



Chocolopolis Tasting Packages

A Chocolopolis Chocolate Tasting is an experience that can be shared with colleagues, friends and family in a fun, hands-on environment. Appropriate for all ages and occasions, your guests will try a range of chocolate made by small, artisan chocolate makers who specialize in the craft of turning the finest flavor cacao beans into silky, smooth and scrumptious chocolate.

Similar to a wine tasting, a chocolate tasting gives you and your guests the opportunity to taste and compare chocolate made with cacao from different parts of the world and by different chocolate makers while learning about artisan chocolate and cacao farming and production. Our chocolate tasting parties provide an opportunity to discover the best chocolate the world have to offer! Below is a list of our standard chocolate-tasting packages.

The Drop-In at Chocolopolis

In-store, 6 people maximum, cost of merchandise

We'll reserve our counter during regular business hours for up to 6 people. We'll provide a 15-minute guided tasting of chocolate made by 5 different artisan chocolate-makers who use the finest flavor cacao beans from around the world. After our guided tasting we'll provide a truffle and a cup of drinking chocolate for each person. We charge you only for the cost of the merchandise you taste. We require a minimum purchase of \$65 before tax. This is a great way to celebrate a milestone with friends or boost employee morale for your team. Requires an advance reservation.

The Budding Connoisseur

2 hours, \$35/person plus tax (8-12 people)

Have a private chocolate tasting at Chocolopolis! The Budding Connoisseur is great for a group of 8 or more people who want to enjoy two hours of chocolate tasting and education after business hours at Chocolopolis. Learn to identify quality chocolate and to understand the chocolate-making process while using your five senses to enjoy and discover the flavor profile of chocolate from different origins. You'll taste chocolate from eight of the finest chocolate makers in the world, and compare it with a childhood favorite bar. You'll get our expert's undivided attention and chocolate knowledge for up to two hours. We provide the expert, the chocolate and the palate cleansers. Participants receive a 10% discount on chocolate purchases made during the course of the evening.

The Sampler

30 minutes, \$15/person plus tax (20 person minimum)

We provide a 30-minute chocolate tasting at your home or office with an abridged version of our Budding Connoisseur package. Each person will sample five different artisan chocolates while learning how to identify chocolate made with fine cacao. Participants receive a 10% discount on any chocolate purchases made during the course of the evening.

The Mingler

For larger groups, \$8/person plus tax, (30 person minimum)

This format is great for social events with larger groups. We'll put a tasting station together with three artisan chocolates to taste. We continuously do mini-tastings as guests approach the table, tailored to their level of interest. The Mingler is great for professional organizations holding receptions. The price includes up to 2 hours of our time. We are happy to provide separate pricing for events lasting longer than 2 hours. Participants receive a 10% discount on any purchases of chocolate made during the event.

Custom Tastings

We're also happy to work with you to create customized tasting events tailored to meet your particular needs. Customers have booked chocolate tastings for employee morale building events, dinner parties, professional receptions, birthday parties, and other celebrations. We can also design a chocolate tasting that complements a particular theme or interest.

For example, tastings could spotlight:

- Chocolate containing cacao from certain countries or regions (e.g. Mexico, Africa, Southeast Asia)
- Chocolate makers from particular countries (e.g. France, Italy)
- Chocolate makers focused on fair trade and sustainability
- Chocolate with particular flavor profiles (e.g. fruity, earthy, floral)
- All dark, milk or white chocolate
- All kosher chocolate
- Chocolate paired with beer, coffee, port, scotch, wine or Dry Soda

The possibilities are endless!

Please call or email Mark Kotzer at 206-427-3484 or mark@chocolopolis.com to book a tasting or to discuss the specifics of the event you would like to hold.