

THE CHOCOLATE EXPERIENCE EVENT™

DISTINCTIVE, UNIQUE, MEMORABLE,
DIFFERENT, ENTERTAINING, ORIGINAL



CORPORATE EVENTS,
TEAM BUILDING,
CLIENT HOSPITALITY,
STAFF EVENTS,
EMPLOYEE INCENTIVES,
AWAY DAYS,
FAMILY DAYS,
BUSINESS EVENTS,
ENTERTAINING,
DINNERS,
FUNCTIONS,
FUNDRAISING,
MARKETING,
MOTIVATIONAL PROGRAMMES,
throughout the UK.

What is the Chocolate Experience Event ?

An *original, engaging, distinctive and indulgent* experience guaranteed to entertain, stimulate and educate. Be assured that you will voluntarily and enthusiastically treble your daily calorie quota by enjoying a wide variety of amazing chocolate and mouth watering chocolates!

The event is presented by a master chocolatier and accomplished professional inspirational speaker who has a lively and engaging style. Starting off with an irreverent potted history of the cocoa bean, we move on to how it's grown and processed to make chocolate. You'll be seeing and tasting cocoa beans, cocoa liquor, cocoa butter and other products of the production process. Enjoy blind tasting a range of outstanding chocolates. We'll reveal what makes up excellent chocolate (and not such good stuff too) after trying varieties of pure



plain, milk and white chocolates all with varying cocoa-solid and milk-solid content. And then we move on to how chocolates themselves are made. You will learn to tell whether a chocolate is hand-made or machine-made. You will taste a wide variety of superb creations including fresh cream chocolates, pralines, moulded and dipped chocolates. We reveal how a good chocolatier formulates the recipes for excellent chocolates and apply this to newly learned tasting techniques.

By the end of this indulgent affair, all your questions about chocolate will have been answered. You will have sharpened your skills as a discerning *chocophile* and will *never look at chocolate the same way again!*



DURATION AND VENUE

The whole event normally lasts 2.5 hours with an interval for refreshments. However this can be easily tailored to suit your requirements.

The venue can be anywhere in the UK and needs to be large enough to accommodate a seated audience. Usually this is between 20 and 100 people. The audience can be seated at tables although this is not essential.



DINNER EVENT

The Chocolate Experience Event is often incorporated as part of a dinner. The format for this typically begins with a pre-dinner speech covering the history of chocolate, where it comes from and how it's made. With some tasting included, this lasts about 50 minutes. Dinner is then served. After the main course is complete, we resume by combining an entertaining presentation with samplings of many chocolates and chocolate creations. This is effectively the desert and lasts for about 90 minutes. We recommend that coffee is served at this time.

A DIFFERENT CORPORATE EVENT

The Chocolate Experience Event makes a refreshing and original change to the nature of corporate and marketing events. We produce this for a wide variety of purposes including functions, away-days, corporate weekends, dinners, corporate entertaining, marketing, training and motivational programmes throughout the UK.

If you are looking for an event that is lively, different, memorable, original and unique for your company, staff, clients or prospects, the Chocolate Experience Event would be perfect for you.



CHARITIES AND CLUBS

The Chocolate Experience Event is presented to charities as an effective means to raise funds or raise awareness of a particular initiative. We have worked with a variety of registered charities throughout the UK.

We produce a shortened version of the event if time requires. For example, for luncheon clubs we have a 60 minute presentation with the focus on how chocolate is made and how to tell the difference between outstanding and mediocre chocolate. This is accompanied by lots and lots of tasting!

SO, IN A NUTSHELL THIS EVENT INCLUDES...

- Irreverent potted history of cocoa and chocolate
- How chocolate is made, from the cocoa bean to the taste buds
- See and taste real cocoa beans, cocoa butter and cocoa liquor
- Learn to tell the difference between outstanding chocolate and mediocre chocolate
- Hear some of those "how did they do that?" tricks and mysteries in chocolate making
- Sampling and indulging various grades of plain couvertures and chocolate
- More sampling of a variety of grades of milk and white chocolate
- Learn how fine truffles, dipped and moulded chocolates are made
- Recognise the difference between machine produced and hand-crafted chocolates
- Enjoy selected superb truffles and pralines
- And finally, round it all off with a good measure of fresh cream chocolates and other brilliant chocolates



NEED MORE INFORMATION?

When you phone us at CocoaSolid, you will probably get to speak to a real human being who can help you with your enquiry!

Happily, there is no call centre, no computer, no cascading menus, no voice recognition systems, no irritating operators, no anonymous supervisors, no calls being recorded for staff training or improved service quality, no premium rate numbers, no nothing... just an answering machine if absolutely necessary.



We will discuss your specific needs, tailor the event to your requirements and answer any questions you may have. Once we have all the information we need, we can give you a price for the event.

To book a Chocolate Experience Event simply phone or send us an [email](#).

CONTACT US

CocoaSolid
8 Barrowmore Estate
Great Barrow
Chester
Cheshire
[CH3 7JA](#)



Phone: (01829) 74 1010

Mobile: (07877) 181162

Email: info@thechocolateevent.co.uk



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