



# Corporate Events

## Welcome to **Malta Chocolate Factory**

Simply put, we like sharing with others. Our events are designed to:

- Share knowledge
- Promote learning
- Create a collegiate environment for participants to share stories and get to know each other more
- Create an environment of fun

In this catalogue we list our corporate events which you might consider for your next social get together or team building event.

We have a series of school, child and family events too. Our professional expertise means we can work with you to customise any of our events to your needs. Simply talk to one of our Events coordinators.

To contact us:

- Call 7777 3605
- Email [events@mcf.com.mt](mailto:events@mcf.com.mt)
- Come into our premises in Bugibba and meet our team and view our **Experience Centre**



A Day Without  
Chocolate is like a Day  
Without Sunshine

# About Us



malta  
CHOCOLATE  
FACTORY  
✱

**Malta Chocolate Factory** came about from the idea of producing quality chocolate products made from the absolute best chocolate sourced from around the world incorporating local and exotic ingredients.

It meant we could showcase the best of Maltese creativity, with our ideas, designs and products being developed and made by award-winning Maltese chocolatiers.

Opening in August 2017 we started producing Maltese inspired products for locals and tourists alike. These proved popular for their amazing taste, beautiful design and focus on quality.



Our biggest asset is our staff. They are passionate about their work and sharing their extensive knowledge of chocolate with people who visit the premises.

It was therefore no accident that we developed a series of workshops in which to share that knowledge with the general public. We built a series of activities which always had to meet our brand promise of:

- \* **Quality**
- \* **Experiential**
- \* **Value**
- \* **Fun**

In this catalogue we list the various programs we have established and invite you to contact us if you would like to discuss any of these further.

Our Events Manager is available Monday to Friday from 10am to 6pm for your enquiries on **7777 3605**, or via email at **events@mcf.com.mt**



A Day Without  
Chocolate is like a Day  
Without Sunshine



# COVID Compliance

In the current climate we as a business are doing everything to allow our events, and team building exercises to take place on our premises.

As a result of making sure you are safe our events and Corporate team building workshops will be capped at 15 PAX per group due to COVID compliance with social distancing.

Every person will have their own workstation along with their own equipment for our Chocolate Making experience.

We have a strict rule on mask wearing, until those are seated. Along with hand sanitiser in all the appropriate places in the venue.

On top of this the space we're we hold these events is totally private and located above our factory outlet in Bugibba.

We Thank you for continuing to consider our business to bring some much needed joy in these hard times.

The Malta Chocolate Factory



A Day Without  
Chocolate is like a Day  
Without Sunshine







# Chocolate Making Workshop

We love to share our chocolate knowledge with you. In this **Chocolate Making Workshop**, participants discover the history of chocolate and the manufacturing process as well as participate in hands-on chocolate making.

Each participant gets to make their own colourful chocolate figures using coloured cocoa butter and piping delicious **Malta Chocolate Factory** chocolate into cute moulds.

We then go through the recipe, ingredients and the process of truffle making before letting the participants lose on making their own truffles, filling them with a totally flavoursome ganache before rolling and decorating the truffle to showcase their own individualistic flair.

This is a great session guaranteed to get you licking your chocolate covered hands. Very hands-on. Very rewarding. Totally fun.

The **Chocolate Making Workshop** is usually €16.70 for the one hour session.

For groups of 15 or more, we offer a discount down to €15 per participant.



A Day Without  
Chocolate is like a Day  
Without Sunshine





# Wine & Chocolate Pairing

In our one hour **Wine & Chocolate Pairing**, we pair a tasting selection of Maltese wines with some of our premium handmade **Malta Chocolate Factory** chocolates, truffles and pralines.

We discuss the wines and learn where they come from and about the different grape varieties. We also talk about how wine is made, the flavour notes, and compare and contrast these with each other.

We also talk about the history of chocolate and its manufacturing process, and how our quality chocolates are made and we discuss the individual flavour notes of each.

With each of the wines, we pair our chocolate truffles and pralines to show you how chocolates and wines together can enhance each of the other flavours.

Very educational and very fun at the same time.

The **Wine & Chocolate Pairing** is usually €20 for the one hour session. It is suitable for 18 years and older.

For groups of 15 or more, we offer a discount down to €18 per participant.



A Day Without  
Chocolate is like a Day  
Without Sunshine







# Cocktail & Chocolate Masterclass

In our one-hour **Cocktail & Chocolate Masterclass** event we make a number of tasty cocktails and pair them with **Malta Chocolate Factory** chocolate, pralines and truffles to compare and contrast flavours.

We have hand-picked five cocktails from around the world to pair with our handmade chocolates based on flavour and ingredients. We even include a Maltese award winning cocktail which uses local flavours and ingredients only found in Malta!

Participants get involved in the cocktail making process, learning about the tools, terminology and methods of cocktail making. This is a lot of fun, and usually generates a lot of discussion over favourite drinks and chocolates. Participants also get a recipe booklet to take away and try the cocktails at home.

We can cater for all your staff by introducing "mocktails" (non-alcoholic drinks) for participants who don't drink alcohol.

The **Cocktail & Chocolate Masterclass** is usually €20 for the one hour session. It is suitable for 18 years and older.

For groups of 15 or more, we offer a discount down to €18 per participant.



A Day Without  
Chocolate is like a Day  
Without Sunshine



# The MegaClass

Our **MegaClass** has been built on the back of our Wine & Chocolate, Cocktail & Chocolate and Chocolate Making workshops.

The idea behind the **MegaClass** is to extend the time spent at **Malta Chocolate Factory** and on chocolate making and learning activities.

We combine our popular **Chocolate Making Workshop** with either our **Wine & Chocolate Pairing** or **Cocktail & Chocolate Masterclass** to create a mega two-hour plus event.

After finding out how chocolate is made in a hands-on chocolate activity creating fun moulded chocolate treats, and learning about truffles, pralines and ganache by making their own truffles, our participants then get to clean up (when we say hands-on we mean it - chocolate covered hands are a certainty) and immerse themselves into another great experience.

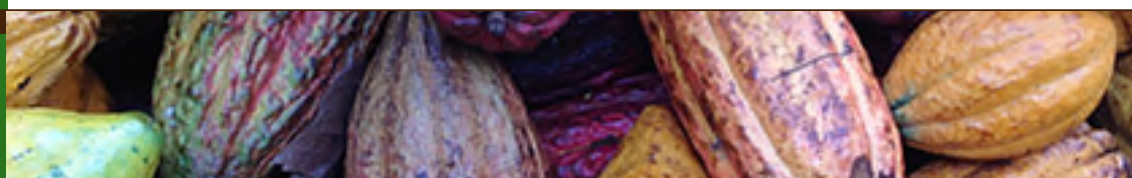
Choosing the **Wine & Chocolate Pairing** stream sees the group tasting some of Malta's indigenous wines, finding out about how it is made and learning to recognise flavour and scent notes. We extend that knowledge by comparing the flavour notes of the wine with specially paired chocolates which help highlight and contrast the flavours of the wine.

The alternative **Cocktail & Chocolate Masterclass** stream has participants getting hands-on again, this time with making five cocktails to taste with a selection of truffles & pralines. A recipe booklet is included so participants can re-create their favourite drink after the session.

The **MegaClass** is specially discounted from our individual classes down to €33 (usually €36.70 for the two individual sessions).

For groups of 15 or more, we offer a further discount down to €30 per participant.

A Day Without  
Chocolate is like a Day  
Without Sunshine



# Extreme Team Builder

In the **Extreme Team Builder** event we show everyone how to make amazing tasting chocolate truffles from scratch. We also give each team a recipe booklet with the recipes and production process. The team's job is to create their own set of truffles for the group to sample and rate. How they look and taste is key!

Along with the chocolate truffles we also share cocktail recipes with the teams. They will learn how to make sample tasters for all to try.

Finally, each team has to pitch their truffle and cocktail pairing to the rest of the group in a fast-paced timed TV style demonstration which shows their flair to sell their concept, products and tastes in a limited timeframe. The rest of the group gets to cast a vote on the presentation, and we tally the scores with prizes being awarded to the winning team.

We run this event with a maximum of 6 or 7 teams. This team-building event has the following benefits

- Gentle team rivalry creates fun and breaks barriers
- Teams learn to work together. If you wish, you can create the teams ahead of the event and give to us so different departments can interact, etc.
- Team members have opportunity to develop and show skills (rapid memory, recipe progression, creativity in design, team management, presentation skills, etc)

The **Extreme Team Builder** is a two-hour plus event and is specially discounted from our individual classes down to €33 (usually €36.70 for the two individual sessions).

For groups of 20 or more, we offer a further discount down to €30 per participant.



malta  
CHOCOLATE  
FACTORY

# Fun Chocolate Events

Looking for something fun to do for an hour?  
Why not join one of our chocolate events with a friend.

Our junior chocolatier class is for children aged 5 to 12. They get to make their own take home creations while learning the history of chocolate & how it is made.  
€11 per child; special €20 for 2 kids



Our adult chocolate making session has you making coloured chocolate moulded shapes and your own truffles, learning about ganache and the other ingredients that go into making chocolates.  
€16.70 per person; special €30 for 2

Great gift idea for that someone who's hard to buy for. A terrific experience with lashings of great tasting chocolate!

If you're 18 and over then why not join our cocktail and chocolate masterclass. Make and taste cocktails and pair them with awesome truffles as we explain some of the secrets of both.  
€20 per person; special €36 for 2



If you're 18 and over you could learn about how wine is made and how to distinguish different tasting notes. Paired with our awesome truffles to show how to pick the right wine for the right flavour.  
€20 per person; special €36 for 2

Book at [www.mcf.com.mt/events](http://www.mcf.com.mt/events)

A Day Without  
Chocolate is like a Day  
Without Sunshine

