



CONSPIRACY

CHOCOLATE

# WEDDING FAVOURS



EMAIL ME THIS  
CATALOGUE

## CONTACT OUR WEDDING CONSULTANT

### EMAIL

celine@conspiracychocolate.com

### WHATSAPP



5503 1326

### MAILING ADDRESS

Conspiracy Chocolate Limited  
Unit A&B, 8/F, Block 2, Kingley  
Industrial Building  
33-35 Yip Kan Street  
Wong Chuk Hang

### WEBSITE

conspiracychocolate.com

### SOCIALS



@conspiracychocolate





## 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.





## CUSTOMISATION

Chocolate can play a fun and useful role in events or to highlight special occasion, leaving a lasting impression on guests. Because of its nature, a packaged chocolate can be brought back as a souvenir, extending the reach of your efforts.

It can enhance a table setting, promote a special message and convey an ambiance.

The chocolate can be tailored to tell the story of the couple through the packaging, text and flavour and allows them to share something truly personal with their guests

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



## Half-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 - 50 pieces

Lead-time - 10 working days

Pricing based on flavour



# PACKAGING STYLE EXAMPLES



50g and 30g bars fully customised



30g partly customised bar



50g partly customised bars



50g fully customised



30g partly customised bar



50g partly customised bars

# CUSTOMISED CONFECTIONERY





### BOX OF 2 BONBONS

### BOX OF 4 BONBONS

### CUSTOMISATION OPTIONS



*Branded and designed cotton-paper label with logo, colours, and 1-2 elements. No gold foil / UV option. MOQ - 50 pieces Lead-time - 10 days*

Elegant box of 2 and 4 bonbons, comes with a custom card with the flavour details and a personal note from the couple.

Flavours: Dark 60%, Salted Caramel, Hazelnut, Floral Earl Grey, Osmanthus Oolong tea.



*Fully co-branded packaging with design elements and desired brand feel. Gold foil / UV available. MOQ - 300 pieces Lead-time - 20 days*

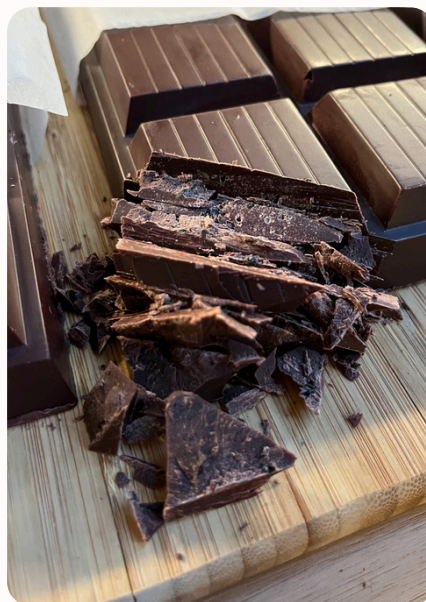


## CHOCOLATE EVENTS

The perfect activation event, we can offer different 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), as well as decorations like cacao pods, leaves, etc.
- 2) Chocolate truffles - rolling truffle in front of the guest, possible for the guest to choose which flavour (s)he wants. Alternatively, we can propose a hands-on chocolate truffle making workshop for up to 80 guests.
- 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 - other types of events available upon request*





## 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