

EVENT DETAILS

CHOCOLATE MAKING













Event Overview

This fun, tasty and educational event makes for a great way to get hands-on and take part in some creative fun with your colleagues! Everyone needs a good excuse to eat chocolate from time to time so why not take the team away from their desks for the day so they can get the opportunity to make their very own delicious creations using proper artisan chocolatier techniques.

A host will be on hand to guide the workshop and will ultiomately see everybody leaving with a smile and a bag full of chocolate treats. Even though these chocolate goodies won't last long, the event itself is sure to have a positive lasting effect on your colleagues!



Free Venue Finding Service

Let us find the ideal venue to perfectly suit your activities & needs.

Benefits Include...

Team Bonding

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- Encouraging Creativity
- Learning New Skills

- **V** Fun for All
- Light-Hearted Competitiveness
- **Weight** Building Relationships













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What Happens At Your Event?

Upon turning up to the arranged venue, your team will be greeted by the host and instructed to put on their aprons, ready to get down to business! You'll be split into pairs where you'll share a chocolate melting pot and be shown by the host how to make your chocolate bars. All equipment like art materials are all included.

You will melt and pour the supplied liquid gold into moulds, adding your own toppings and flavours to the mix for some personalisation. Each person will make their very own dark, white and milk chocolate bars and will also recieve a handful of smaller chocolate bites to nibble on throughout the event. Once the chocolate has set, you'll then be tasked with choose your own packaging for your bars, including designing and creating your own chocolate bar wrapper!

Expect the activity to run up to 2 hours and if needed can be catered for vegans but we'll need to know in advance.

What's Included?

- Interactive artisan chocolate making workshop making chocolate bars
- Melt and pour liquid gold into moulds, adding your own toppings and flavours
- Each person will make dark, white and milk chocolate bars and also receive a handful of smaller chocolate bites
- All the equipment required, plus aprons plus some art materials and packaging
- Full risk assessments & £5million public liability insurance
- **Well-kept and maintained equipment**

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Our Clients



































































































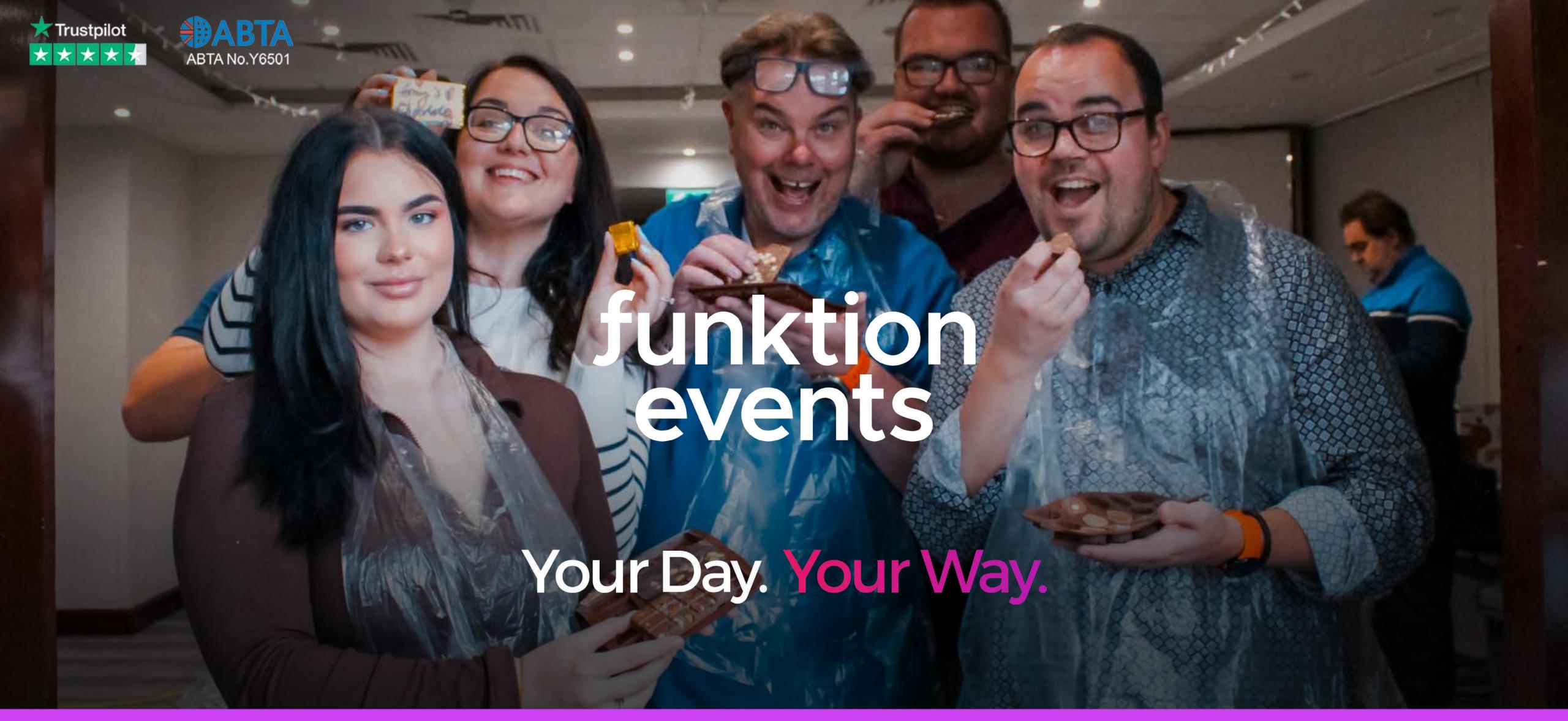


99% of our customers think we're better than great!



We deliver 5,000 events a year, every year.





For more information, please feel free to contact us:





