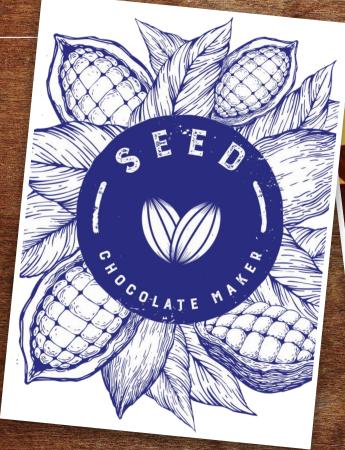
Craft
Chocolate
Experiences







At Seed Chocolate, we offer bespoke experiences like no other.

Our professional chef & chocolate expert James Walter, will carefully curate a craft chocolate package tailored to your requirements.

Let us take you on a journey in understanding different Cacao varieties, and how genetics alter the flavour profiles as found in fine wine & coffee.

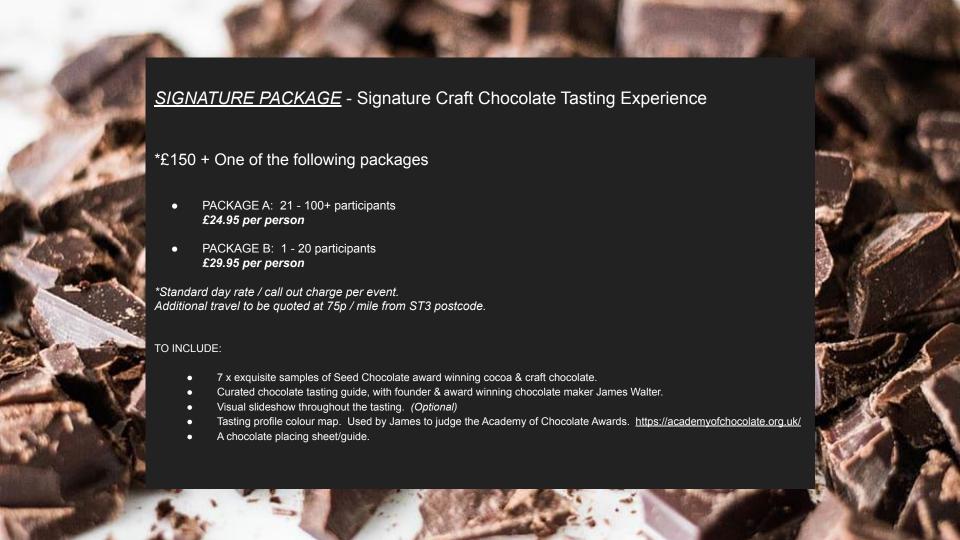
FROM BEAN TO BAR

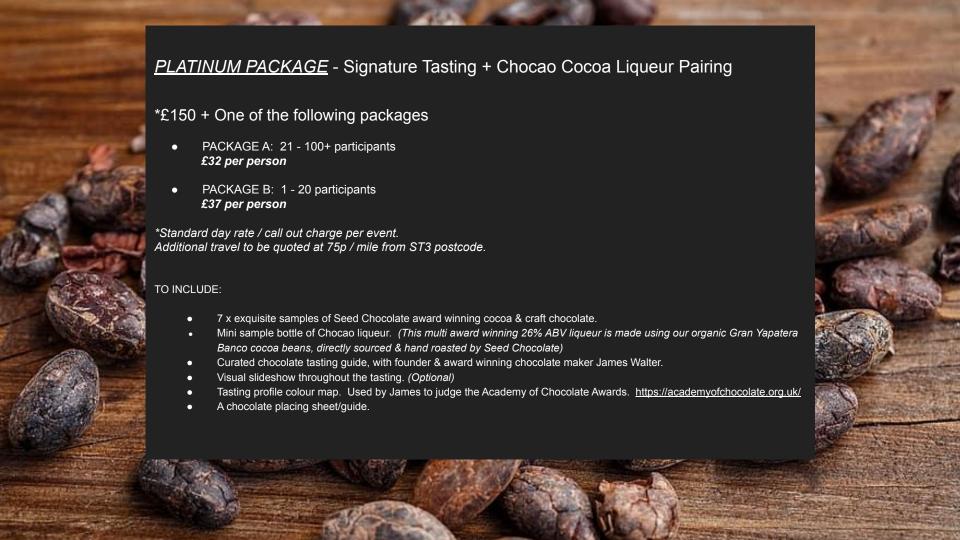
We create small batches of award winning craft chocolate from our micro factory in Stoke on Trent. UK.

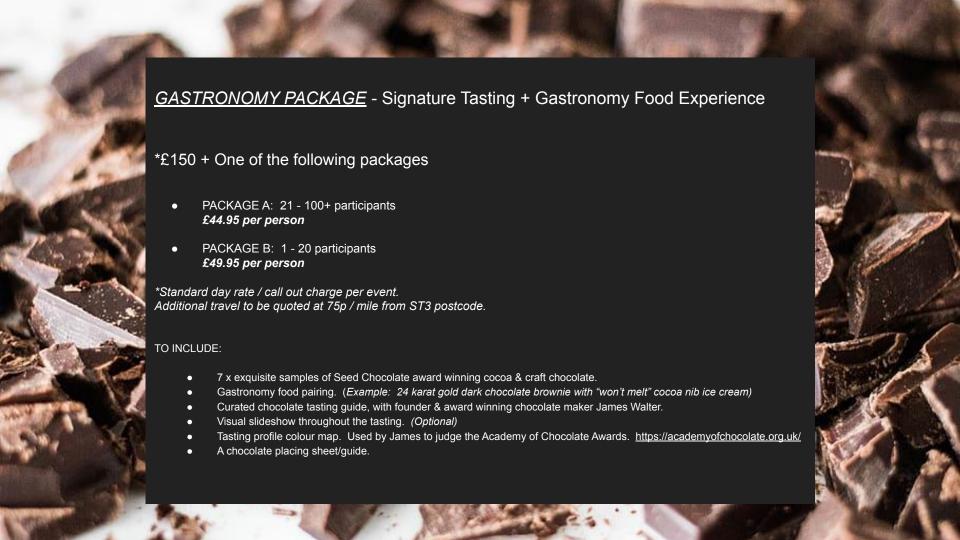
Every process, from the moment the cacao beans arrive at our kitchen (from origins such as Peru & West Papua) is overseen by head chocolate maker James Walter.

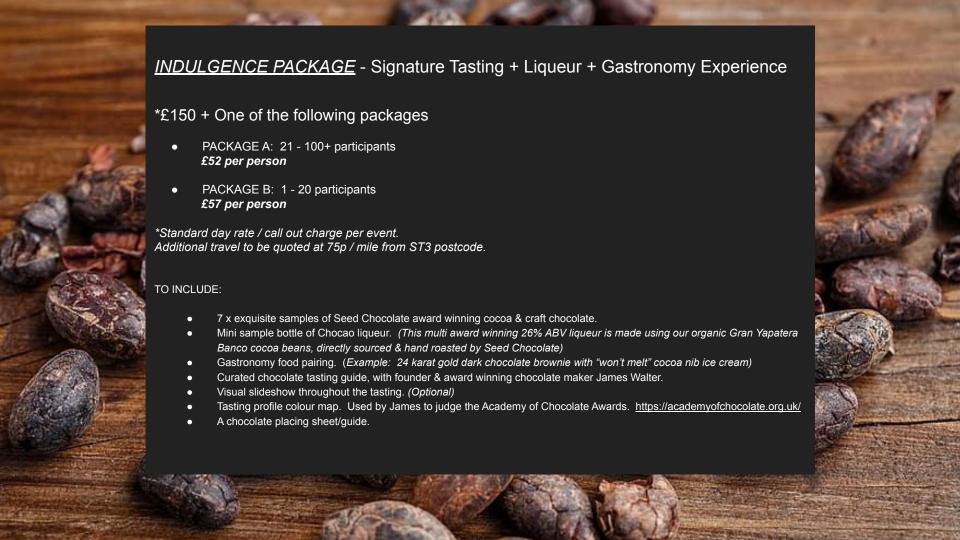
Our belief in ethically sourcing through direct trade, ensures transparency within the whole supply chain.

So whilst tasting great, It's helping the planet also.











FURTHER INFORMATION

Our tasting events last approximately 1 hour - 1 hour 30 minutes, but may roll on dependant on the experience package chosen.

You are not limited to any timescale.

We welcome any end of session Q&A's.

We also recommend having available some fresh crusty bread & jugs of mineral water to cleanse the palate throughout the tasting event.

- We require indoor space with electricity supply.
- Full payment for all participants is required <u>30 days prior to the event</u> <u>booking date</u>. (This is flexible upon event type)
- Allergen and/or dietary requirements for all participants upon booking.
- <u>Company details required for invoice purposes.</u> Payment to be made via BACS bank transfer or PayPal invoice.





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Contact us today for an event to remember.

seedchocolateuk@gmail.com 01782 862858

