

Celtic Team Building Events

Experience Something New!

Chocolate Making

Learn to experiment with and beautifully prepare everyone's favourite indulgence...



This is a fantastic activity for any company looking to hold a teambuilding event or fun activity. Everyone will enjoy the chance to get their hands messy and demonstrate their cookery skills, or lack of them! The professional chocolatier will take everyone through the process of making Belgian truffles and you will actually be 'hands on', getting very chocolaty.

The group will be divided into teams and challenged with creating a new chocolate. Then everyone will present back their work at the end and the chocolatier will decide on a winning team. Everyone will leave with their own chocolates in a gorgeous presentation box and a new skill under their belt.

Stage One – A history of chocolate and its origins. Then it is onto mixing, filling piping bags and piping out the raw chocolates

Stage Two – Split into teams and set a chocolate making task. Tempering the chocolate and dipping the truffles before decorating each chocolate. Messy but fun!

Stage Three - Packaging and presenting the chocolates to the other groups, and then a winner is decided. Then most importantly, the tasting! An excellent team building activity and everyone gets to take home the chocolates they created.

Key Information

Location: Any suitable venue UK wide - The venue needs enough tables for delegates to work on, electric sockets for the chocolate kettles & access to an ordinary domestic size fridge.

Duration: Half day 2½hrs or Full Day 4hrs

What is Included: Instruction, Ingredients, All equipment hire, Public Liability Insurance.

What is not Included in the Price: Venue Hire