



# *T*hank you for your enquiry regarding Family & Friends events at The Sydney Chocolate School

*T*he minimum number of Family and Friends to attend is 6 with no maximum numbers (up to 30 can be catered for). The price is \$80 per person. The minimum age is 5 years and again no maximum as all ages enjoy the parties and they are designed for the ages of the group booked.

The fun filled 1.5 hours includes the Family & Friends hand tempering chocolate on marble and making a selection of chocolates – all of which they take home on the day in generous goody bags. The group make chocolate bars, artwork lollipops, chocolate stars and freckles (this can be adjusted or changed on request).

You can choose to use organic milk, white or dark chocolate. You will need to make the selection before the event. All participants get a certificate, celebrating the day.

The parties usually are hosted 2-3.30 on Saturdays and Sundays but other days and times can be booked if we have availability.

**BOOK TODAY**

You can book directly via our website  
[sydneychocolateschool.com.au](http://sydneychocolateschool.com.au)  
or call Rebecca on 0414 701 477





### ADDITIONAL AFTER PARTY OPTIONS

We offer a full high tea service after your party for an additional \$40pp. Please note our high tea is an outdoor event only.

Alternatively there is a lovely BBQ area that many parents have a party and cake at after. Please note the BBQ area is a public facility, so we recommend you get there early to try to get the space. Our front lawn is an excellent alternative to bring a picnic rug and watch the boats sail by on the harbour foreshore while enjoying your cake.

If you would like our balcony with tables and chairs and plates for the cake; this space can be leased for 1 hour for an additional \$150 per hour. This way you can have full access to our harbourside outdoor deck to celebrate with cake and snacks that you bring on the day.

Please note we are a fully licensed venue, so can serve adults sparkling wine and champagne at this time. For BYO we charge an overall \$25 corkage for the hour. Please advise us if you are bringing alcohol on the day.

### BOOKINGS

We hope to welcome you in the future. All bookings are confirmed with a 50% deposit. You can book directly via our website

[sydneychocolateschool.com.au](http://sydneychocolateschool.com.au)

email: [rebecca@cocochocolate.com.au](mailto:rebecca@cocochocolate.com.au)

or please call Rebecca on **0414 701 477**

### LOCATION

The Sydney Chocolate School  
Coco Chocolate Studio  
Building 21, 1110 Middle Head Rd  
Mosman NSW 2088

Please refer to the map, or visit our web site [cocochocolate.com.au](http://cocochocolate.com.au) for a map. You can also look on Google Maps – just search *The Sydney Chocolate School*.

### DIRECTIONS

If you would like to come and see the venue; please follow the directions below. Please note you will not be allowed INSIDE the building without an appointment

but can view our outdoor area for your party, including the grassed forecourt and BBQ area referenced above.

If you're coming from Spit Junction, travel along Military Road towards Taronga Park Zoo. At the roundabout, take the Middle Head Road exit on your left. Travel to the very end of Middle Head Road.

You'll go past Headland Park and Burnt Orange Restaurant on your right hand side... keep going, you're not quite there yet! When you get to the roundabout, turn right onto Chowder Bay Road and you'll see the carpark for Middle Head. You'll also see white painted buildings at the front, overlooking the Harbour... that's us! We are Unit 21, which is the unit on the right hand side if you are standing in the carpark and looking at the buildings.

If taking a bus, the 244 operates direct from Wynyard (Stand A) to Chowder Bay. Ask the driver to let you off at the stop just past Burnt Orange Restaurant. The trip takes about 30 minutes and then it's only a short 3-minute walk to the School.

We look forward to meeting you for a fun-filled day working with (and enjoying) exquisite chocolate.

Warm regards,

*Rebecca Kerswell - Founder Coco Chocolate*

