

Christmas Teambuilding Festive Chocolate Making

Learn a skill

Creativity

Broad appeal

Friendly Competition


 Duration:
Approx. 2-3 hours

 Location:
Nationwide





 Group Size:
5-120

Get ready for a delightful experience as you mix your own ganache, featuring seasonal flavours such as gingerbread, mulled wine, and peppermint. To add an extra touch of joy, we offer a selection of festive liquors to give your chocolates a delightful seasonal kick, complete with cheerful music to set the atmosphere. Festive toppings will also be provided to transform your truffles into festive delights. Will you decide on Christmas pudding truffles or a white chocolate snowman?

Our Master Chocolatier will start the event with an engaging introduction to the world of chocolate. As the rich aroma fills the air, you'll learn the art of ganache-making. Just remember, understanding how to temper chocolate is crucial for achieving that perfect melt-in-your-mouth texture! For a bit of friendly competition, we'll incorporate a fun twist into our 'Apprentice' style challenge. Teams will create their own seasonal chocolate brand, complete with a themed name, logo, and sales pitch. Will you market your chocolates as ideal treats or luxurious indulgences? Teams will be judged on their branding, pitch, and, of course, the quality of their chocolates. Key factors include taste, texture, presentation, and seasonal flair




Whether you're celebrating after a meeting or just looking for a fun team activity, this event is the perfect way to unwind. With its irresistible winter charm, it's ideal for the colder months when nothing beats the comfort of indulgent chocolate. We've been hosting chocolate-making events for over 25 years at venues across the country and can recommend the perfect location for you. Our pop-up chocolate factory can be set up almost anywhere, so let us know your preferred spot, and we'll take care of the details!

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
-  Team clothing – Branded chef's hat, aprons etc.