



## EVENT FACTS:

**Duration:** Approx. 2-3 hours

**Location:** Nationwide

**Group Size:** 5-120

You'll be shown how to create some delectable chocolate delights by our 'Master Chocolatier' before having a go at making your very own artisan delicacies.

You are spoilt for choice as you mix your own succulent truffle centres from our huge range of delicious flavourings and ingredients. For even naughtier treats, we have a wide selection of liquors and spirits to give your chocolates a little je ne sais qui!





We'll provide chef hats and aprons so you look and feel the part, and include specialist chocolate making equipment such as granite surfaces for tempering.

To make Chocolate Making more competitive we have a light-hearted 'Apprentice' style challenge. Create a chocolate brand (cue name and logo puns) and pitch your product to the Master Chocolatier – are you selling in Poundland or Fortnum & Masons?

Teams are marked on their logo, pitch and branding as well as the quality of their chocolates. Taste, texture, presentation and innovation are all important. Naturally you can take your chocolates home, assuming your teammates haven't eaten them all!





This is one of our most popular events, anyone can get involved and it's perfect for unwinding after a conference or day of meetings. It works particularly well throughout the colder months when chocolate is truly irresistible.

## Key Benefits:




-  Learn a skill
-  Creativity
-  Broad appeal
-  Friendly Competition



## What's Included:

-  Master Chocolatier
-  All equipment and ingredients
-  Medals for the winning team
-  Event management and experienced instructors

## Optional Extras:

-  Event Photography or Filming
-  Upgraded prizes – Champagne, Chocolates, Trophies etc.
-  Team clothing – Branded chef's hat, aprons etc.