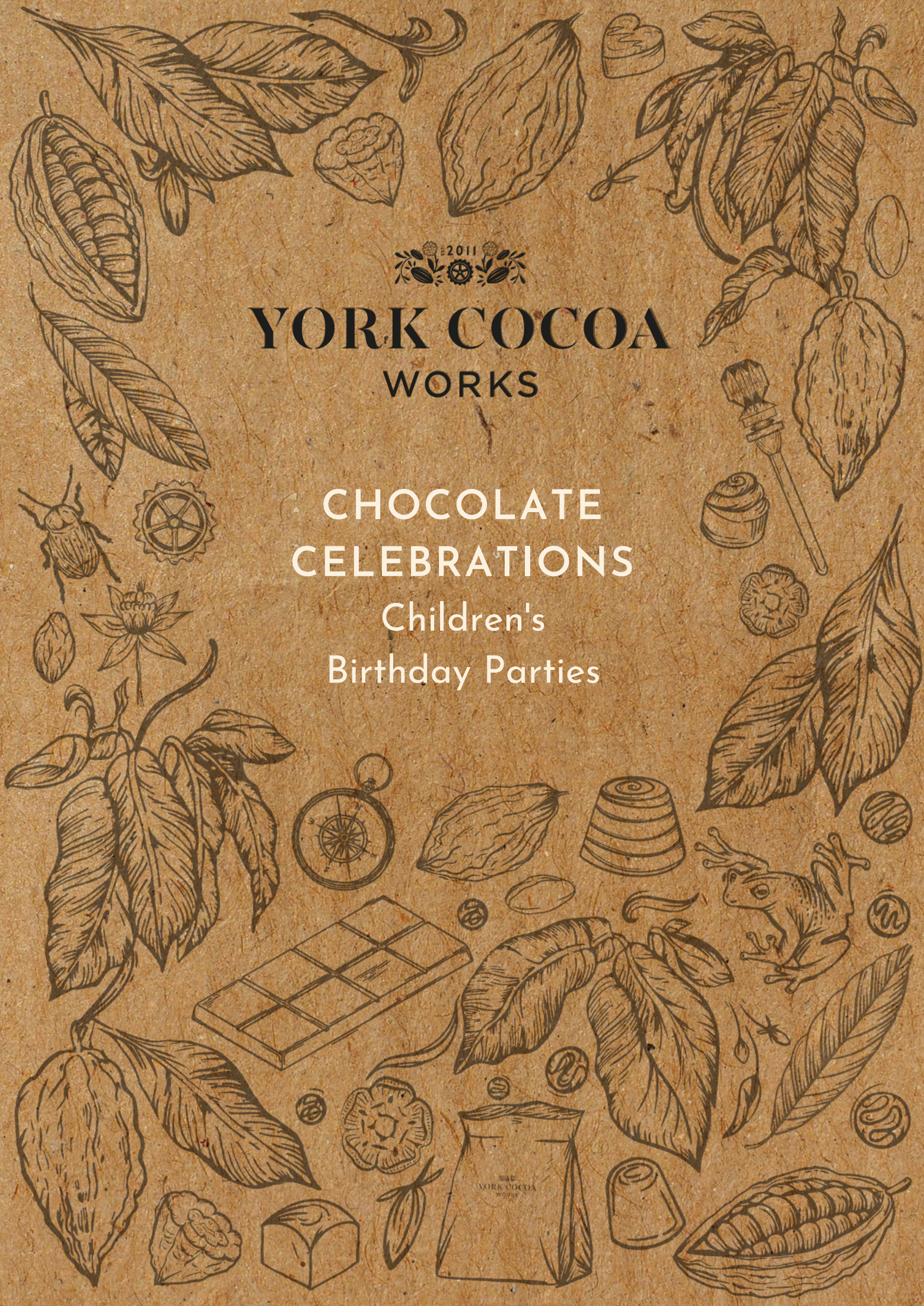




YORK COCOA WORKS

CHOCOLATE CELEBRATIONS

Children's
Birthday Parties



CHOCOLATE TEA PARTY

Children Ages 8 - 16

Your guests will join us for a tour of the Chocolate Manufactory before learning how to craft their own chocolate treat.

Follow your chocolate work with a choice of hot chocolate and a platter of cakes, chocolate dipping sauce and fresh fruit

Price: £12.50 per participant

Duration: 1hr 20 mins

Capacity: 4 - 12 guests

Availability: 3.30pm & 4.30pm daily



CHOCOLATE MAKING PARTY

Children Ages 8 - 16



Your guests will join us to learn how to make their own Chocolate Bar decorated with their choice of inclusions and toppings. Guests will learn how to temper chocolate, add their own choice of decorations and toppings to complete their creation.

Accompanied by a hot chocolate or cocoa fruit punch participants will then wrap up their creations to take home and enjoy!

Price: £20.50 per child

Duration: 1hr 20 mins

Chocolate: 100g Chocolate Tablet

Capacity: 8 - 24

Availability: 1pm, 2.30pm, 4pm Daily

YORK COCOA WORKS
10 Castlegate York, YO1 9RN

PROUDLY MADE IN YORK
YORK COCOA
HOUSE
THE HOME OF CHOCOLATE

Making Your Booking

- 1 - Identify your preferred workshop, approximate number of participants and preferred date. Please note that groups of less than 8 may be more suited to booking on our public program of activities and workshops where minimum numbers do not apply.
Check availability for smaller groups and make your booking directly online by visiting www.yorkcocoa.co.uk/Calendar
 - 2 - Contact our team on events@yorkcocoa.co.uk or T: 01904 675787 to discuss your requirements together with your preferred date and time.
 - 3 - We require a non-refundable deposit of £50 to hold your preferred date and time. This will be deducted from the final balance when due.
We will issue an invoice for this that can be paid online using a payment card or bank transfer.
 - 4 - You will receive a booking confirmation from us, leaving you to get organising your participants. Please make sure you identify any specific dietary or access requirements so we can look after your guests when they are with us.
 - 5 - We will be in touch 3 weeks prior to your workshop to request final numbers of participants together with dietary requirements and any additional chocolate extras you might want to add to your experience with us.
- Upon receipt of this we will issue the final invoice (less deposit received) to be paid 2 weeks prior to your booking.

A note about Special Dietary Requirements:

Our menu selection changes seasonally to share our favourite chocolate recipes in the indulgences we're creating.

We take a lot of steps to ensure our chocolate can be as accessible as possible and therefore do not use nuts in our products, though there may from time to time be nuts in our public spaces.

We are able to cater for non-dairy, non-milk and non-gluten diets but do ask that you make us aware at least 48 hours prior to your booking.

Cancellations

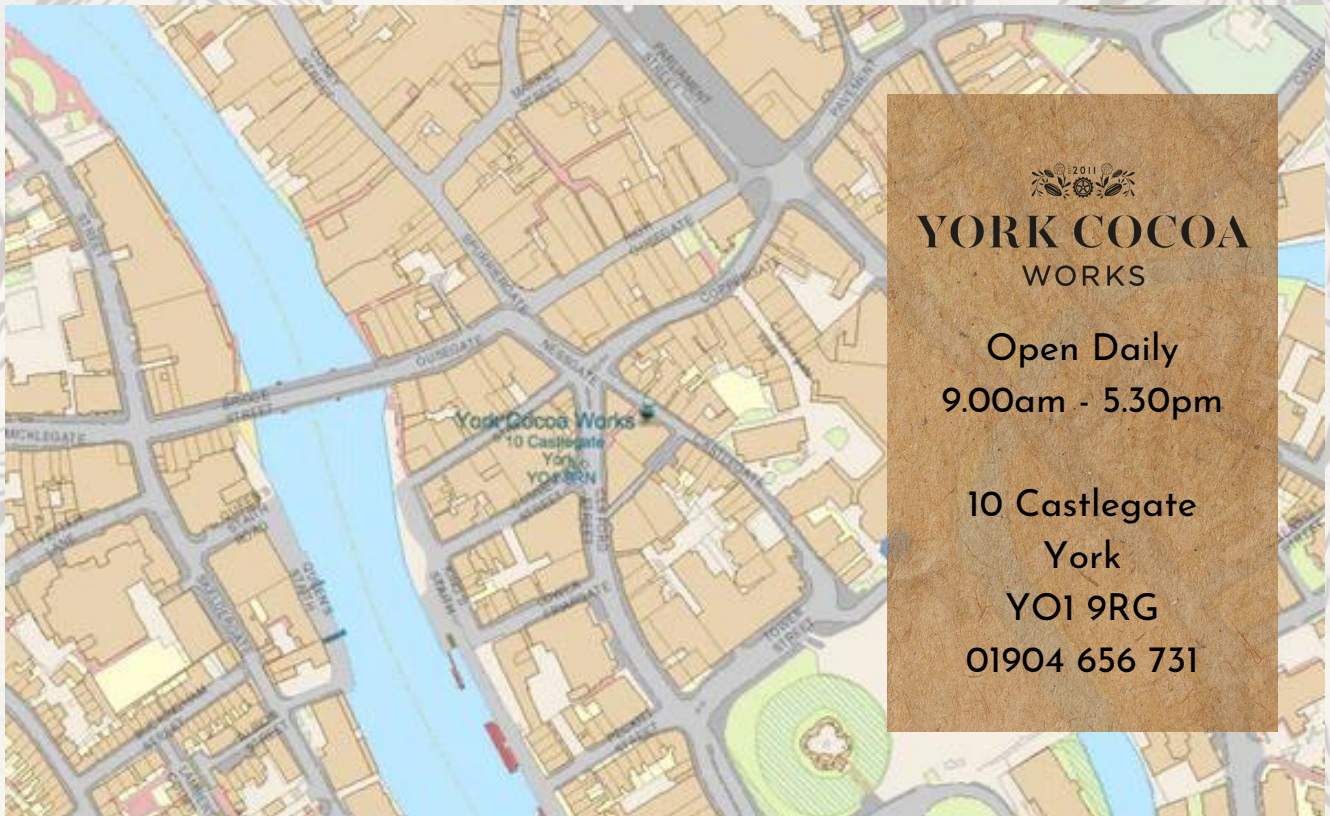
Please be aware our activities are quoted to cater for the number that you anticipate attending. Our minimum group size for private workshops and activities is 8 participants. If your numbers drop below our minimum requirements or differ by +/- 20% of the original anticipated numbers we reserve the right to charge a small numbers surcharge, open the workshop to additional participants or to locate the activity in a location most appropriate for your booking.

We endeavour to be supportive and flexible to enable your experience with us to be a special, chocolate filled occasion. If you anticipate your requirements changing significantly then please do not hesitate to get in touch and we can support you to make the most effective arrangements for your group.

Cancellations made less than 2 weeks and more than 48 hours prior to your booking are not eligible for a refund, however a voucher may be provided for use on our website, in-store or on future experiences to an appropriate value.

Cancellations made less than 48 hours prior to your booking are not eligible for a refund.

Finding Us



When we first opened our original chocolate shop back in 2011 the whole city smelt of chocolate, sadly now most of the beautiful old factory buildings that made the chocolates that I remember from my childhood have been turned into some lovely places to live - but they definitely don't make chocolate any more.

Please make sure when you plan your visit that you know exactly where to come to find us, we don't want you getting lost or being disappointed.

Please do not hesitate to get in touch if you have any further questions ahead of making your booking or when arranging your visit.

Email: Events@yorkcocoahouse.co.uk
T: 01904 675787

