

PIECE, LOVE & CHOCOLATE

If it's chocolate or cocoa-related, we have it! (And if we don't have it right now, we can make it for you!) Here are just some of the types of offerings you can find at Piece, Love & Chocolate, or order through our website,

www.pieceloveandchocolate.com

Our Chocolates:

With over 50 different tastes and textures to choose from, our chocolates are always created from the freshest ingredients possible, including fine couverture chocolates, cream, butter, fruits, nuts and spices. We also have many selections that are dairy-free and vegan.

Featured Chocolates From the World's Finest Chocolatiers:

We source many exquisite chocolates and chocolate products from bean-to-bar artisans.

Our Dessert Menu:

All desserts are hand-crafted and made from scratch with the highest quality ingredients.





Our Offerings

Custom Cakes:

We'll create the cake of your dreams - you choose from a variety of cake flavors, luscious mousse fillings, and decadent buttercreams. All custom cakes can be designed with a personal message and garnish of choice.



Petite Pastries:

The perfect two-bite dessert for an elegant or casual gathering, dessert buffet or dessert bar. We offer a variety of items from truffles to brownie bites - all decadent, elegant, easy to serve and enjoy.

For media inquiries, please contact:

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Weddings:

We offer complimentary consultations as a start to your relationship with Piece, Love & Chocolate, ending in the Dessert of Your Dreams on your special day. We offer traditional--and non-traditional!-- tiered wedding cakes, as well as cupcakes, sheet cakes and petite pastries. Let us help you design and coordinate a grande finale to your once-in-a-lifetime event!



Private and In-Store Classes:

Our classes cover all things chocolate with an emphasis on FUN. You will learn a lot, you will taste and experience a variety of chocolates, you may even make chocolate treats yourself - but most of all, you will have fun! We'll come to you for an unforgettable, unique special occasion event (e.g. birthday parties and bridal showers,) or bring your friends or your honey to one of our scheduled, public in-store classes (our class calendar is here: <http://pieceloveandchocolate.com/class-calendar>.) Class offerings include: Chocolate Appreciation 101; Tasty Truffle Techniques; Chocolate and Beer Pairing and/or Chocolate and Wine Pairing; or our Chocolate Lab 101 classes such as Chocolate Souffle & Flourless Cake or Molten Chocolate Lava Cake & Three Sauces.



Our Offerings

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Corporate Gifts:

Overflowing with delicious chocolate pastries, truffles, cookies and more, our exclusive gift baskets are the perfect way to show your appreciation. Piece, Love & Chocolate's B2B gift solution program provides artisanal, hand-crafted chocolate made especially for corporate gifts. We can also place your company's logo on truffles for an absolutely unique and customized gift.

Corporate Services:

We create impressive dessert buffets that will keep them talking around the water cooler for months to come. Whether you hire us for a dessert-only affair, or want a sweet grand finale to complement your savory caterer, our desserts are sure to add delicious elegance to your office festivities.

We also create lovely event cakes for birthdays, recognitions and other celebrations around your office that make your coworkers feel extra special.

When working in a team, getting your hands dirty in the kitchen is a valuable community-building experience. Book a baking or truffle-making class for your team in-store at our Pearl Street location (max 10 participants). We also offer a series of interactive off-site workshops/classes, including our craft beer or fine wine & chocolate dessert pairings, and our Chocolate Appreciation 101 workshop (an entertaining and educational look at bean-to-bar production and chocolate from around the world).

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