

Double Chocolate (Low-Sugar)


BONO
GELATO



ALL NATURAL • FRESH CHURNED • HAND-CRAFTED

HOST A GELATO PARTY

Wow your guests with our freshly made artisanal gelato



GELATO SCOOPING STATION

P15,000 for 100 scoops*

* Maximum of two (2) flavors for 100 scoops

* Maximum of three (3) flavors for 200 scoops and more

CHURNED ON-SITE WITH LIQUID NITROGEN

P25,000 for 100 scoops*

* Maximum of two (2) flavors for 100 scoops

* Maximum of three (3) flavors for 200 scoops and more

CATERING SERVICE INCLUSIONS

- BONO Gelato cups, spoons and paper napkins
- 1-2 person crew
- Four (4) hours catering (additional P1,500 per excess hour)
- Transportation within Metro Manila

Servings will be distributed to your guests based on your instructions.

*Prices are subject to change without prior notice.



FLAVORS



Gelato Scooping Station

GELATO

Butterbeer
California Strawberry
Mango Ube Symphony
Milo Dinosaur
Pistachio
S'mores
Taho
Vanilla Bean

SORBETTO

Cioccolato

LOW-SUGAR

Blueberry
Cappuccino
Double Chocolate

LIQUOR BASED*

Hendrick's Gin and Tonic
Hendrick's Gin Basil Smash
Hendrick's Lychee and Gin
Hendrick's Mango Citrus
Chocolate Cognac

Liquid Nitrogen Machine

GELATO

Butterbeer
California Strawberry
Milo Dinosaur
Pistachio
Taho
Vanilla Bean

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Our Story

Our inherent love for gelato brought us to Italy where we studied at the prestigious Carpigiani Gelato University. We soon realized that the only way to bring the authentic gelato experience to the Philippines is to recreate old-world handcrafted gelato making techniques. We came back with everything that we learned and combined it with our passion for authentic Italian-style gelato.

BONO Gelato made its debut in December 2012 when the first store located in SM Makati introduced the then relatively unknown flavor of Speculoos (cookie butter). This set off a year-long trend of Speculoos in the food scene. With inventive flavors such as Lemon Basil, Cereal and Milk, Summer Lavender, Chocolate Peperoncino, Mango Sake, Blueberry & Goat Cheese, Strawberries & Prosecco and Tahoe among others, BONO Gelato raised the bar for the gelato and ice cream industry and established its position as Manila's top gelateria.

The name BONO was derived from the Italian word "Buono", which means good or great combined with the Latin word "Gelatus" which means frozen.

For inquiries and bookings:
contact@gelatobono.com

