



# Belgian Chocolate Making



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**Treat your team to an unforgettable, chocolate-filled experience...**

#### **THE MAGIC OF CHOCOLATE: A HANDS-ON JOURNEY**

We've crafted an interactive and luxurious Belgian chocolate-making workshop, perfect for networking with colleagues, so get ready for an experience that will delight your senses and satisfy your sweet tooth!

#### **FROM BEAN TO BAR: THE CHOCOLATE STORY**

Dive into the fascinating world of the cocoa bean. Discover its origins and history, and learn how this humble bean transforms into the delicious chocolate bar we all know and love. We'll bring along real cocoa pods and beans so you can touch, smell, and even taste them for a truly immersive experience.

#### **MASTER THE ART OF CHOCOLATE**

Watch in awe as our Michelin-star trained chocolatier demonstrates the secrets of professional chocolate making. You'll learn essential techniques like tempering, dipping, and creating luxurious ganaches using a wide variety of exquisite flavours, including peppermint, raspberry, orange flower, ginger, rosewater, lavender, lemon, lime and cinnamon. We can also incorporate popular liqueurs like Marc de Champagne, Baileys, Brandy, Tia Maria, Rum and Cointreau, depending on your company's alcohol policy. After the demonstration, it's your turn to get hands-on and put your new skills to the test! We'll share all the professional tips and tricks as you taste, shape, dip, and decorate 20 of your very own gourmet chocolates. At the end of the session each guest will get the opportunity to gift-wrap their handmade chocolates to take home as a delicious memento of the event.

Beyond being a fun and delicious activity, the workshop is designed with corporate social responsibility in mind, using fair-trade chocolate and sustainable packaging whenever possible.

**What us included:** Michelin star trained chocolatier, event crew, interactive chocolate making demonstrations, wow factor chocolate zones for each team, couverture chocolate, flavorings, toppings, specialised chocolate making equipment, chef hats, aprons, recipes, luxury packaging, bags, bows, boxes and medals for winning teams.

#### **Notes**

**Activity duration:** 1.0 - 2.5 hours (optimum time: 2 - 2.5 hours)

**Guest numbers:** 10 - 300

#### **Our requirements from venue**

- Electrical points near activity area
- Set up time required: up to 30 guests: 1 hour, 31 – 79 guests: 2 hours, 90 plus guests: 2 – 3 hours
- 1 x 6ft clothed round table per team of 8 guests
- 6ft x 2ft clothed trestle tables: under 40 guests: 4 x tables, 41 – 79 guests: 6 x tables, 80 – 149 guests: 8 x tables, 150 plus guests: 12 x tables

# BELGIAN CHOCOLATE MAKING



## Why Firebird Events?

- Our fantastic team are creative, knowledgeable, experienced, friendly and fun. Thanks to our drive, dedication and attention to detail, we will deliver you an unforgettable event experience.
- We listen. We can provide you with great ideas, bespoke solutions and reliable service, helping you to create an event which suits *your* needs and objectives.
- Well established within the industry since 2000, our reputation and fantastic relationships have enabled us to work with an array of clients, including many large corporations and top UK venues, time and time again.
- We can provide everything from a single activity, to an entirely produced event, providing first class team building days and corporate events.
- Our hard work has been recognised within the event industry, winning awards in the category of “Best Event Provider” at the M&IT industry awards – silver in 2018, bronze in 2019 and silver in 2020.
- Firebird Events are covered by a minimum of £1 million Public Liability Insurance.

## Notes

- All prices are subject to VAT at the current rate.
- All prices are subject to availability.
- Prices may be subject to change.
- All prices where an event set up fee is stated are subject to the relevant per head fee on top.
- Some services or items may be subject to minimum order fee.
- Prices may be subject to travel and accommodation charges.
- Full payment will be due 30 days prior to event date (unless a credit account has been agreed in advance).
- Soft or hot drinks (weather dependent) should be provided for our team throughout the duration of the event.
- Depending on length of the event, hot food may be required for the team.

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