



Hybrid





Craft a selection of chocolatey treats



Event Overview

Our chocolate-making event is perfect for anyone with a sweet tooth. Guests will be learning from a master chocolatier, and can be enjoyed in person or at home, meaning it doesn't matter if your guests are local or spread across the UK.

The live host will guide your guests through mixing, dipping, piping and decorating their very own chocolates. Whether it's truffles, chocolate bars, or lollipops they can let their creativity lead them.



Afterwards, your guests get to enjoy their creations in all their chocolatey goodness.

email us at hello@inconnection.com

Price is per person per 15 people and excluding VAT, E&OE. Subject to availability.

from £89 per person

MemMail

Our MemMail service helps your guests get everything they need for the perfect chocolate-making experience. The personalised packages work to build excitement for the event and improve attendance. Your guests will receive everything they need for their day with our master chocolatier, including all the tools and ingredients for their activity.

What's Included:

A selection of premium quality truffles
A piping bag
Chocolate for melting and edible decorations
A handwritten note
A branded set of printed instructions on how to store the ingredients and prepare for the event

We will send everything they need to take part in a fully branded box delivered straight to their door. The final touch on the box is a handwritten note with your personal message for your guests.

How Does it Work?

Guests will be guided through a chocolate masterclass by our professional chocolatier, either in person or via Zoom for virtual events. After the session, In this hands-on experience, your guests can ask the master chocolatier questions in the Q&A and taste their creations.



Virtua

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