



CHOCOLATE ARTBAR WORKSHOP



We encourage you to play with your food during Recchiuti Confections' for a one-of-a-kind Chocolate Artbar workshop. Join Michael Recchiuti in the Recchiuti kitchen to create one-of-a-kind chocolate works of art and learn how to hand-paint with fluid, tempered chocolate.

Workshop Location

Recchiuti Confections Kitchen
2565 Third Street, San Francisco

How It Works

Your team will hand-paint with fluid, tempered chocolate using brushes or squeeze bottles. Designs can be drawn with dark chocolate then colored in, or you can hand-draw, splatter, sponge, or free form as you wish directly onto a large sheet of acetate (the canvas). While participants are “drawing in chocolate,” the Recchiuti team keeps the chocolate fluid & in temper to supply the participants with colored chocolate. A coating of white chocolate is applied on top of the designs as a background color, then the whole canvas is finished with Recchiuti Chocolate Bars. When the chocolate has set, it is scored into tiled sections for people to take home.

Group Sizes & Pricing

All tiers include a savory buffet of cheese & charcuterie; salads & crudité vegetables & Recchiuti sweets; white, rose & red wines & iced mint tea.

For 10 to 15 people

Price \$1,800.00 flat rate. Four (4) Art Bars are include as your takeaway. Minimum 10 people.

For 16 to 20 people

Price \$2,400.00 flat rate. Four (4) Art Bars are include as your takeaway. Minimum 16 people.

For 21 to 25 people

Price \$3,000.00 flat rate. Four (4) Art Bars are include as your takeaway. Minimum 21 people.

For 26 to 30 people

Price \$3,600.00 flat rate. Four (4) Art Bars are include as your takeaway. Minimum 26 people.

Additional Information

- The workshop is three hours and is a standing project; comfortable closed toe, flat shoes or trainers are requested.
- Workshop are available Wednesday – Friday between 11:00am - 4:00pm in a three-hour timeframe of your choice.
- A four-week lead time is needed to book.
- The workshops are located in Recchiuti Confections' production kitchen: 2565 Third Street, Ste. 228, 2nd Floor of the AIC Building. If travelling by Muni, take the T line inbound to the 20th street stop. The AIC Building will be a 4 minute walk away.