



The Sydney Chocolate School corporate events.

Coco Chocolate and The Sydney Chocolate School offers a host of Corporate Events to fulfill all briefs for creativity, team building or a fun team congratulations party

THE CHOCOLATE SCHOOLS

The Sydney Chocolate School is a professional and relaxed premise for your corporate event. Catering for 4 to 40 we can deliver bespoke chocolate schools to suit your brief. Whether a team building mission statement or a delicious way to relax and treat your team, we can match your brief to create the event to suit. A must for your Christmas party!

You can choose if you would like to use milk, white or dark chocolate. After the group hand tempers the chocolate on marble, a range of tasks are done including making chocolate bars; lollypops with cacao butter artwork; raspberry stars; giant freckles to mention a few. Again all tasks can be changed to suit.

All chocolates made are for the delegates to take home with them in goody bags. A certificate with each delegate's name on them is presented at the conclusion of the class.

1.5 HOURS - \$80 Per Person (1 Temper)
2 HOURS - \$130 Per Person (2 Tempers)
3 HOURS - \$180 Per Person (3 Tempers)





CHOCOLATE CONNOISSEUR APPRECIATION EVENTS

(no chocolate making but discussion and tasting)

A tasting event at our small Kirribilli store (12 delegates), the Sydney Chocolate School (up to 40- delegates) or your own venue (no limit and travel charge applies of an additional \$250 Sydney CBD).

Your team will learn about chocolate and taste a variety of sublime samples. You will learn the Process of Making Chocolate from Bean to Bar, tasting pure cocoa nibs and cocoa butter in its pure state. Find out what Chocolate Tempering means and how it is achieved by the Coco Chocolatiers. Learn how to know what is REAL chocolate. You will learn five sensory tests of what makes a superior chocolate bar. You will have an opportunity to taste and enjoy chocolate from Madagascar and The Caribbean – comparing the two distinct cocoa beans – just like wine tasting .

After the fun, tastings & knowledge, delegates are presented with a Chocolate Connoisseur Certificate

40 MINS \$40 PP

COCO HIGHTEA AT THE SYDNEY CHOCOLATE SCHOOL

Our Coco High Teas are a delicious way to celebrate a corporate party. We offer Traditional High Teas and can cater for 8nto 40 in a party. Again any high tea can be adjusted in menu to suit if lunch is required. Our set high teas include:

COCO CLASSIC HIGHTEA \$40 PP

~ tea or coffee, shot of hot chocolate, chocolate pistachio shortbread, Florentines, scones with jam & cream, melting moments, chocolate selection, flourless orange cakes, chocolate cakes with berry & cream

COCO CLASSIC SPARKLING HIGHTEA \$50 PP

~ tea or coffee, shot of hot chocolate, chocolate pistachio shortbread, Florentines, scones with jam & cream, melting moments, chocolate selection, flourless orange cakes, chocolate cakes with berry & cream glass of bubbles

COCO MOET CHANDON HIGHTEA \$60 PP

~ Moet Chandon Champagne by the glass, tea or coffee, shot of hot chocolate, cucumber sandwiches, salmon & dill sandwiches, scones with jam & cream, chocolate selection, flourless orange cakes, chocolate cakes with berry & cream, vanilla cake with fresh cream & seasonal berry, chocolate strawberries

COCO CREAMTEA \$15PP

~ scones with a selection of jams & freshly whipped cream & tea, coffee or hot chocolate

*PLEASE NOTE THIS IS AN OUTDOOR VENUE
ONLY FOR HIGH TEA*

ADDITIONAL INFORMATION

Please note we can bespoke any event to exactly suit your needs both in what is learnt, time and cost.

Bookings require a 50% deposit. 7 Days prior to your event numbers can be added but not deducted. Prior to this you can amend your booking.

Our outdoor decks can be hired for pre and post meetings and presentations for an additional charge of \$150 per hour(table to seat 12 comfortably). Outdoor seating for 40.

Our harbourside venue offers a world class location for events with full harbour views. Events can be held for 10 – 100 people (onsite maximum of 40 – preferably in two groups).

We are fully licensed so please discuss if you would like a champagne finish on our harbourside decks to finish your event.

Please book online, call Rebecca on **9960 6540** or **0414701477** to discuss your event or email **rebecca@cocochocolate.com.au**

PLEASE NOTE: We recommend you find the location prior to the time of your event! If you need directions on the day, please either phone the kitchen direct on 9960 5848 or our Kirribilli store on 9960 6540.

DIRECTIONS

If coming from Spit Junction, travel along Military Road towards the Taronga Zoo. At the roundabout, take the Middle Head Road exit on your left. Travel to the very end of Middle Head Road. You will go past Headland Park and Burnt Orange on your right hand side...keep going, you're not there yet! You will get to a roundabout, where you are able to turn right onto Chowder Bay Road. On this corner there is paid parking. This is the car park for Middle Head. You will see painted white buildings in front of the ocean, this is us! We are unit 21, which is the unit on the right hand side if you are standing in the car park.

If catching the bus, the 244 operates direct from Wynyard (Stand A) to Chowder Bay. Ask the driver to get off at the stop just past Burnt Orange Restaurant. The journey lasts approx. 30 minutes and it is then a 3-minute walk to the school.

Please bring your own apron on the day. For health and safety reasons, all long hair must be worn back securely fastened and shoes must be flat, non-slip and comfortable.

As the Sydney Chocolate School kitchen is a commercial kitchen, we ask that you only bring with you what is necessary on the day as we do not have storage space for large bags.

Please note on payment you are agreeing with the terms and conditions in the waiver form provided on booking.

We look forward to meeting you for a fun filled day working with chocolate!

Rebecca Kerswell

Owner & Chocolatier Director