

What's On at the Maleny Chocolate Factory?



Art of Chocolate Workshop

In our hands-on experience, you'll have the opportunity to use our state-of-the-art chocolate machines, learning the techniques and secrets behind creating exquisite chocolates. No prior kitchen experience is necessary; our classes are designed to be fun, informal, and accessible to everyone.

- **Cost per attendee:** \$120
- **Program length:** 2 hours
- **Date:** Monthly, first Saturday of each month. Please click on "Book now" for upcoming dates.
- **Bring:** Clothes you are okay to get messy in or an apron, closed-in shoes, and a jumper/jacket as it is cool in our factory.
- **Age Suitability:** Workshop is suitable for children 10 years and older with a paying adult.

Further to this, we offer a Tasting opportunity on **weekdays at either 10am or 2pm** - Bookings are essential.

Tastings

Embark on a tantalising chocolate journey with our expert team guiding you through an immersive tasting experience, etc that make our products extraordinary. This is a unique opportunity to savour our timeless favourites, including the luscious Raspberry Smash, delightful Honeycomb, and decadent Chocolate Dipped Strawberries. Prepare for a chocolate revelation – supermarket chocolates will forever pale in comparison!

- **Cost:** Adults – \$12, Children – \$8
- **Community Commitment:** As part of our commitment to the community, we invite not-for-profit, aged care, and community groups with more than 6 participants to reach out via email to troy@malenychocolate.co for a complimentary tasting experience. It's our way of giving back and spreading the joy of exquisite chocolates.