



TEAM BUILDING & GROUP EVENTS





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"WHERE FUN, EDUCATION, AND FLAWLESS ORGANISATION BLEND INTO IRRESISTIBLE TEAM BUILDING EXPERIENCES AT MALTA CHOCOLATE FACTORY!"



WHY CHOOSE MALTA CHOCOLATE FACTORY?

Indulge Your Senses at Malta Chocolate Factory: Where Experiences Are Crafted with Care!

Discover a world of delectable delights and unforgettable moments at Malta Chocolate Factory, your ultimate destination for chocolate-themed experiences. Our commitment to excellence is evident in every facet of what we offer, making us your premier choice for all things chocolate.

- **Purpose-Built Excellence:** Immerse yourself in the heart of chocolate craftsmanship within our beautifully designed, air-conditioned events centre. Designed to accommodate up to 30 guests comfortably, it's the perfect setting for intimate gatherings, celebrations, and team-building events.
- **Engaging, Fun, and Entertaining Workshops:** Unleash your inner chocolatier as you join our captivating workshops led by English-speaking, knowledgeable hosts. We believe in the power of learning through enjoyment, ensuring that every moment spent with us is as educational as it is delightful.
- **Tailored Experiences:** At Malta Chocolate Factory, we recognise the uniqueness of each event. That's why we offer unparalleled flexibility, tailoring our experiences to match your specific needs. Your vision comes to life as we customise workshops, themes, and activities that resonate with your desires.
- **Your Schedule, Your Choice:** Busy schedule? No problem. We bring you the convenience of classes running seven days a week, from 10 AM to 8 PM. Choose a time that suits you, and we'll be here, ready to embark on a chocolate-filled adventure together.
- **Seamless Communication:** Our dedicated team is just a message away, ensuring swift responses to your enquiries. With an easy-to-use booking system, reserving your spot has never been simpler. We're not just chocolate artisans; we're here to provide an exceptional customer experience.
- **Easy Payment Options:** We understand that convenience extends to payments too. That's why we offer a range of payment methods to suit your preferences, making your journey with us as smooth as the finest chocolate ganache.

At Malta Chocolate Factory, our passion for chocolate transcends boundaries, and our commitment to crafting memorable experiences knows no limits. Join us on a journey where chocolate becomes an art form, and every occasion turns into a celebration. Book your unique chocolate experience today and savour the sweet moments that will last a lifetime!



PRICES AT A GLANCE

3 hour workshops

- Truffle Making and Artisan Wine Pairing **€75 per person**

2.5 hour workshops

- Truffle Making and Maltese Wine Pairing **€57 per person**
- Truffle Making and Cocktail Workshop **€60 per person**
- Chocolate Making and Maltese Wine Pairing **€47 per person**
- Chocolate Making and Cocktail Workshop **€50 per person**

2 hour workshops

- The Taste of Malta Artisan Wine Pairing **€35 per person**
- Gin and Chocolate Pairing Masterclass **€35 per person**

1.5 hour workshops

- Truffle Making MasterClass **€30 per person**
- Cocktail Making Workshop **€32.50 per person**
- Chocolate and Maltese Wine Pairing **€30 per person**
- Chocolate Making Workshop **€25 per person**

1 hour workshops

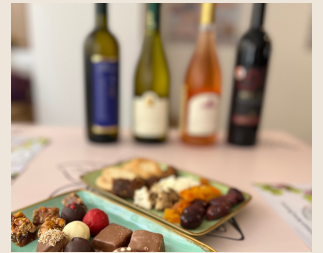
- Creative 3D Chocolate Sculpting Workshop **€15 per person**
- Bespoke workshops created just for you **POA**



TRUFFLE MAKING AND ARTISAN WINE PAIRING

Elevate Your Team's Bond with Decadence with our 3-Hour Team Building Masterpiece! €75 per person

Embark on an exquisite journey of camaraderie and indulgence with our signature 3-hour team building workshop. Uniting the art of truffle making and the finesse of Taste of Malta Artisan Wine pairing, this experience redefines team bonding with a touch of luxury.



Dive into the world of chocolatiering as your team spends an enchanting hour crafting delectable truffles. Guided by our expert chocolatiers, you'll unleash your creativity and teamwork while crafting irresistible treats that melt in your mouth and warm your heart. The truffles will be packaged for you to take home at the end of your experience.

Between the truffle making and wine pairing, take a moment to rejuvenate and reset. Enjoy a short comfort break in a room refreshed for your enjoyment. Sip on teas, coffee, and soft drinks—all included in the package—amidst an ambiance that fosters camaraderie.



Elevate the experience as you transition into a 1.5-hour journey through the world of fine wines. Immerse yourselves in the rich flavours of Malta's artisanal wines, expertly paired with our handcrafted chocolates and a curated selection of gourmet savoury items. A sensorial adventure that promises to tantalise taste buds and spark insightful conversations.

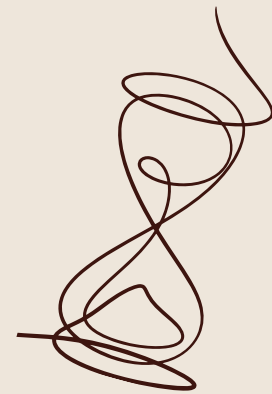
This isn't just a workshop; it's a memory in the making. Forge lasting connections, strengthen bonds, and celebrate achievements as you savour truffles you've crafted and wines you've paired.



At Malta Chocolate Factory, we believe that teamwork thrives when combined with pleasure and shared experiences. Our 3-hour team building workshop embodies this ethos, offering your team an opportunity to create, learn, taste, and connect in an environment designed for ultimate enjoyment.

Prices include teas,
coffees and soft drinks

OUR 2.5 HOUR WORKSHOPS



Truffle Making and Cocktail Masterclass €60 per person



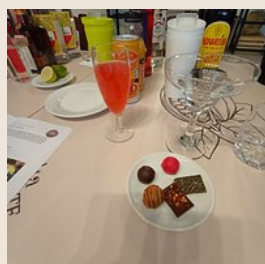
Join us for an exquisite adventure that melds the excellence of our Truffle Class with the enchanting Maltese Wine and Chocolate Pairing experience. Immerse yourself in a captivating workshop that extends over about 2.5 hours, where you'll delve into the art of crafting truffles and mastering the creation of tantalizing cocktails.

Truffle Making & Maltese Wine and Chocolate Pairing €57 per person

Embark on a sensational journey that combines the best of our Truffle Making Master Class and the delightful Maltese Wine and Chocolate Pairing, all wrapped up in a thrilling workshop that lasts approximately 2.5 hours.



Chocolate Making & Cocktail Masterclass €50 per person



Embark on a delightful journey that blends the expertise of our Cocktail Making Masterclass with the enchantment of a Chocolate Making Workshop. Immerse yourself in this captivating experience that spans approximately 2.5 hours, allowing you to explore the art of crafting chocolates and perfecting the craft of mixing sensational cocktails.

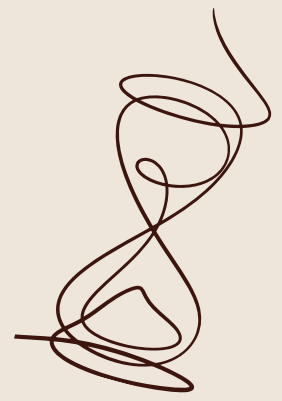
Chocolate Making & Maltese Wine and Chocolate Pairing €47 per person

Join us for a delectable adventure that fuses the mastery of our Chocolate Making Masterclass with the enchanting experience of a Maltese Wine and Chocolate Pairing Workshop. Immerse yourself in this captivating opportunity that stretches across around 2.5 hours, providing you with the chance to discover the intricacies of crafting exquisite chocolates and refining the art of pairing them with exceptional Maltese wines.



New for
2024

OUR 2 HOUR WORKSHOPS



Gin and Chocolate Pairing Workshop **€35 per person**

Embark on a truly unique team-building adventure with our Gin and Chocolate Pairing workshop, where the exquisite flavours of Malta's Island8 small batch handcrafted gin, alongside two other distinctive gins, await to tantalise your senses. Beyond a mere tasting experience, this workshop promises to foster team cohesion and communication through a shared exploration of taste and aroma.



Why is this the perfect team-building activity, you ask? Well, picture this: your team members gathered around a table, eagerly sampling four distinct gin creations, carefully paired with five handmade chocolates. As they savour each sip and bite, conversations flow, bonds strengthen and camaraderie flourishes.

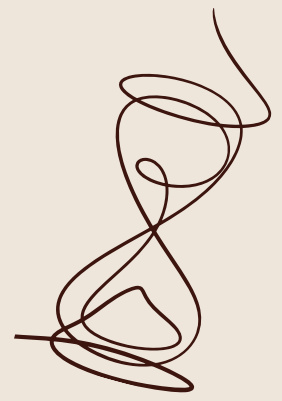
But it's not just about indulging in decadent treats; it's also about learning and discovery. Throughout the workshop, our knowledgeable hosts will guide your team through the intricate art of gin making. They'll offer insights into the meticulous process behind creating Island8's signature blend, as well as the unique characteristics of the other featured gins. From the selection of botanicals to the distillation methods, participants will gain a deeper understanding of the craftsmanship involved in producing these exceptional spirits.

Moreover, as team members engage in discussions about flavour profiles, aroma notes and pairing combinations, they'll develop valuable communication skills and learn to appreciate each other's perspectives. It's a hands-on learning experience that encourages collaboration and creativity in a relaxed and enjoyable setting.

So, whether your team consists of gin aficionados or curious novices, this workshop offers something for everyone. It's an opportunity to awaken the palate, broaden horizons and create lasting memories together. Join us for an unforgettable journey of taste, camaraderie and team-building excellence with Gin and Chocolate Pairing at its finest!

New for
2023

OUR 2 HOUR WORKSHOPS



The Taste of Malta Artisan Wine Pairing €35 per person

Embark on a mouthwatering adventure that celebrates the rich flavours of Malta, blending the artistry of exquisite wines with the finest local produce. Join us for an unforgettable experience of sensory delights, where we'll tantalise your taste buds with the wines from the sunny shores of this Mediterranean gem!



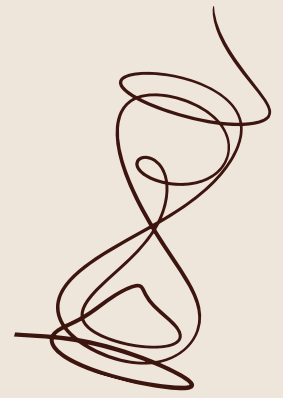
Discover the essence of Maltese terroir as our expert sommeliers handpick a selection of exceptional wines that perfectly complement the unique flavours of our gourmet food offerings. From crisp whites to bold reds, each sip will enhance the delightful nuances of our locally sourced ingredients, elevating your taste experience to new heights.

Prepare your palate for a symphony of flavours! Our culinary artisans have carefully curated a delectable array of Maltese delicacies, ranging from tangy sun-ripened olives to heavenly sheep's milk cheese and melt-in-your-mouth chocolate. Each bite tells a story of Malta's rich culinary heritage, steeped in centuries-old traditions and infused with a modern twist.

Immerse yourself in the lively ambiance as you mingle with fellow connoisseurs, sharing stories, laughter, and the joy of indulging in gastronomic bliss. Our knowledgeable hosts will guide you through each wine, revealing fascinating anecdotes about the cultural significance of the ingredients and the fascinating history behind these culinary treasures.

Unleash your inner epicurean and let your senses be captivated by the enchanting flavours of Malta. Whether you're a seasoned wine enthusiast or a curious food lover, our Taste of Malta Artisan Wine Pairing promises an experience filled with unforgettable memories and delightful discoveries. Join us on this delectable journey and sample the magic of Maltese produce in every sip and every bite!

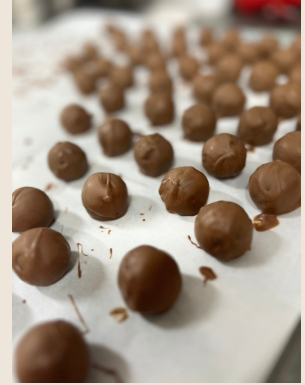
OUR 1.5 HOUR WORKSHOPS



Truffle Making Masterclass €30 per person

Join us for a hands-on experience where you'll create 12 exquisite handmade truffles, ready to be taken home in a beautifully crafted gift box.

Prepare to be immersed in the art of ganache making as our expert chocolatiers guide you through the secrets of creating velvety, melt-in-your-mouth truffles. From selecting the finest ingredients to mastering the delicate balance of flavours, you'll gain the skills to craft truffles that are truly extraordinary.



Cocktail & Chocolate Pairing Masterclass €32.50 per person

Immerse yourself in the art of mixology as our expert mixologists reveal the secrets behind crafting four tantalising cocktails. From classic concoctions to innovative creations, learn the techniques, tips, and tricks that will elevate your home bartending skills to new heights. Shake, stir, and garnish your way to becoming a master of mixology!

But the adventure doesn't stop there! Prepare to tantalise your taste buds as our skilled chocolatiers introduce you to a selection of five heavenly handmade chocolates. Each chocolate has been meticulously crafted to complement and enhance the flavours of the cocktails, creating a harmonious symphony of taste sensations.



Maltese Wine & Chocolate Pairing Workshop €30 per person

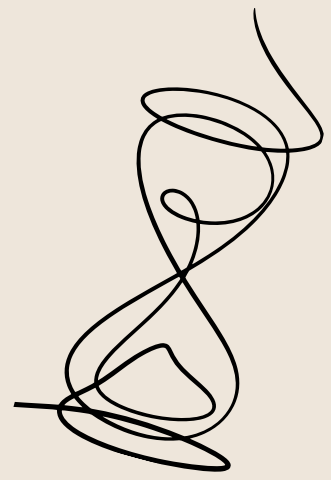
Indulge in a delectable journey through the enchanting flavours of Malta with our Maltese Wine & Chocolate Pairing!

Discover the perfect harmony between four exceptional Maltese wines, including the vibrant Gellewza and the refreshing Girgentina, expertly paired with five tantalising handmade chocolates.

Embark on a taste adventure as you savour each sip of these locally crafted wines, which showcase the unique terroir of Malta's sun-kissed vineyards. The Gellewza, with its rich fruity notes, dances on your palate, while the Girgentina's zesty citrus undertones transport you to the Mediterranean coast. But the magic truly happens when these exquisite wines meet our artisanal chocolates.



OUR 1 HOUR WORKSHOPS



Chocolate Making Workshop €25 per person

During our workshop, you'll be introduced to the fascinating world of chocolate. Learn about the origins and varieties of cocoa, as well as the intricate process of turning raw ingredients into heavenly delights. Our expert chocolatiers will guide you through every step, sharing their knowledge and passion for the craft.

Get ready to unleash your creativity as we dive into the exciting realm of chocolate painting. Learn techniques to decorate your chocolates with mesmerising designs and vibrant colours. From delicate brushstrokes to intricate patterns, you'll create edible masterpieces that are as beautiful as they are delicious.

But the chocolate-making adventure doesn't end there! Discover the secrets of crafting mouthwatering truffles, those heavenly bites of pure indulgence. From selecting the perfect blend of flavours to mastering the art of rolling and coating, you'll acquire the skills to create truffles that will impress even the most discerning palates.

What's more, all the chocolates you create will be ready for you to take home and share (or keep all to yourself—we won't judge!). Treat your loved ones to handmade chocolates that reflect your newfound expertise, or simply relish in the joy of savouring your own creations.



Creative 3D Chocolate Sculpting Workshop €15 per person

Step into a world of whimsy and creativity as we guide you through the art of chocolate sculpting. Unleash your inner artist and bring your fantastical creation to life using our premium, delectable chocolate. From friendly goblins to mischievous dragons, the possibilities are endless!

Our experienced chocolatiers will provide you with expert guidance on using chocolate paint and edible decorations, ensuring that your chocolate creation is not only visually captivating but also a delectable treat for the taste buds. Dive into the wonderful world of chocolate and discover the joy of crafting a unique, edible masterpiece.



ADDED EXTRAS

Food and Drink

- Teas, Coffees and Soft Drinks **€3 per person**
- Teas, Coffees, Soft Drinks and a Selection of Pastries **€5 per person**
- Free Flowing Wines, Beers, Teas, Coffees and Soft Drinks **€6 per person**
- Free Flowing Wines, Beers, Teas, Coffees and Soft Drinks and Finger Buffet **€12 per person**

Branded Chocolates

- 6g chocolate White, Milk or Dark Chocolate wrapped in your branded wrapper **€1 per person**
- 40g Chocolate Bar Chocolate White, Milk or Dark Chocolate wrapped in your branded wrapper **€2.50 per person**
- 100g Chocolate Bar White, Milk or Dark Chocolate wrapped in your branded wrapper **€4.95 per person**
- Branded Hamper **POA**
- Branded Boxed Chocolates **POA**



CONTACT AND BOOKING INFORMATION



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information



Email
enquiries



Our location

www.chocolate.mt

events@mcf.com.mt

77773605

