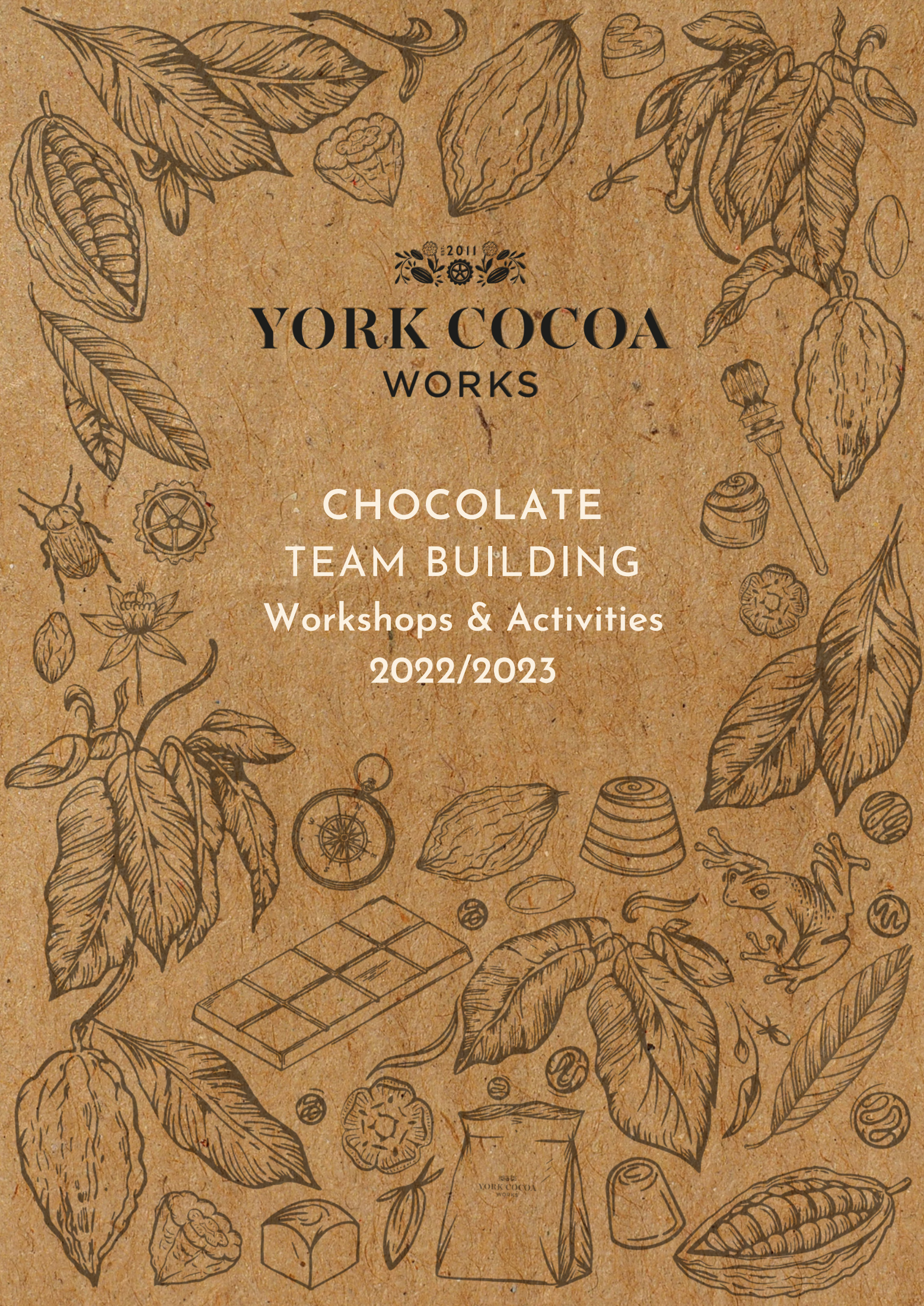




YORK COCOA WORKS

CHOCOLATE TEAM BUILDING Workshops & Activities 2022/2023





Chocolate Activity Guide

2022 - 2023

We're looking forward to welcoming you and your team and helping you celebrate those special occasions by sharing our chocolate. We invite you and your team to join us in our Cocoa Academy at York Cocoa Works and enjoy a chocolate moment away from the busy-ness of the city to learn something new and craft an indulgent treat you can take home and enjoy.

We can't wait to be able to share a special hot chocolate with you this year and see what you craft. Our Chocolate Bar Making workshops are perfect for catering for a large group all with different tastes, while our Chocolate Truffle Workshop is perfect for getting together to craft something gorgeous with each other before packaging it up beautifully to take home.

Create your unique program by incorporating a Chocolate Indulgence, Tour of the Chocolate Manufactory or curate your own chocolate gift experience for your group.

Our Chocolate is all crafted in York by our team of Chocolate Makers from cocoa we source from around the world. During your visit you will be able to see our team at work and have an opportunity to taste for yourself how our chocolate is created.

Our workshops make a perfect chocolate making experience for teams looking for a special chocolate celebration to enjoy together.

Our public program is available for small groups with no minimum numbers required. See www.yorkcocoa.co.uk/Calendar for availability and to book

Parties of 7 or more can arrange their own private chocolate workshop or why not join us for an exclusive evening in the Chocolate Manufactory?

We look forward to welcoming you.

YORK COCOA WORKS
10 Castlegate York, YO1 9RN



TEAM BUILDING CHOCOLATE WORKSHOPS



Join us in our Chocolate Cafe at York Cocoa Works for a Chocolate Indulgence. You will start your visit with an insight into our chocolate making process accompanied by a range of chocolates from the Manufactory to explore. You'll then be invited to make a choice of hot chocolate to accompany a selection of freshly made cakes and treats.

Add chocolate lollipop making to your experience to have your own treat to take home.

Price: £12.50 - £15.50
(with lollipop making) per person
Duration: 1hr 20 mins
Capacity: 1 - 12 guests in our Chocolate Cafe

Availability: 1pm, 2pm, 3pm or 4pm
Please note you will be seated in our cafe with reserved seating, this is not a private space. We have limited availability at weekends

TEAM BUILDING CHOCOLATE WORKSHOPS Tutored Chocolate Tasting

Learn how to become a professional chocolate taster with our Tutored Chocolate Tasting experience, your party will be introduced to a world of flavours in cocoa and chocolate.

Price: £17.50 per person
Duration: 1 Hour 10 mins
Capacity: 8 - 24 guests
Note: We are able to host this event at your choice of venue for groups of up to 200



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.

YORK COCOA WORKS
10 Castlegate York YO1 9RN

PROUDLY MADE IN YORK
YORK COCOA
HOUSE
THE HOME OF CHOCOLATE

TEAM BUILDING CHOCOLATE WORKSHOPS

Chocolate Bar Making Workshop

Enjoy our classic Chocolate Bar Making workshop to craft your own chocolate bar as a fabulous souvenir from York.

Guests will select their own choice of white, milk or dark chocolate before learning how to temper, add their own choice of seasonal flavours and decorations and craft their own chocolate creation.

Why not combine with our Manufactory Tour or enjoy refreshments while the chocolate sets.

Price: £25.00

Duration: 1hr 15 mins

Chocolate: 150g - 200g

Capacity: 8 - 24 guests in our Cocoa Academy

Note: We are able to host this event at your venue for groups of up to 120 participants



TEAM BUILDING CHOCOLATE WORKSHOPS

Chocolate Truffle Making Challenge



Chocolate truffles are best when they are freshly made and crafted by hand.

Discover the secrets of chocolate truffle making, working together to create your own box to take home with you.

Your own home made chocolate truffles will make a great present to share or of course you can just enjoy!

Price: £50.00

Duration: 2hr 30 mins

Chocolate: 30 - 40 Truffles per person

Capacity: 8 - 20 guests in our Cocoa Academy

Note: Available for groups of up to 120 participants at off-site venues

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Additional Chocolate Treats

Curate your own chocolate experience with us with a combination of our chocolate indulgences, activities and workshops or by adding some of our favourite chocolate treats to your visit:

Hot Chocolate - £3.50

Cocoa Fruit Punch (non-alcoholic) - £3.50

Mixed Chocolate Cocoa Pod Pieces - £3.75

Chocolate Cake Platter - £4.50

Manufactory Tour - £9.50

Chocolate Truffle Gift Box - £13.25

Chocolate Creations Hamper - £16.50

York Cocoa Works Apron - £22.50

1kg Bar Chocolate Couverture - £35.00



Discover more about York's Chocolate Making heritage when you visit as well as find your way around the city with the York Chocolate Trail download the trail and plan a chocolate filled trip at

www.VisitYork.org/Chocolate

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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.yorkcocoaahouse.co.uk/Calendar

2 - Contact our team on events@yorkcocoaahouse.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.

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.

Covid-19 Measures

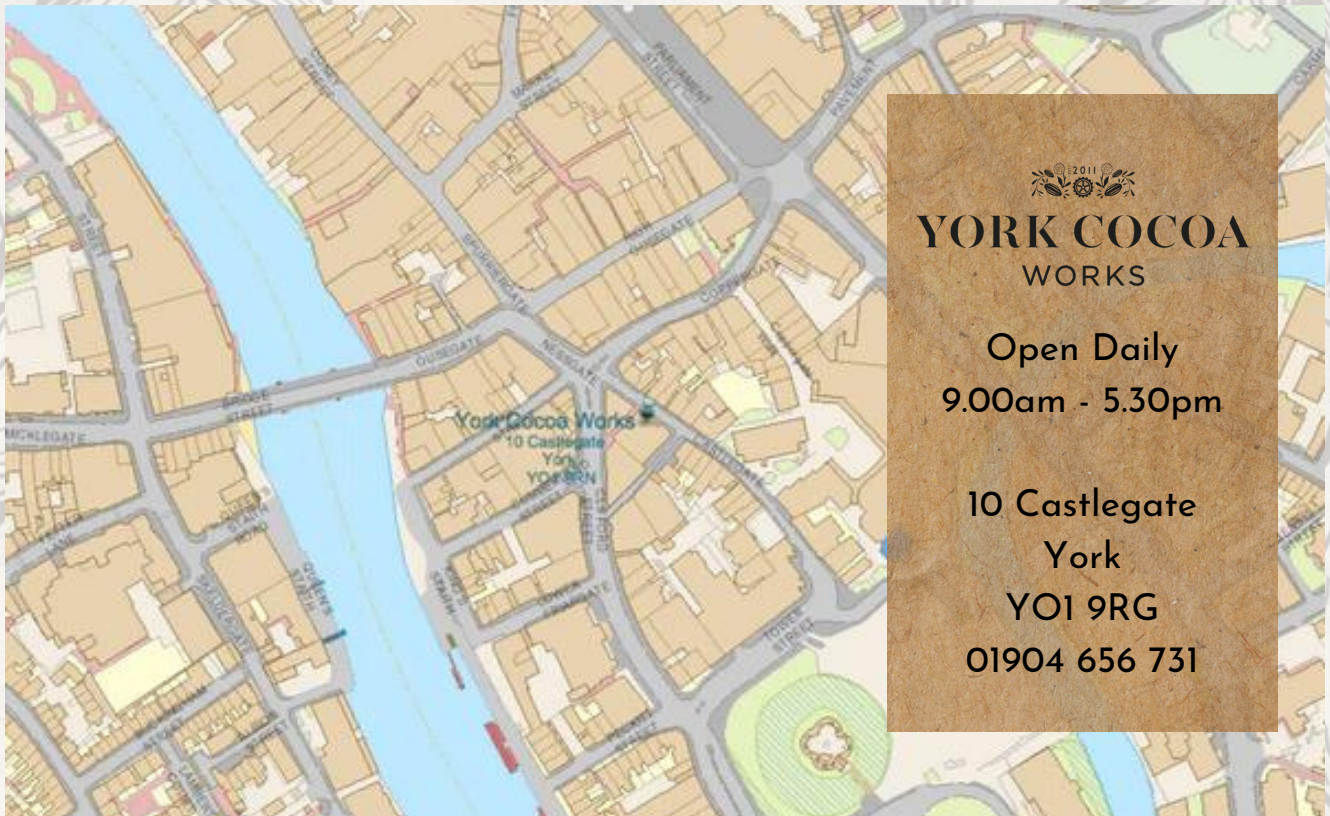
As a small business we endeavour to take a sympathetic and pragmatic approach to dealing with Covid, we keep our spaces well ventilated and ask participants to take reasonable precautions to managing their own risk. Participants are welcome to wear masks but this is up to individuals to decide for their own comfort. As a food business we are well versed in maintaining food standards, cleaning surfaces, and utensils and providing hand washing facilities. We would not encourage you to join a workshop if you are feeling unwell, however we are unable to provide refunds at this time and would encourage participants that are concerned to consider insurance policies that do exist.

Should one of your participants find themselves testing positive we would encourage participants to take something to share with them and we will provide an experience voucher that can be used on another occasion.

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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

