

# CHOCOLATE WORKSHOPS & TEAMBUILDING

*The sweetest way to bring your team together!*

Since 2013, we have been creating chocolate team building experiences that get all participants involved, encourages communication and is just darn good delicious! Whether it be through our educational truffle workshop or our competitive sculpture challenge, participants light up with excitement and pure joy when working with chocolate.

We will come set up in your office space or event venue. All you need to provide are tables and chairs. Minimum group size is 12 people.



The chocolate sculpture competition has been one of the most fun and creative activities our leadership team has ever had. To top the amazing event, the chocolates were delicious. Thank you again...you exceeded expectations!

***The Co-operators***



Chef Sandra exceeded our expectations with her passion and knowledge of chocolate. We left with a deeper understanding of cacao and most importantly had a blast as a team. I would highly recommend the Truffle Making Workshop for any corporate team that is looking to build the relationships amongst their staff members

***Consolidated Dealers***



## TRUFFLE MAKING 101

60 MINS (\$75.00/person\*) or 90 MINS (\$85.00/person\*)

- We will begin by teaching your team how to work with chocolate and take you through the steps of creating delicious truffles, from crystalizing chocolate to making ganache. We will also provide some expert tips on how to decorate your truffles.
- Each person will have the opportunity to make a box of 12 truffles. They will have the option of three ganache fillings (pre-made). Once the truffles are filled they will dip them into in dark chocolate, and then decorate them with their own special final touches. Lastly, they will package their truffles to take home.
- Participants will be provided with chef hats and aprons to wear during this experience.
- Each person has an opportunity to enjoy two of our hand painted bonbons & 1 confection.

### *Extended 90 Minute Session*

- In addition to the above, participants, working as teams, will have the opportunity to make 3 different flavoured ganache. Each person will have the opportunity to make 18 truffles.

Group Discounts start at 25 people - \*Prices subject to change based on location

## SCULPTURE CHALLENGE

60 MINS (\$80.00/person\*)

- Looking to start a little friendly competition with your team? Our Chocolate Sculpture Challenge will determine which team can effectively communicate under pressure to build the tallest freestanding sculpture made entirely of chocolate.
- After a short demonstration on how to work with chocolate, your team will be given only 30 minutes to create and build a structurally sound chocolate sculpture. Little challenges are sprinkled in keep things interesting and mimic the challenges that we often find in the workforce.
- Upon completion you must take the nerve-wracking walk with the sculpture to the judging table to present your product. The chocolate sculpture will be judged based on team work, cleanliness, creativity and height.
- Participants will be provided with chef hats and aprons to wear during this experience.
- Each person has an opportunity to enjoy two of our artsian chocolate (Chef's choice) and will take home a Box of 2 hand-painted bonbons
- Special chocolate prizes valued at \$8-10

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Follow us on social and take a peak into our chocolate lab @succulentchoco