Cocoa + Co.’s Tasting Room is Available for Private Holiday Events
Intimate Chocolate Tasting Parties Customized for Each Group

CHICAGO—October 6: Cocoa + Co.’s glass-walled tasting room is an elegant, light-filled location that can be reserved for celebrations, meetings and get-togethers this holiday season. With a constantly changing global collection of artisan chocolatiers, Cocoa + Co. can create a custom tasting that’s both decadent and informative. Owner Kim Hack will share some of the history of chocolate, how cacao is grown and processed and insights into featured craftsmen while offering a tailored selection of drinking chocolates, bars, confections and pastries.

The tasting room is available during store hours and seats up to 8 people. Custom events start at $20 per person. Contact Kim (info@cocoaandco.com) for more information or to reserve a date.

Location & Hours: Cocoa + Co. is located in Old Town at 1651 North Wells St, between North and Eugenie. Store hours are Monday through Saturday from 7-7 and Sundays from 8-5.

About: Cocoa + Co. is a store and café featuring Chicago’s largest collection of gourmet chocolate products from Boston to Barcelona.

- **Wall of Bars**: More than 175 bars from 35 chocolatiers throughout the US and abroad
- **Beverages**: La Colombe coffee, Kilogram organic teas, decadent drinking chocolates
- **Bonbons**: A selection of the best chocolates and truffles from a changing roster of artisans
- **Confections**: Classics like turtles and s’mores updated for the discerning palate; made just for Cocoa + Co. by Veruca Chocolates
- **Pastries**: House-baked scones and cookies; Signature breakfast breads, cakes, brownies and bars; Breakfast pastries delivered daily
- **Bliss Bites**: Custom spoonfuls of melted chocolate + gourmet ingredients, enjoyed on the spot
- **Packaged goods**: Cookies, granola, drinking chocolates, sauces, toffees and treats

Chocolatiers: Cocoa + Co. brings together more than 35 artisans including:

- **Recchiuti Confections** (San Francisco): known for infused ganache chocolates
- **Marou** (Vietnam): bean-to-bar producers reinvigorating a forgotten cacao-growing region
- **Rozsavolgyi Csokolade** (Budapest): single origin chocolate paired with unusual ingredients
- **Raaka, Cacao Prieto** and **Fine & Raw** (NY): each with a unique personality and approach
- **Amedei** (Italy): one of the few producers creating bars from the elusive Porcelana bean
- **Cacao Sampaka** (Barcelona): innovative flavors that are the brainchild of Albert Adria of El Bulli
- **Artisan du Chocolat** (London): limited edition bars with changing origins and flavors
- **Ritual** and **Amano** (Utah): small-batch craftsman focused on rare bean, origin chocolates

Kim Hack: A former advertising creative, marketing exec and strategic consultant, Kim Hack has focused in recent years on rebuilding Chicago’s local food system through education and as a founding member of SLoFIG, a network of angel investors.
Cocoa + Co. is a dream more than ten years in the making. It was while working in the wine industry that Kim learned the importance of place, varietal and craftsmanship and recognized the correlation with chocolate. Since then, she has eagerly followed the growth of craft chocolate throughout the world and honed her vision for Cocoa + Co. as a place where chocolate lovers can fuel their passion through discovery, tasting and discussion.

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