HOTEL Chocolat.



Corporate Gift Guide

Real chocolate. Real ingredients.
A real impression on clients and colleagues.

hotelchocolat.com/corporate



Where to Find us

Online: hotelchocolat.com/corporate
By email: corporate@hotelchocolat.com
By phone: 03444 93 23 23 option 5
By store: hotelchocolat.com/stores



ANGUS THIRLWELL
CEO AND FOUNDER

It Started with Spirit

When the very first Hotel Chocolat store opened its doors in North London in 2004, it was the start of a revolution in British chocolate. Two entrepreneurs, Angus Thirlwell and Peter Harris, were on a mission to make chocolate exciting again.

Everything we do is still guided by the three unwavering values that we started with – and always will be...



Originality

We're constantly striving to be one surprising step ahead. We take inspiration from everything we love; from the fruit at our cacao farm's lush rainforest surroundings to classic British desserts and tipples. Right from the start, we've never played by the rules of what people said a chocolate company should be.



Authenticity

We're one of the world's few chocolatiers to actually grow cacao on our Saint Lucian cacao farm, Rabot Estate. Connecting cacao-growing with imaginative chocolate crafting makes us unique in the UK and gives us an in-depth understanding of the factors that impact the final flavour of our chocolate. You can stay at our cacao estate too.



Ethics

You work too hard for bad chocolate. Farmers work too hard for cheap cacao. Through gentle farming and guaranteed premiums for their work, we're bringing the world's love of chocolate back to the farmers who make it possible, with a fairer share of the rewards and the tools they need to grow exceptional cacao.



Our Corporate Service

More memorable than the branded water bottle and, dare we say, more satisfying than the fruit basket. Leave a real impression on clients, colleagues, partners and prospectives with imaginative chocolate gifts made with real high-cacao chocolate and real ingredients.

Discover gifts that are just to their taste – from chocolates bursting with fruit zing to desserts reimagined in chocolate.

High-spend discounts

Orders over £500 include a favourable rate.

Easy multi-address delivery

Ordering for more than one client or colleague? Deliver to as many addresses as you like.

Gift-ready presentation

Present gifts in an elegant wrap, box or hand-tied gift bag, with a complimentary personalised gift message.

Add the Finishing Touches and Deliver Effortlessly

Because the presentation is just as important as the present, you can finish yours with an elegant box, concierge bag or statement ribbon-tied hamper.

Boxed selections can also be trimmed with a complimentary 'Thank You', 'Congratulations' or seasonal message wrap. Then add a free message card at checkout, before delivering to multiple addresses, effortlessly.



How to order

1. Browse our full collection at hotelchocolat.com
2. Contact our dedicated sales team by phone or email to discuss your order
3. Select your gifts, with high-spend discounts over £500
4. Choose a gift box, bag – or complimentary message wrap for our boxed selections – and add a free personalised message card
5. Provide recipient details and delivery dates, and our sales team will arrange the rest

Delivery options

Single address

Send your gifts to one delivery address, with our dedicated team on hand to support.

Multiple addresses

Send to a limitless number of different addresses in a single order.

Explore Gifts for Every Occasion

Welcome new starters with a gift that makes them feel part of the team from day one. Send clients a thank-you that earns a thank-you in turn. Give the team a reward they'll savour (and remember).

Christmas isn't the only occasion worth gifting for, from recognition to retention, find memorable yet effortless gifts for every business moment worth celebrating.





Everything 58-Piece Boxed Selection

£55

Let them select their gift

Sending your gift last-minute? Or not sure what they'd choose? Our Gift Cards are redeemable across our full collection online and in-store, plus drinks at our *Velvetiser*® Cafés.

Presented in a stylish ribbon-handled bag with space for a personal message.

Find a Boxed Selection for Every Taste and Occasion

Memorable for them yet effortless for you, boxed selections are our gifting signature for all occasions.

Imaginative recipes, crafted with the highest-quality cacao and ingredients, curated to suit every taste and presented ready to gift. Choose from 3-, 6-, 9-, 18-, 27/29- and 58-piece selections, then finish with a complimentary 'Thank You', 'Congratulations' or seasonal message wrap.

Our recommendations:



For the new starter

A little of 'everything' to savour while they're still getting to know everyone: Everything 9-piece boxed selection with 'Congratulations' message wrap.

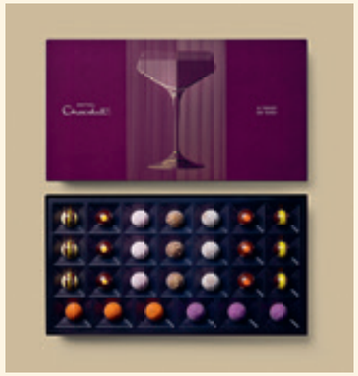
£14



For festive thank-yous

Send festive greetings via everyone's favourite seasonal flavours, reimagined in chocolate form: Classic Christmas 18-piece boxed selection.

£24



For well-deserved well-dones

For polished-off projects and sealed deals, toast their success with sophisticatedly tipsy chocolates: A Twist of Tipsy 27-piece boxed selection with 'Thank You' message wrap.

£34

Match Their Gift to Their Tastes

Imagine the joy of lifting the lid on all the flavours you love most. Exuberantly Fruity for those who favour bold fruit zing. Serious Dark Fix for lovers of the deep and decadent. A Twist of Tipsy for those who revel in the warmth of real whisky and rum. Or Patisserie Dreamer for those who always find room for dessert. Over 20 years of flavour obsession goes into every recipe we craft, meaning you can gift an experience you know they'll love, from first taste to last bite.



Everything

For a taste of all our flavours, or for those you're still getting to know.



Exuberantly Fruity

A celebration of fruit in all its zesty, punchy glory.



Serious Dark Fix

Deep. Decadent. Gloriously simple, intensely satisfying.



Patisserie Dreamer

For the dessert menu peekers. All things baked and beautiful.



A Twist of Tipsy

Tipsy chocolate, done right – with a generous measure of the real thing.

Alcohol-free boxed selections

Milk Devotee | Patisserie Dreamer | Exuberantly Fruity | Notably Nutty | Unbelievably Vegan

Milk Devotee

Anything but forgettable.





Notably Nutty

A medley of super-smooth and epically crunchy.

Find Their Chocolate Love Match

Want to tailor your selection? Take our Chocolate Love Match quiz to reveal the flavour profile that's right for them (and for you).

Not sure which they'll love?

Take our 3-step Chocolate Love Match quiz



Serious Dark Fix 58-Piece Boxed Selection

Two tiers of best-loved dark recipes, including pralines, fruit-infused chocolates and Batons. Also available in Everything.

£55

Make a Statement with VIPs (Very Impressive Presents)

When the occasion calls for a grand gesture, our most generous boxed selections, Chocolatier's Tables and Cabinets step into the spotlight.

Our 58-piece boxed selections – available in Serious Dark Fix and Everything – impress with two tiers of recipes and immersive storytelling beneath the lid, for a wow-worthy unboxing experience.

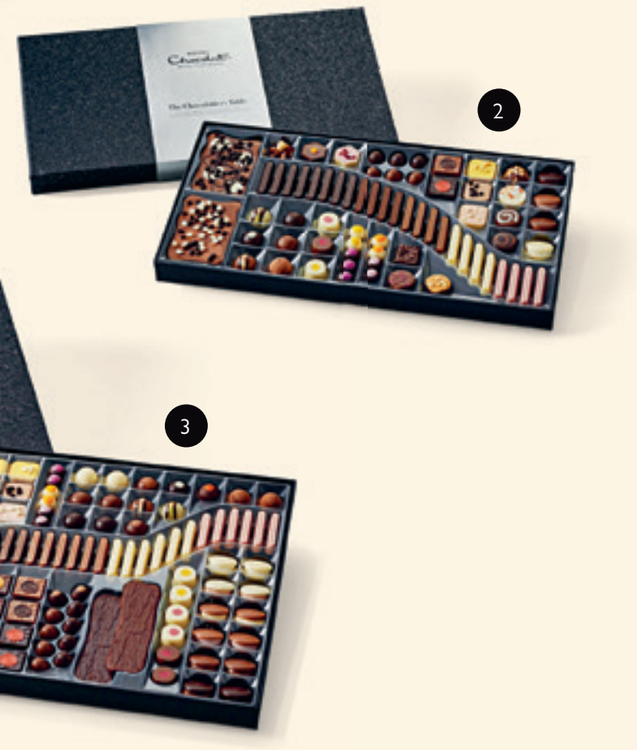
As for our tables and cabinets, these glittering black boxes conceal as many as 121 chocolates. Presented beautifully, they're available in a selection of milk, dark and alcohol-free options. Whichever you choose, these statement pieces are designed to captivate from first glance to final taste.



1. **The Classic Cabinet**
   Two tiers, 61 alcohol-free chocolates, from truffles to pralines and caramels. Also available in Dark (with 59 chocolates, including recipes with alcohol).
   £80

2 **The Chocolatier's Table**
An extensive selection of 69 pralines, tipples, truffles across all our chocolate genres.
£95

3 **The Grand Chocolatier's Table**
121 iconic pralines, tipples, solid Slabs and Batons, and more, across all our chocolate genres.
£150



A Team-Building Trip They'll Never Forget

Planning a company retreat? Inspire your colleagues in the place that inspires us – our Rabot Hotel boutique resort and cacao farm in Saint Lucia. Make team-building memorable with chocolate-making workshops and farm tours.

Gather the team around inventive cacao cuisine served against a mountain backdrop. And take downtime up a notch with stints at the infinity pool or spa. The resort is home to spaces for corporate events, alongside 25 private luxury lodges, all nestled within lush, tropical rainforest.







Rabot Estate has been a part of our story for over 20 years, after we purchased it as part of our mission to get closer to the ingredient we love most – cacao.

Growing and harvesting our own here gives us a deeper understanding of how to farm in a way that protects biodiversity and empowers cacao farmers, as well as how to get the best flavour out of our cacao beans. We've also seen first-hand how ingredients that grow together, go together – from the coffee plants that thrive beneath our cacao trees to the tropical fruits that grow alongside them.

A unique location for connection, creativity and collaboration, Rabot Estate offers a setting unlike any other for your next corporate trip.

Discover more at saintlucia.hotelchocolat.com/meetings-events

Transform Your Team's Tea Breaks

The work week runs better on chocolate. Made for sharing, savouring and dunking, our Batons and Macarons are destined for the break room table.

Let them power the afternoon meetings, the huddles, and lift the team through the 3pm slump.

1. **Macarons**

   Light-as-air whip, nestled between two discs of solid high-cacao chocolate. Seven recipes available, including Caramel Cheesecake and Neapolitan.

   From £9.95

2. **Batons**

   Solid chocolate, precisely measured for just the right 'snap', melt and dunkability. Over 10 recipes available, from **mellow 40% milk** to powerful **85% dark**.

   From £8.95

Make Every Day Feel Like Friday with Desk Drops

Nothing inspires team spirit like a ribbon-tied bag filled with smooth chocolate puddles – or a solid chocolate Slab loaded with malty caramel, nibbly biscuits or crunchy nuts.

The kind of token that makes an ordinary day feel like a Friday, use our desk drops for recognition, marking a company milestone or any day that calls for a pick-me-up.



Salted Caramel Puddles

Our bespoke caramel-milk blend, in bite-size form. All the malty notes of caramel and all the mellow smoothness of high-cacao milk chocolate, lifted with a tingle of sea salt.

£7.95

Mississippi Mud Pie Slab

A dessert-inspired meeting of smooth milk and white chocolate with crunchy cocoa biscuit, expressed as a satisfyingly thick slab.

From £4.65



Elevate Every Event

Conferences, away days, team events and town halls – leave a 3- or 6-piece boxed selection on every seat to get attendees talking before the agenda even starts.

1. **Milk Devotee 3-Piece Boxed Selection**
   £5
2. **Serious Dark Fix 6-Piece Boxed Selection**
   £10
3. **Everything 6-Piece Boxed Selection**
   £10





Bring a Drinking Chocolate Café to the Office...

THE ALL-NEW VELVETISER®

No more café runs required. The complete system for hot and iced chocolate, the ALL-NEW *Velvetiser®*, lets you savour barista-grade drinking chocolate without leaving the building.

Place at the drinks station to serve a velvet-smooth welcome to clients; let your team sip deeply satisfying hot chocolate over the morning huddles – and ice-cold chocolate during afternoon catch-ups.

ALL-NEW *Velvetiser®* system includes:

Velvetiser® machine

x1 *Podcup™*

x1 *Podglass™*

x10 drinking chocolate sachets



Podcup™ and *Podglass™* Duos

The *Velvetiser®* system comes with a *Podcup™* for hot and a *Podglass™* for cold, each precisely crafted to elevate the drinking chocolate ritual.

Add a selection of our serveware duos onto your order so the whole team can share in the experience.

From £20



Let Them Drink Chocolate

A cut above the expected teas, coffees and instant drinks,
our drinking chocolate is made with real high-cacao chocolate.
Hot or iced, rich or mellow, fruity or nutty, there's a recipe
for every taste.

Keep the drinks station stocked for team meetings,
the 3pm pick-me-up and client refreshments they'll come back for.



Boxes of 10 sachets
from £14.95

Explore the Drinking Chocolate Library:

Not Sure Where To Start? We recommend...

Crowd-pleasers
for team meetings



Classic 70%
Hot Chocolate

Salted Caramel
Hot Chocolate

Caffè Mocha Latte
Hot Chocolate

Inventive recipes
to spark inspiration



Chilli
Hot Chocolate

Hazelnut Praline
Hot Chocolate

Black Forest Gateau
Hot Chocolate

Iced chocolate
for ice-breakers



Banana
Iced Chocolate

Mint
Iced Chocolate

Crème Brûlée
Iced Chocolate



Three recipes to discover

Chocolate

The original. Deeply chocolatey. Sublimely smooth.

Salted Caramel

Malty, not-too-sweet caramel notes with a dash of salt.

Espresso Martini

Our take on the classic cocktail. Punchy coffee; creamy white chocolate.

500ml | **£23 each**

Raise a Toast (and Raise the Bar)

Not every occasion calls for chocolate you unwrap. Sometimes it calls for chocolate you can pour.

From malty Cacao Gin to silky *Velvetised*® Creams – think real melted chocolate melded with crisp vodka and cream – celebrate a job well-done, toast your team or present a valued client with a bottle worth savouring.

Gift Alcohol-Free and Plant-Based with Confidence

It's not 5pm everywhere – and a thoughtful gift list considers every individual on it.

Over 70 of our recipes are vegan-friendly, and still made with cacao as the star ingredient. Meanwhile, our alcohol-free collections feature mellow caramels, patisserie-inspired truffles and solid chocolate, presented ready to gift.

All crafted with the same imagination and quality, just without the dairy or alcohol.

45% Nutmilk

Our Unbelievably Vegan* chocolate. Made with finely milled hazelnuts instead of milk. Smooth and mellow at 45% cacao, it has all the chocolatey depth you'd expect from our milk recipes.

Speak to our dedicated corporate team for personalised alcohol-free and plant-based recommendations.

Unbelievably Vegan* 18-Piece Boxed Selection

A collection of smooth dark and creamy Nutmilk chocolates, including salted caramel, raspberry and ginger-infused recipes.

£24



* We believe our dark and Nutmilk chocolate is suitable for vegans, however as it is made in the same environment as our milk chocolate, we cannot guarantee it is free from milk.



How to Contact Us

Through Our (Quick and Easy) Form:

Online: hotelchocolat.com/corporate
By email: corporate@hotelchocolat.com
By phone: 03444 93 23 23 option 5
Your nearest store: hotelchocolat.com/stores

Pass me on or recycle me

recycle