



CONSPIRACY

CHOCOLATE

# WEDDING FAVOURS CUSTOMISATION





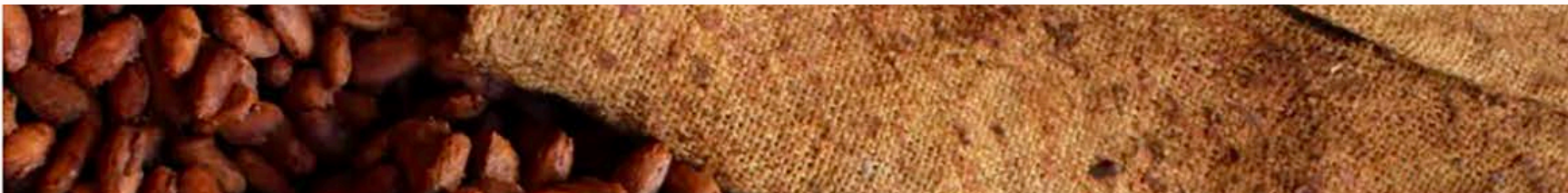
## CONSPIRACY CHOCOLATE

Born in Hong Kong in 2018, Conspiracy make small batch craft chocolate of cacao beans from a single farm in Vietnam and processing it traditionally to retain the natural health benefit and flavour complexity of high grade cacao and it's terroir, sourced directly from an expert farmer, in a close relationship and cooperation with him.

While a "chocolatier" specialises in working with chocolate, a Chocolate Maker (us) focuses on making the best chocolate possible. We focus on making a premium and sustainable bean-to-bar chocolate.

## BEAN-TO-BAR

Bean-to-bar or "craft" chocolate is a category of chocolate making which focuses on flavour development starting at the cacao tree. A bean-to-bar maker's goal is similar to that of a wine/whiskey maker; intentionally bringing out the terroir in its cleanest, most vibrant aroma and focusing on high quality with distinctive, memorable tasting notes.





# SUSTAINABILITY

Sustainability is an integral part of everything we do.  
Our sustainability efforts include:

- Direct Sourcing
- Fair trade minimum: 216% of the fair trade price for cacao beans
- Working only with smallholder farms
- Zero tolerance for child and forced labour
- Organic farming practices and techniques
- Promoting regional ingredients
- Minimising carbon footprint
- Reduction of single-use plastic using only compostable packaging
- Commitment to zero food waste
- Commitment to support local community





## CELEBRATING WITH CHOCOLATE

Chocolate can play a fun & useful role in a wedding as well as sharing something truly personal with your guests.

The chocolate can be used on the table with the name tag of the guest or as the name tag itself.

It can be tailored to tell the story through the packaging, text and flavour of the couple and act as a souvenir from a wonderful time.

From the table to a goodie bag, chocolate is a nice personal attention that continues the celebration.



# CHOCOLATE BARS





# CUSTOMISED CHOCOLATE BARS

Conspiracy Chocolate offers a variety of bars that blend East and West flavours. Our chocolates range from classic milk to dark chocolate as well as a wide array of flavours. With their vibrant design, they make the perfect gift.

The co-branding options for our 50g and 30g chocolates bars are;

## Fully customised

Fully customised packaging with design elements and feel desired to match the couple, the venue or the event.

Gold foil available, can make for bar size 90 x 152 mm (50g) and 70 x 113 mm (30g).

MOQ - 500 pieces

Lead-time - 20 working days

Pricing based on flavour



## Partly-customised

Custom and designed textured sticker covering half of a white envelope made of elegant textured paper.

The sticker is cotton-paper and can accommodate the company logo as well as 1-2 key elements. Can make for bar size 90 x 152 mm (50g), 75 x 120 mm (30g) and 70 x 125 mm (15g).

MOQ - 80 pieces

Lead-time - 7 working days

Pricing based on flavour





# PACKAGING STYLE

*Some examples of our existing packaging style*



50g and 30g bars fully customised



50g fully customised bar



50g partly customised



50g partly customised



30g fully customised bar



30g fully customised bar



30g partly customised bar



15g partly customised bar



15g partly customised bars



# CONFECTIONERY







## CUSTOMISED CONFECTIONERY

Half design



Branded and designed sticker to go on top of our 4/8 bonbon box.

The sticker is cotton-paper. Logo and 1-2 elements. No gold foil option.

MOQ - 50 pieces

Lead-time - 10 days

Full design



Fully co-branded packaging with design elements and feel desired. Gold foil available.

MOQ - 300 pieces

Lead-time - 20 days

*The bonbon flavours are colours can be selected to match the event / theme*

# FLAVOURS

## CHOCOLATE BARS



- Signature Dark Milk Chocolate
- Signature Dark 75% Chocolate
- 60% Dark Chocolate with Salt
- Hazelnut
- Salt & Caramel
- Floral Earl Grey
- Taiwan Oolong
- Genmaicha Tea
- Miso and Pine Nut
- Coffee Caramel
- Black Sesame
- Raspberry Timut

## CHOCOLATE BONBONS



- Signature Dark Milk Chocolate
- Signature Dark 75% Chocolate
- Salted Caramel
- Tonka Caramel
- Hazelnut
- Pistachio
- Floral Earl Grey
- Osmanthus Oolong tea
- Jasmine Tea
- Yuzu

*Contact us for seasonal specials and custom flavours*





## CHOCOLATE EVENTS

The perfect activation event, we can offer two types of chocolate events;

- 1) Chocolate Display - can include chocolate blocks to shave in front of the guests, plates hand-painted bonbons, chocolate squares or chocolate tasting boards (CC team can be there or we simply provide you with the chocolates for guests to enjoy at leisure)
- 2) Chocolate truffles - rolling truffle in front of the guest, possible for the guest to choose which flavour he wants.
- 3) Chocolate Tasting - 4 chocolate boards with blocks or chocolate shards for people to taste in a particular order. Can be directed by CC team or we can provide some written note for the guests to follow the tasting flow.

*\*Event cost based on event type and number of people*



# CONTACT

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## SOCIALS

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