ESTIMATED GUEST COUNT**
- **THE PACKAGE TIER**

We look forward to creating an authentic, memorable moment for your guests!

MILK BASED FLAVOR CHOICES

all made with Gippsland Jersey Milk and Cream

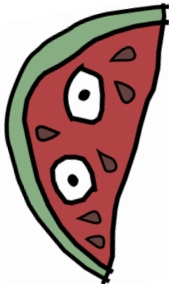
MOST POPULAR MAPO CLASSICS



01 FIOR DI LATTE	JERSEY CREAMY MILK
02 STRACCIATELLA	JERSEY MILK AND DARK CHOC CHIPS
03 CARAMELLO	PEPE SAYA SEA SALT CARAMEL
04 NOCCIOLA	PIEDMONT HAZELNUT
05 CIOCCOLATO DEL PERU	CHOCOLATE PERU S.O
06 PISTACHIO AL SALE	SALTED PISTACHIO
07 BACIO	BETTER THAN NUTELLA
12 MATCHA	MATCHA GREEN TEA
13 SESAME NERO	BLACK SESAME
14 CREMA MAPO	ROASTED WHEAT CREMA

AVAILABLE ALL YEAR

15 HOJICHA	ROASTED GREEN TEA
16 GENMAICHA	GREEN TEA AND ROASTED BROWN RICE
26 YOGURT AL NATURALE	NATURAL YOGURT
28 TIRAMISU	TIRAMISU
29 CANNOLO	RICOTTA CANNOLO AND DARK CHOC
30 KINAKO	ROASTED SOY BEAN
41 FRENCH EARL GREY	EARL GREY AND HIBISCUS
45 EARL GREY	EARL GREY TEA
48 LIQUIRIZIA	LICORICE
54 CAFFE' A FREDDO	COLD BREW COFFEE
55 SEMI DI ACACIA	NATIVE WATTLESEED
66 VANIGLIA	MADAGASCAR VANILLA
71 YOGURT MIELE E NOCI	YOGURT WALNUT AND HONEY
96 MERINGA ROSA	ROSE AND MERINGUE
111 BANANA LATTE	BANANA MILK
124 L'OLIO DI GIORGIO	EXTRA VIRGIN OLIVE OIL
135 RICOTTA HABANERO	RICOTTA AND CHILLI HONEY
140 RICOTTA MEDITERRANEA	RICOTTA LEMON OLIVE OIL
142 PANDAN	PANDAN
144 ALLORO E MIELE	BAY LEAF AND HONEY
145 AMARETTO	AMARETTO BISCUITS
146 TARO	TARO
151 CHAI LATTE AL MIELE	STICKY HONEY CHAI
153 LATTE E ZENZERO	GINGER MILK
165 CREMOSO	PHILADELPHIA CREAM CHEESE
174 THAI MILK TEA	THAI MILK TEA
176 MIELE E LAVANDA	BUSH HONEY AND LAVENDER
176 AMARENA	AMARENA CHERRIES
190 HALVA	WHITE SESAME PISTACHIO



SEASONAL FLAVOURS

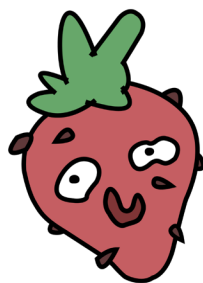
(only available at specific times of the year)

27 RICOTTA E MIRTILLO	RICOTTA AND BLUEBERRIES
60 PANETTONE	CLASSIC PANETTONE
77 MASCARPONE AL MANDARINO	MANDARIN MASCARPONE
80 HOT CROSS BUN	AUSSIE EASTER SPECIAL
90 RICOTTA E FICHI	RICOTTA AND FIGS
100 TARTUFO AL MIELE	TRUFFLE AND HONEY
131 MAPO CHEESECAKE	RASPBERRY PISTACHIO CHEESECAKE
148 TORRONE	NOUGAT
206 LAMPONE BIANCO	RASPBERRY WHITE CHOCOLATE

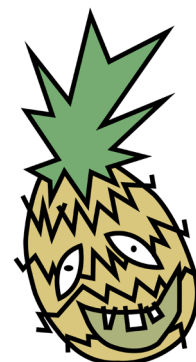
Flavours highlighted in bold using premium ingredients or that require longer preparations (such as specific nuts, single-origin chocolate, or exotic fruit) are highlighted on our menu and will incur a +\$0.5/1 surcharge per scoop.

DAIRY FREE FLAVOR CHOICES

MADE WITH FRESH FRUIT
SUBJECT TO SEASONALITY



18 MANGO	<i>MANGO</i>
19 KIWI	<i>GREEN KIWI</i>
20 FRAGOLA	<i>STRAWBERRY</i>
21 LIMONE	<i>LEMON</i>
22 PERA E ZENZERO	<i>GINGER AND PEAR</i>
23 MELONE BIANCO	<i>ROCKMELON</i>
24 MELONE	<i>HONEY DEW MELON</i>
25 ANGURIA E LIME	<i>WATERMELON AND LIME</i>
31 ANANAS	<i>PINEAPPLE</i>
34 BANANA ZUCCHERO E LIMONE	<i>BANANA SUGAR AND LEMON</i>
40 PESCA NOCE	<i>NECTARINE</i>
42 FRUTTO DELLA PASSIONE	<i>PASSIONFRUIT</i>
43 POMPELMO ROSA	<i>PINK GRAPEFRUIT</i>
50 ALBICOCCA E ZENZERO	<i>GINGER APRICOT</i>
52 LIME	<i>LIME</i>
53 PRUGNA ROSSA	<i>RED PLUM</i>
56 LIME E MENTA	<i>LIME AND MINT</i>
58 AGRUMI	<i>ORANGE GRAPEFRUIT AND LEMON</i>
32 LIMONE E ZENZERO	<i>LEMON AND GINGER</i>
35 ARANCIA ROSSA	<i>BLOOD ORANGE</i>
37 PAPAYA E LIMONE	<i>PAPAYA AND LEMON</i>
90 AVOCADO E LIME	<i>AVOCADO AND LIME</i>
63 VIRGIN MARGARITA	<i>LIME ORANGE AND SALT</i>
65 LIME E LIMONE	<i>LIME AND LEMON</i>
36 COCCO AL SALE	<i>SALTED COCONUT</i>
70 FICO	<i>FIG</i>
46 MIRTILLO	<i>BLUEBERRY</i>
49 LAMPONE	<i>RASPBERRY</i>
64 MORA	<i>BLACKBERRY</i>
157 YUZU LIME	<i>YUZU AND LIME</i>



DAIRY FREE NUT BASED

11 BURRO DI ARACHIDI	<i>PEANUT BUTTER</i>
10 MACADAMIA FUME	<i>SMOKED MACADAMIA</i>
09 MANDORLA	<i>TOASTED ALMOND</i>
110 PB&J	<i>PEANUT BUTTER AND JELLY</i>
66 PISTACHIO	<i>PISTACHIO</i>
143 MANDORLA E AGRUMI	<i>CITRIC ALMOND</i>
194 ANACARDI E VANIGLIA	<i>VANILLA CASHEW</i>

DAIRY FREE CHOCOLATES

07 GIANDUJA	<i>LIKE NUTELLA BUT BETTER CHOCOLATE</i>
08 MASSA DI CACAO	<i>CACAO MASS</i>
17 BUDINO	<i>CHOCOLATE PUDDING</i>
141 CACAO E AGRUMI	<i>CACAO AND ORANGE ZEST</i>



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