

BENCHIC CHOCOLATE

Private + Corporate Events

Bring a chocolate making class to your company or event.



Delight your employees or guests with an experience they'll never forget

- Each participant will make their own chocolate (about 10-12 pieces), plenty to enjoy and take home.
- Class takes about 2-2.5 hours (times vary slightly depending on # of guests).

We come to you to create the event

- We bring all necessary equipment and ingredients.
- All we need from you is a small freezer and enough table space to accommodate guests.



We use mostly organic and local ingredients

- Guests will learn how to make chocolate in a minimally processed way, using local Bay Area honey as a sweetener (no refined sugar + gluten free).
- They'll learn how to make chocolate in a fun way that they can do at home.

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We accommodate groups of many sizes

- Classes start at \$529 for up to 5 people and \$45/additional person.
- Includes travel to neighborhoods listed below, ingredients, and everything else involved in putting the event together.
- If you're interested in an event including more than 50 people, contact us and we may be able to accommodate.



Our events are available in San Francisco and Los Angeles

- Travel to any part of San Francisco is included, as well as the Peninsula.
- Travel to neighborhoods of Los Angeles within 5 miles of Santa Monica, Brentwood, Beverly Hills, and West Hollywood is included.
- Please contact us for info about events outside those areas.

People say wonderful things about us

- “I took [the] chocolate making course this weekend [and] had a blast.” - Hetal S.
- “I LOVED IT! While [the] organic all natural chocolate may be simple, it was 1. Delicious and 2. Something a non-cook like myself could manage to make at home which was the core of [the] class.” - Lea S.



If you have any questions or would like to see our availability to get started, email events@benchic.com.