

Dallas Chocolate Classes

Onsite Chocolate Corporate & Group Events

Bringing People Together *through fun with chocolate!*

What others have said. . .

“We had Zach come to our office for a chocolate tasting class as a team building activity for a team of 8. It was interactive and informative, as well as a way to participate in something as a team unrelated to work.” – Tripadvisor Reviewer

“We did a chocolate and wine pairing class, and had a ball. Zach was a great teacher, and was definitely intentional about making sure we all had a great time. I would do this again for sure!” – Tripadvisor Reviewer

“Zach was very friendly, informative, professional, but above all, very passionate about the art of making chocolate.” – Tripadvisor Reviewer

“I found Zach and his class on a Yelp and was beyond surprised of how great and interactive his class was. We had a blast and everyone is still raving about the class. Zach is wonderful, patient, organized, on time, and super fun! You won’t be disappointed at all! Definitely will be calling him back again!” – Yelp Reviewer

See all reviews on Yelp and Tripadvisor at: www.DallasChocolateClasses.com

Chef Zach Townsend voted Dallas Observer’s Readers’ Pick for **“Best Chef” in Dallas 2019**

Recommended by **Rachael Ray Every Day** magazine. . .

Dallas Chocolate Classes **Onsite Chocolate Making & Events** are one of DFW’s most unique activities for groups. They are designed as a **Fun and Interactive** way to **share important down time** and to **socialize together** while learning something unique! *They are perfect for either corporate teams or social groups.*

What’s More . . . DCC Mobile Group Events are designed to **save you time and money** by bringing activities onsite to you in any space (with the chocolatier) with all materials needed and in an easy set-up and tear-down format.

Listed in **USATODAY.com** as a unique chocolate experience.

Recommended by BestProducts.com as a **top 11 Best Cooking Class in the U.S.** to bring out your inner chef!

Activity 1:

Hands-On Chocolate Truffle Rolling



Most Popular!

In this **hands-on activity**, participants are guided by the chocolatier through an enlightening tasting of artisan, high-quality chocolates of varying cacao percentages and flavor profiles, including local bean-to-bar chocolates! During the event, the chocolatier will keep it **fun and interactive** by asking questions along the way to challenge the group's perceptions and knowledge about chocolate and to test their taste buds to see how well the group can detect flavor nuances compared to others in the group! Who will win the Star Chef recognition?

Next, the chocolatier will demonstrate -- along with audience volunteer assistants -- **how to make the perfect chocolate ganache** in preparation for the truffle rolling.

The program then becomes hands-on as **participants don chocolatier gloves** and are paired together to roll and decorate their own chocolate truffles to create their own "chocolate shop" **truffles to take home in boxes**, along with copies of the recipes.

INCLUDED: All materials (except drinking water and cocktail napkins), ingredients, and premium chocolates.

WHAT PARTICIPANTS WALK AWAY WITH: A better understanding of the fascinating world of chocolate and their chocolate taste preferences, their own hand-rolled box of chocolate truffles, a free copy of the recipes for the truffles made during the event, a copy of the chocolate tasting sheet, the memory of a unique social activity together.

START TIME: Per your group's request.

DURATION: Approximately 1 hour 30 minutes.

LOCATION: The venue of your choice (private home, office conference room, community room, etc.)

GROUP SIZE: Easily accommodates groups from 3 to 40+. There are no minimum group sizes.

****NO KITCHEN SPACE REQUIRED****

Price:

See DallasChocolateClasses.com for the latest pricing.

Activity 2:

Guided Chocolate and Wine Pairing

This **fun, interactive, and informative** chocolate event explores the intricacies of the flavors inherent in both fine chocolate and wine and how to bring the flavors of these two luxury items together.

Participants will **taste a selection of premium chocolate** of varying cacao percentages and learn about their personal taste preferences. The guided tasting progresses with hand-picked selections of **high-quality, yet approachable, wines** paired with each chocolate. You will discuss together the flavor profiles of the wines and chocolates and **learn the concepts of pairing and general rules on avoiding pairing pitfalls**. You'll also get to compare how well-tuned your palate is compared to others in the group as the chocolatier tests your taste buds through **fun, interactive questions to promote interaction among the group**. What better way to socialize than over chocolate and wine?

INCLUDED: All materials (except drinking water and cocktail napkins), ingredients, premium chocolates, and wines.

WHAT PARTICIPANTS WALK AWAY WITH: A better understanding of the fascinating world of chocolate and wine and how they compare, a free printed glossy post card with a dark chocolate wine reduction sauce recipe, a copy of the chocolate tasting sheet, the memory of a unique social activity together.

START TIME: Per your group's request.

DURATION: Approximately 1 hour 15 minutes.

LOCATION: The venue of your choice (private home, office conference room, community room, etc.)

GROUP SIZE: Easily accommodates groups from 3 to 100+. There are no minimum group sizes.

****NO KITCHEN SPACE REQUIRED****

Price:

See DallasChocolateClasses.com for the latest pricing.

Activity 3: The Tastes & Flavors of Fine Chocolate (w/ Interactive Demo)



Just \$20/person!

In this **fun and interactive** event, participants are guided by the chocolatier through a **tasting of several premium chocolates** using their tasting sheets, and making new discoveries about the world of chocolate along the way. Participants will **learn about the origins of chocolate**; the components of fine chocolate; the important differences between dark, milk, and white chocolate; and the latest in chocolate trends. The group will also **taste real cocoa beans!**

Your taste buds will be challenged by the chocolatier who will ask questions to determine how good your palate is! Whose palate among your group will be crowned the best? Next up, the chocolatier will **show you how to make an easy and chocolatey dark chocolate fudge sauce**, using a volunteer from the crowd, followed by a tasting with fresh strawberries!

INCLUDED: All materials (except drinking water and cocktail napkins), ingredients, and premium chocolates.

WHAT PARTICIPANTS WALK AWAY WITH: A better understanding of the fascinating world of chocolate and their taste preferences, a free copy of the chocolate recipe made during the event, a copy of the chocolate tasting sheet, the memory of a unique social activity together.

START TIME: Per your group's request.

DURATION: Approximately 50 minutes.

LOCATION: The venue of your choice (private home, office conference room, community room, etc.)

GROUP SIZE: Easily accommodates groups from 3 to 100+. There are no minimum group sizes.

****NO KITCHEN SPACE REQUIRED****

Price:

See DallasChocolateClasses.com for the latest pricing.

Activity 4:

Hands-On Dark Chocolate Baking Party

Bring this chocolate dessert-making activity to your home or space (oven required) as Chef Zach leads you through it together step by step, sharing his tips for getting it perfect! The activity will be hands-on and interactive while your group works together (in pairs) to complete the dessert from scratch. Chef Zach will then share his recipe and techniques for the perfect Chantilly cream to accompany your finished chocolate desserts. Participants enjoy their own individual cake they plate and decorate. Chocolate tasting included.

Each person will receive a copy of the recipe to take home to ensure success every time when making this dessert for friends and family. This recipe will become a favorite!

NOTE: *This activity has a maximum of 8 people.*

INCLUDED: All materials and ingredients.

WHAT PARTICIPANTS WALK AWAY WITH: A better understanding of using chocolate in dessert making, tips and tricks on proper baking, a copy of a chocolate dessert recipe, samples to take home.

START TIME: Per your group's request.

DURATION: Approximately 1 hour 45 minutes.

LOCATION: Your home (private home with kitchen).

GROUP SIZE: Easily accommodates groups from 2 to 8. There are no minimum group sizes.

Price:

See DallasChocolateClasses.com for the latest pricing.

A FEW ADDITIONAL DETAILS

As a host, what do we need to prepare and provide?

Dallas Chocolate Classes Onsite Chocolate-centric Corporate & Group Events are designed to be **low-stress for hosts**. All you need to provide are:

- A comfortable writing and/or work surface area for the participants (large kitchen islands or tables, office conference tables, etc. generally work great. Wine and chocolate pairing can take place with participants seated anywhere).
- Drinking water + cocktail napkin.
- A counter or table top for Zach to place a few items, with a nearby 3-prong plug, situated near the guests for presentation purposes.

That's it!

Can we bring food?

Groups often have food before, during (such as plates of snacks), or after any of the chocolate-themed activities. If you plan on providing snacks or hors d'oeuvre for your group, feel free! This will not interrupt the chocolate fun.

What if we'd like an offsite venue instead?

One of my goals with my onsite activities is to save you money by avoiding venue costs. But if you would like to travel to a rented offsite venue for your event, I work with several nice ones around DFW and can assist you to arrange that. Please note that the costs of rented venues are in addition to those listed above for each activity (these usually add an additional \$350 to \$650 to the total price, depending on the venue).

We want to move forward! How do we complete the booking?

It's easy to book! If you've already paid your minimum online at DallasChocolateClasses.com, your date and requested start time are on the calendar. Zach will call you within 24 hours of your booking to finalize details and answer any remaining questions. If you have not yet paid the minimum, Zach can process that for you over the phone or you can pay your minimum online at your convenience. Zach will then finalize your specific RSVP numbers with you once you know, and you're all set! Payment methods are any credit/debit cards. Some customers like to use alternative forms of payment, so Dallas Chocolate Classes is set up for check payments, Paypal, Venmo, Zelle, or Cash App. Invoices can be provided, too, if needed.

If you have any other questions or are ready to book, call or e-mail Chef Zach any day of the week at
214-289-5419 | zach@dallaschocolateclasses.com

THANK YOU! I LOOK FORWARD TO A FUN AND MEMORABLE TIME TOGETHER LEARNING
ALL ABOUT CHOCOLATE!