

Touch, Taste, Temper and Take Away

LEARN TECHNIQUES

Indulge in the Flavors of Chocolate!

Learn about the differences
of Chocolate!

Dip your hands in Chocolate
and Discover the right Feel!

Make Beautiful Chocolate
using the Best Chocolate!

Learn the art of 'Tempering'

All chocolate 'works of art' will be sent home
with each participant - or eaten before you leave.

DETAILS

Ages: 14-Adult

This chocolate experience is the most academic of all - yet lots of fun. You will learn about the different kinds of chocolates, some history and you will practice the professional technique known as tempering.

Min/Max candy makers

Minimum 10 to the room capacity maximum of 35 candy makers per party. Only participating candy makers are allowed in party room.

PRICING

Day of the Week	Start Times	1 1/2 Hour which includes approx. 1 hour of instruction and playing with chocolate, and 1/2 hour for socializing.
Monday-Friday:	10am - 4pm. You pick the time.	\$22/person
Saturday:	11am, 1:30pm, 4pm	\$22/person
Sunday*:	11am, 1:30pm	\$22/person
Monday-Friday:	5pm or later start	\$25/person
Saturday:	5pm or later start	\$25/person

**Please note: The party room is closed on Sundays from Memorial Day through Labor Day.*