JAKE'S ICE CREAM

6353 COLUMBIA PIKE
FALLS CHURCH, VA 22041
571-378-1855
Jakesicecream2020@gmail.com
www.sweetjakesicecream.com

HOST A "CREATE YOUR OWN" ICE CREAM EVENT AND TAKE HOME 4 PINTS OF YOUR SPECIAL FLAVOR!

$75.00

Jake's "Create Your Own" ice cream events can accommodate up to 7 people and are held in our shop 90 minutes before the shop opens.

During summer hours (April – Sept.), "Create Your Own" events can be booked at 10:30am.

During winter hours (Oct.– March), "Create Your Own" events can be booked on Monday, Tuesday or Wednesday at 1:30pm or Thursday, Friday, Saturday or Sunday at 10:30am.

Request your event at least 8 days in advance.

Complete the online form to request your event date so we can confirm your flavor choices. We need to know your flavor choices before confirming the event date to be sure we have all the necessary ingredients on hand.

If your request includes something we don't normally carry, this is fine. We will let you know when these ingredients are in stock and then we will schedule your event time. We don't want to schedule a date and not be able to obtain the ingredients in time.

Reserve your event online: https://www.sweetjakesicecream.com/catering-events

Choose your ice cream flavor and additions

Decide what flavor you want to make! You can look at our website to see our flavors to get some ideas, then choose your flavor base, additions and swirls. Or you can just make one of our regular flavors with additions or swirl. Flavors can include alcohol - we have made pina colada, rum raisin, bourbon peach walnut or pecan, etc.

Step 1: Decide your flavor base (choose one)
Vanilla, chocolate, strawberry, oreo, banana, mint, coffee, cheesecake, lemon, etc. - *absolutely anything - you pick it!*

Step 2: Decide your additions (choose up to two)
Nuts, candies, sprinkles, chocolate chips, marshmallows, candy bars, cookie bits, cookie dough, fruit, etc.

Step 3: Select your swirl flavor (choose one)
Fudge, caramel, dulce de leche, marshmallow, fruit (berry or other jam type), fudge mint, butterscotch, etc.

On the day of your event

If anyone in your group is sick on the day before, or the day of, the event, please re-schedule your event rather than come to our shop. The ingredients will be kept refrigerated or frozen so they can last until you recover.

Our shop is small and we will be working in very close quarters. Your group will be weighing, mixing, chopping, pouring, etc. all of the ingredients under our direction. Everyone MUST wear gloves to work in the kitchen - we will supply these – and everyone must wash their hands prior to putting on their gloves. Hair must be tied back or put under a hat or hairnet. We don't want hair in the ice cream. Masks are optional.

Food safety and cleanliness are extremely important at the shop and we take this subject very seriously. There is no "10 second rule" if you drop something on the floor. If it's food, it goes in the trash immediately. If it's a utensil, it goes into the sink (in the correct compartment) immediately.

We will freeze any remaining tubs of your flavor and offer them for sale in the shop. Our Facebook page will post when your flavor is available to the public. Brag to your friends and have them come and purchase your creation!

We look forward to having your group in our shop and seeing what your creation will be!

Questions??? Please contact us by email rather than calling the shop.
Robin Rinearson
Owner, Jake's Ice Cream
Email: Jakesicecream2020@gmail.com