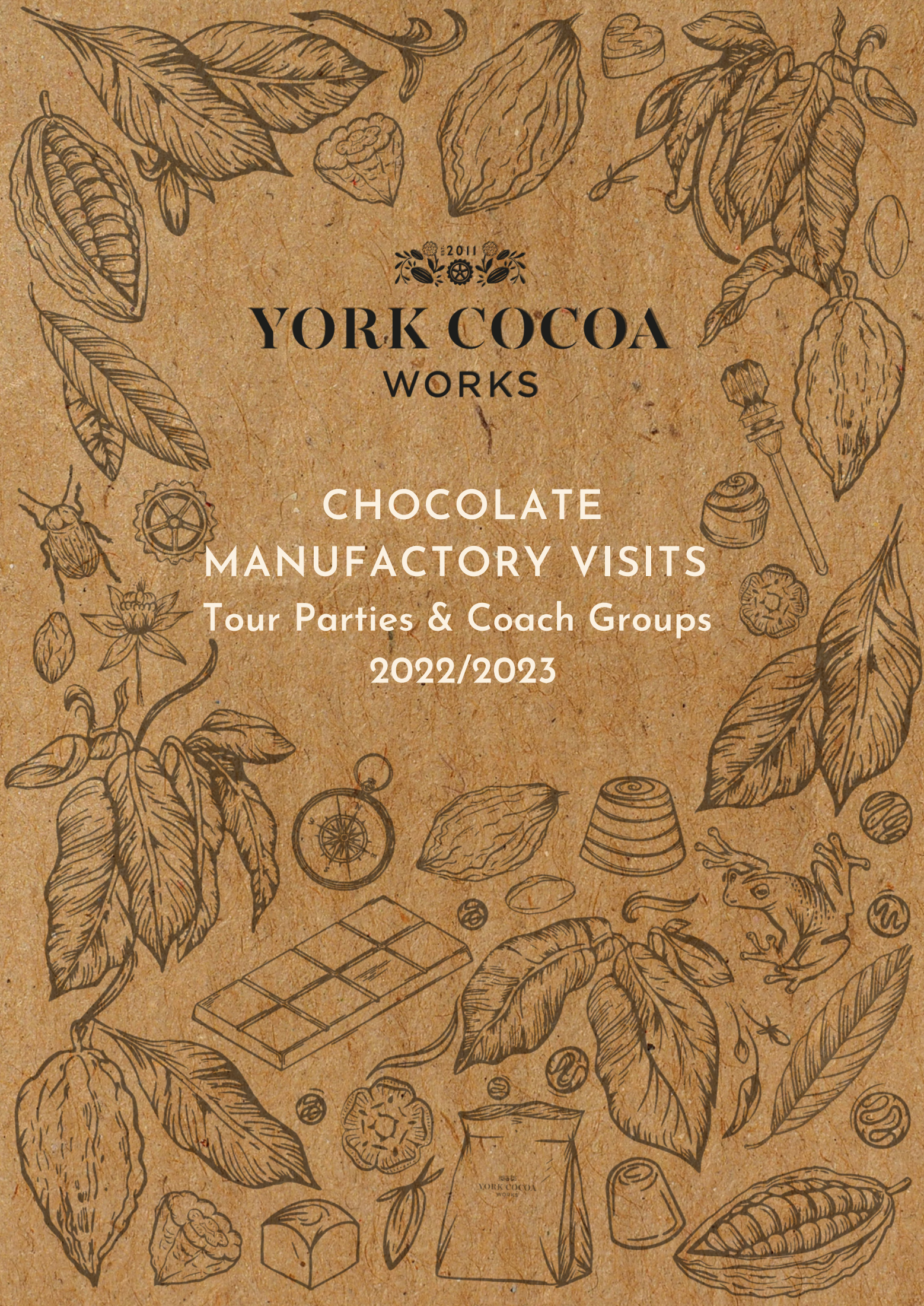




YORK COCOA WORKS

CHOCOLATE
MANUFACTORY VISITS
Tour Parties & Coach Groups
2022/2023





TOUR GROUPS & COACH PARTIES

Chocolate Activity Guide

2022 - 2023

At York Cocoa Works we are an open working chocolate factory in the heart of York, inspired by York's chocolate making heritage. We look forward to welcoming your group to join us to learn how we craft our chocolate, how the city's heritage inspires what we do today and how we're trying to make chocolate that's different.

Our group visitor experiences share the chocolate making process from cocoa bean through to chocolate bar with an opportunity for your guests to get hands on and craft their own chocolate to take away and enjoy! We encourage group participation and co-operation, but at the end of the workshop everyone gets to take home something that they enjoy that they've crafted themselves as an indulgent souvenir of their visit to York.

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 public program is available for small groups with no minimum numbers required. See www.yorkcocoahouse.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



TOUR GROUPS & PARTIES

Chocolate Manufactory Tasting Tour



Learn how our chocolate is crafted in a tasting tour around our manufacturing process at York Cocoa Works, before sampling a range of chocolates exploring the flavour and features of the cocoa we work with to craft our chocolate.

One of our expert chocolate makers will share the secrets of our cocoa and how we transform it into chocolate. You will discover our origins and learn the rich history of chocolate making in York before taking a peek into our manufactory and watching our chocolate being made.



The session concludes with a special tasting conducted by our cocoa connoisseur. You will sample the chocolate we make from cocoa beans all around the world, experiencing the different strengths and flavour notes in our range.



Following the journey, participants are invited to join us in our Chocolate Cafe where you can use your ticket to enjoy further discounts across our whole product range.



Price: £9.50 per person

Chocolate: 40g per person

Duration: 45 mins

Capacity: 2 - 24 guests

Available: 9.30am, 11.00am, 12.30pm, 2.00pm, 3.30pm

Full venue hire: from 5.30pm for groups of 20+

Note: We are able to cater for larger groups by working with neighbouring partner venues or accommodating larger parties in multiple smaller groups to be hosted consecutively or from 5.30pm when we are closed to the public.

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TOUR GROUPS & PARTIES

Manufactory Tasting & Making Experience



Learn how our chocolate is crafted in a tasting tour around our manufacturing process at York Cocoa Works followed by a hands on chocolate making activity to craft a chocolate treat to take away.

Price: £16.50 per person

Chocolate: 70g per person

Duration: 1 hr 20 mins

Capacity: 6* - 12 guests

Available: 3.30pm groups up to 12

Groups of 20+ subject to availability

TOUR GROUPS & PARTIES

Chocolate Manufactory Making Workshop



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

Discover how York became known as the Chocolate City for its famous chocolate bars, explore our own chocolate making process before getting to work crafting your own chocolate bar to take away as the perfect gift from York.

Price: £25.00

Duration: 1hr 15 mins

Chocolate: 150g - 200g

Capacity: 8 - 24 guests in our Cocoa Academy

Combine with our Manufactory Tour for £32.50

YORK COCOA WORKS
10 Castlegate York YO1 9RN

PROUDLY MADE IN YORK
YORK COCOA
HOUSE
THE HOME OF CHOCOLATE

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.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.

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

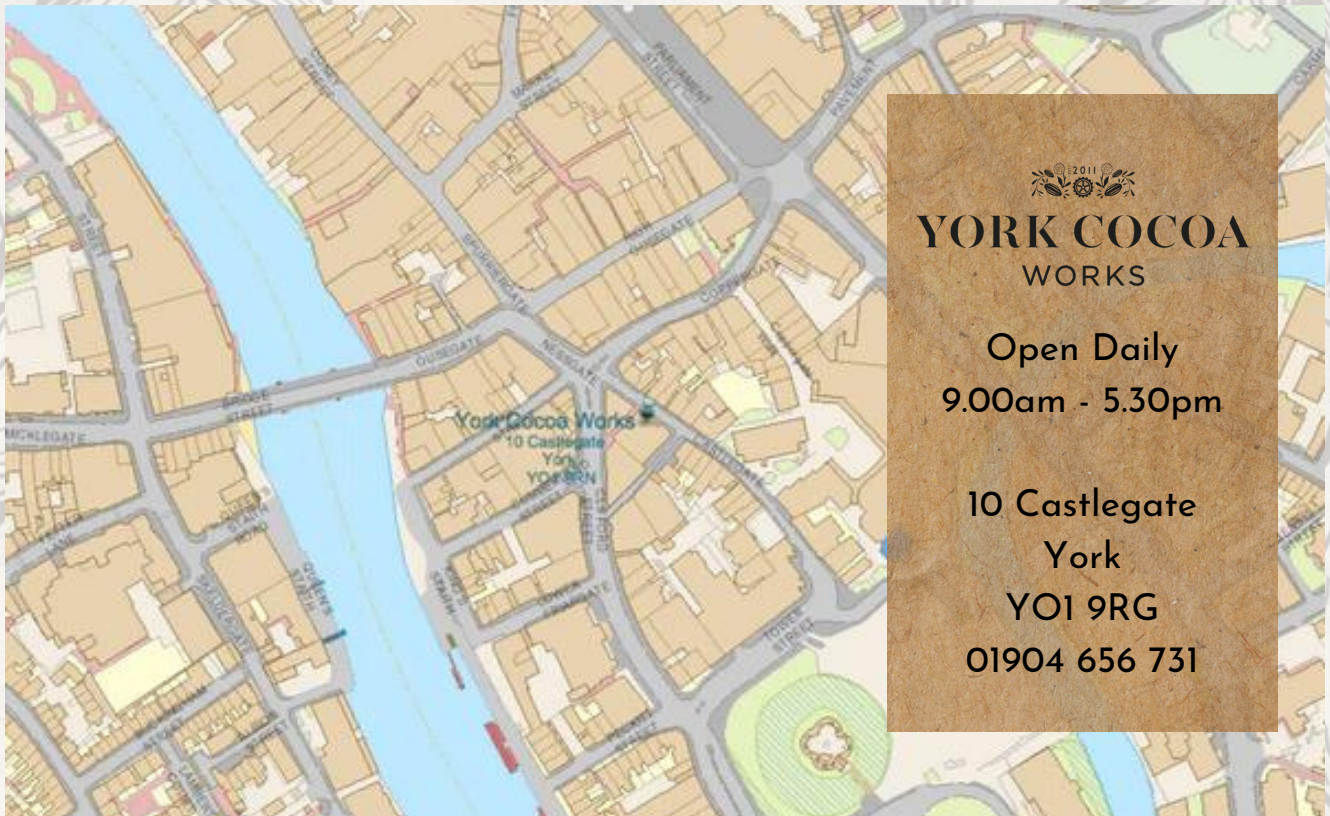
Please be aware our activities are quoted to cater for the number that you anticipate attending. Our minimum group size for private workshops and activities is 8 participants. If your numbers drop below our minimum requirements or differ by +/- 20% of the original anticipated numbers we reserve the right 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

