

## Artisan Business Gifting



## Dear Valued Friends and Patrons,

We understand the importance of client customer relationships and maintaining visibility.

A box of confections from Recchiuti is so much more than a gift; it's a reminder to the recipient that they are always valued and appreciated.

Recchiuti offers an unforgettable gifting experience. All of our products are available for gifting - please browse our website for product images and details. We also offer customizable boxes, including the option to create a box with your own selection of our best-selling confection flavors and/or add custom images to select truffles. Please review the following pages to learn more.


We are here to help you every step of the way. Contact us directly at 800.500.3396 or email corporate@recchiuti.com. In the meantime, you can take a look at our catalog for gift ideas and inspiration.

Looking forward to hearing from you,

## Neural 's ${ }^{\prime}$ Jacky Reahiof:

Michael \& Jacky Recchiuti
Founders of Recchiuti Confections


## Our Culture

We believe when you introduce people to truly exquisite chocolate and ingredients, they will be won over instantly. That's the Recchiuti philosophy that started in 1997 and one we still live by today.

Immersed in a world of art and music, our chocolates are a reflection of our inspiration. Crafted with traditional European techniques and equipment, they embody the essence of our creative journey.

Recchiuti exclusively offers our custom-blend chocolates, meticulously crafted by Valrhona to match Michael Recchiuti's discerning palate. Our distinct flavor profiles are unmatched - you won't find them elsewhere.


## Create Custom Gifts

Company logos, personal messages, life milestonesthey're all more memorable when set atop a piece of artisan chocolate. Provide your own image or choose from our in-house selection of images.

## Tell your story through custom chocolate by following our easy steps



1 Choose Box Type<br>2 piece ebony Amenity Box with clear top 4 piece ebony Amenity Box with clear top 4 piece ebony Amenity Box with hinged lid 9 piece gray Amenity Box with hinged lid Custom Black Boxes



## 2 Choose Truffle Flavors

Fill your box with a selection of our best-selling confection flavors.

## 3 Add an Image

Personalize your truffles with a custom design or choose from our in-house gallery.

Customizable truffle flavors include:

Burnt Caramel, Force Noir, Lemon Verbena, Spring Jasmine Tea, Triple Sesame Praline, Currant Cognac, Coconut Marzipan, Banana Caramel.

## 4 Choose a Ribbon

Recchiuti Branded Ribbons
Red woven ribbon with white Recchiuti logo
White woven ribbon with champagne Recchiuti logo Black woven ribbon with white Recchiuti logo

Personalized Ribbons
Create your own custom satin ribbon with a special message or company logo.

## 5 Add a Gift Note

Add a personalized message for each recipient.

Each gift note is printed on a premium gift note card and sealed in a matching envelope.

## 6 Choose Delivery Method

Make delivery of your gifts simple. Either pick up your gifts at our San Francisco kitchen or leave the shipping to us!

## Drop Ship Service

- Fill out one Drop Ship Form with all your recipients' information and return it to the Recchiuti team (download the Form from our website or email us).
- Choose a unique gift for each recipient.
- Include a personalized gift message for each recipient.
- Specify your preferred shipping method and date.
- Use our FedEx account to receive the best shipping rates or use your own shipping account.


## Truffle Flavors

Fill your box with a selection of our best-selling confection flavors.


Banana Caramel

Customizable


Butterscotch Caramel


Burnt Caramel

Customizable


Cappuccino


Cardamom
Nougat


Cassis Strata


Coconut Marzipan


Currant Cognac

Customizable


Dark Chocolate Caramel


Fleur de Sel Caramel


Force Noir

Customizable


Honeycomb


Lavender Vanilla


Lemon Verbena

Customizable



Sesame Nougat


Spring Jasmine Tea

Customizable

Star Anise \& Pink
Peppercorn


Triple Sesame Praline

Customizable

## In-House Transfer Gallery

Choose to customize your chocolates with artwork from our in-house transfer gallery.


SAN FRANCISCO A


CONGRATS


CANDLES


RAINBOW


STARS


SAN FRANCISCO B


BANNERS


HAPPY BIRTHDAY


THE PERFECT PAIR


MERRY AND BRIGHT


THANK YOU


CELEBRATE


3 HEARTS


SEASON'S GREETINGS


LIGHTS

## MAN ${ }^{r}$ THANkS

MANY THANKS


BUBBLY


LOVE


TREE

$N E W$ $Y E A P$

HAPPY NEW YEAR

## Truffle Box Pricing

2-Piece ebony Amenity Box with clear lid \$11 each
4-Piece ebony Amenity Box with clear lid $\$ 16$ each
4-Piece ebony Amenity Box with hinged lid $\$ 18$ each
9-Piece gray Amenity Box with hinged lid \$32 each
A 50\% deposit is required to place and process orders.

## Artwork \& Ribbon Pricing

## Custom Image Transfers

Transfer Setup Fee: $\$ 200$ (1-color image, set of 500 transfers)
Additional Colors (up to 4 colors): $\$ 75$ per color standard best-match; $\$ 125$ per custom color
Reprint transfer set of 500: \$85
Includes warehousing of unused prints for up to 24 months.

## In-House Transfers

Fee: \$50 (per order)

## Custom Ribbons

Custom Ribbon Setup Fee: $\$ 250$ (1 roll of 100 yards)

Additional Stamp (image) Color: $\$ 120$ (per color)
Additional/Reprint Ribbon: \$85 (per roll of 100 yards)

## Volume Discounts*

* discounts applied to product costs only (excludes customization fees, shipping costs, and taxes).
- \$1,000 - \$1,999 5\% off
- \$2,000 - \$4,999 10\% off
- $\mathbf{\$ 5 , 0 0 0}+15 \%$ off


Contact Info for Business Gifting 800.500.3396 recchiuti.com

## Guidelines

Order Minimum: There is a 20-unit minimum per order.
Artwork: When providing your own personalized image, please send artwork as either a high-resolution PDF or an Adobe Illustrator file (v. 10 or higher compatible). Full-bleed designs are not recommended.

## Lead Times:

2 weeks for Amenity Boxes with no customization or in-house transfers only.
4 weeks for orders with custom image transfers.
6 weeks for custom ribbons.
Shelf Life and Storage: 4-5 weeks with proper storage in a cool, dry place as you would store red wine. Refrigeration is not recommended.

