CHOCOLATE & COFFEE

We all know chocolate and coffee are the best catalysts for a productive meeting, so let us bring your group on an indulgent journey with all things chocolatey accompanied by the best fresh barista – made coffee.



A THEMED BREAK FOR ALL THE SENSES

TASTES	Savour in top quality single-origin chocolates and live chocolate dessert station, perfectly blending with the rich and flavourful characteristics of coffee.
SMELLS	Let the lingering aromatic scent of cocoa and coffee further elevate your sensory journey.
SIGHTS	Watch dreamy scenes of creamy and melting chocolate mixing and blending on LED screen.
SOUNDS	Wake everyone up with 70's and 80's soul music, including of course "You Sexy Thing" by 'Hot Chocolate'
INTERACT	What could be better than a fine cup of coffee, freshly brewed by our professional baristas?



BREWING COFFEE BAR

LIVE CHISEL TABLE

Fuel up with an artisan coffee freshly brewed by our barista. Awake your senses with the invigorating aroma from our freshly roasted coffee beans.

Feature top quality single-origin chocolate blocks from Madagascar and Ghana, with carving chisels for you to chip yourself a piece of fine chocolate.

CHOCOLATE STATIONS

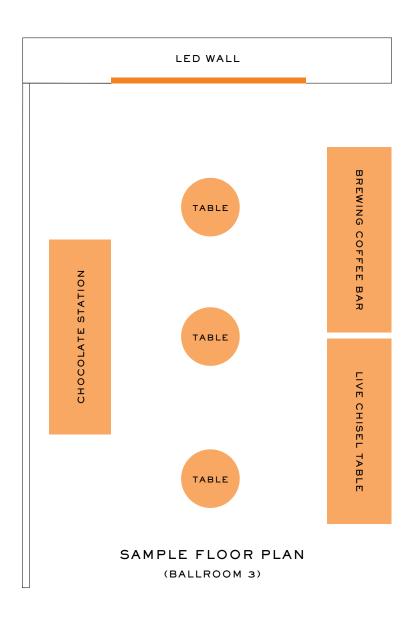
Enjoy an assortment of premium chocolate and desserts including orange and chocolate mousse, flourless chocolate cake with kahlua marshmallow and chocolate yuzu cake. The assorted pralines will add a perfect note to your ultimate chocoholic experience.

Menu

- A range of single origin chocolate
- Orange and chocolate mousse
- Flourless chocolate cake with kahlua marshmallow
- Chocolate yuzu cake
- Assorted pralines
- Freshly chiselled artisan chocolate

Drinks

- Artisan coffee
- Hot chocolate



Suitable for conference groups of 50 to 100 guests. For enquiries or bookings, please call +852 3552 3039 or email cdhkg.mice@cordishotels.com to contact our event specialists.

