

# Concept Chocolate

OPENS ITS DOORS AND WELCOMES YOU



Come and see how craftsmen work and taste the caramels and pralines we produce



CONCEPT  
CHOCOLATE

## CONTACT US :

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[www.conceptchocolate.eu](http://www.conceptchocolate.eu)

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Proud of its experience and know-how in personalised chocolates, Concept Chocolate is delighted to offer you an opportunity to learn all about the art of chocolate making.

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**IMPORTANT.**

any reservation will involve the knowledge and acceptance of the general conditions of visit see page 19  
Prices are valid until 31/12/2015 - all VAT and charges included

# Introduction

Proud of its experience and know-how in personalised chocolates, Concept Chocolate is delighted to offer you an opportunity to learn all about the art of chocolate making.

Time-honoured production, natural products, 100% cocoa butter and respect for the great tradition of Belgian chocolate are the qualities that have made Concept Chocolate the specialist in personalised chocolate and packaging.

Come and see how craftsmen work and taste the caramels and pralines we produce...

All the steps in the manual production of chocolates are performed in front of your eyes: tempering, preparation and filling the casts, demoulding and packing. And of course, the crucial moment of tasting is not forgotten!

Discover our different types of visits :

1. Classic visit
2. Visit with active participation of the visitors
3. Visit with « wine/beer & chocolate » tasting
4. Visit with active participation + “ wine/beer and chocolate “

INFOS & RESERVATIONS :

Concept Chocolate sprl | Rue des Chardons 19 | B-1030 Bruxelles  
T : (+32) 02/242 94 66 | F : (+32) 02/242 95 14 | @ : info@conceptchocolate.eu  
TVA : BE 0840.529.348



# Classic Visits

## Practical informations

<u>Duration :</u>	1 hour.
<u>Opening time :</u>	Monday to Saturday from 9 am to 5 pm - Only on reservation. Sunday from 9 am to 12 noon - Only on reservation
<u>Groups size :</u>	120 persons maximum.
<u>Languages :</u>	French, Dutch, English, German, Spanish, Italian, Danish, Swedish, Norwegian, Greek, Japanese, etc.

### The 6-steps visit program :

1. Introduction and presentation of the Concept Chocolate.
2. Short history of cacao
3. Dressing chocolate and moulds crafting
4. Chocolates making demonstration.
5. Tasting
6. Buy opportunity (Credit cards accepted).



Only a reservation objected to a mail transaction and confirmed by both parties is valid. Cash payments or card payments are accepted as well as invoicing (only if complete voucher is addressed to Concept Chocolate. Invoices are payable at date of reception.)

# Classic visit

## Prices



### Less than 20 persons (1H)

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Forfait price

€ **161**

+ Guiding fee included for 1h  
Duration : 1h00



### More than 20 persons (1H)

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€ **5**pp

+ 61 € guiding fee for 1h  
Duration : 1h00



Free entrance for 1 teacher / 10 students

#### IMPORTANT.

any reservation will involve the knowledge and acceptance of the general conditions of visit see page 19  
Prices are valid until 31/12/2017 - all VAT and charges included

# Classic Workshop

## Active participation

### Practical informations

<u>Duration :</u>	Between 1h30 and 2h depending of amount of participants
<u>Opening time :</u>	Monday to Saturday from 9 am to 5 pm - Only on reservation. Sunday from 9 am to 12 noon - Only on reservation
<u>Groups size :</u>	60 participants maximum.
<u>Languages :</u>	French, Dutch, English, German, Spanish, Italian, Danish, Swedish, Norwegian, Greek, Japanese, etc.

#### The visit is divided in 4 steps :

1. Narrated visit of the Chocolaterie, with production demonstration and tasting. In fact, it is a little shortened « classic » visit.
2. The visitors put aprons and hats on and produce themselves some decorated chocolates : « Student food », some pralines or sculptures. They are helped and trained by our production team.
3. Packaging of each one's creations (coloured bags and ribbons will be supplied).
4. Buy opportunity (Credit cards accepted).

#### Remarks :

It is possible to add an extra value to the workshop by creating, beforehand, the mould with the logo of the visiting company. The visitors will then produce chocolates of their own. Similar workshops have been organized for companies such as HEWLETT-PACKARD, EXXON MOBIL, BRICO, DIACHEM, TOYOTA, MEXX, PRO-PAY, DANONE, etc. The fixed price to craft a personalized mould (engraving and moulds) starts at 600,00 € (+ VAT 21%)....



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# Classic Workshop

## Prices



Between 5 and 9  
persons - 1H30

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€35<sub>pp</sub>

+ 92 € guiding fee for 1H30  
Duration : 1h30



Between 10 and  
19 persons - 1H30

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€30<sub>pp</sub>

+ 92 € guiding fee for 1H30  
Duration : 1h30



More than 20  
persons - 2H

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€25<sub>pp</sub>

+ 122 € guiding fee for 2H00  
Duration : 2h00



Free entrance for 1 teacher / 10 students. If the teachers wishes to participate the price per person will be charged.

### IMPORTANT.

any reservation will involve the knowledge and acceptance of the general conditions of visit see page 19  
Prices are valid until 31/12/2017 - all VAT and charges included

# Wine & Chocolate

## Classic visit + tasting

### Practical informations

<u>Duration :</u>	Between 1h30 and 2h depending of amount of participants
<u>Opening time :</u>	Monday to Saturday from 9 am to 5 pm - Only on reservation. Sunday from 9 am to 12 noon - Only on reservation
<u>Groups size :</u>	60 participants maximum.
<u>Languages :</u>	French, Dutch, English, German, Spanish, Italian, Danish, Swedish, Norwegian, Greek, Japanese, etc.

#### The 7-steps visit program :

1. Introduction and presentation of the Concept Chocolate.
2. Short history of cacao
3. Dressing chocolate.
4. Moulds crafting.
5. Chocolates making demonstration.
6. Commented tasting of the best wine & chocolate combinations.
7. Buy opportunity (Credit cards accepted).

#### Remarks :

It is possible to add an extra value to the workshop by creating, beforehand, the mould with the logo of the visiting company. The visitors will then produce chocolates of their own. Similar workshops have been organized for companies such as HEWLETT-PACKARD, EXXON MOBIL, BRICO, DIACHEM, TOYOTA, MEXX, PRO-PAY, DANONE, etc. The fixed price to craft a personalized mould (engraving and moulds) starts at 600,00 € (+ VAT 21%)....



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# Wine & Chocolate Prices



## Between 5 and 9 persons - 1H30

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€40<sub>pp</sub>

+ 92 € guiding fee for 1H30  
Duration : 1h30



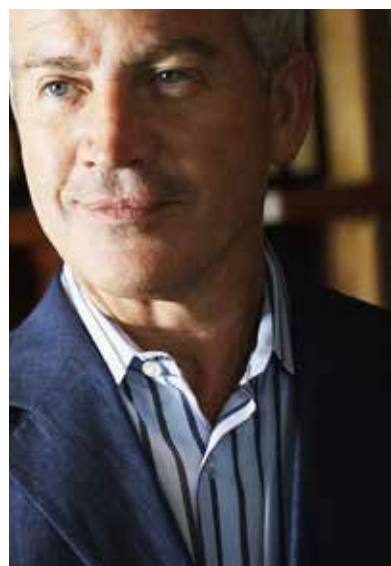
## Between 10 and 19 persons - 1H30

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€35<sub>pp</sub>

+ 92 € guiding fee for 1H30  
Duration : 1h30



## More than 20 persons - 2H

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€30<sub>pp</sub>

+ 122 € guiding fee for 2H  
Duration : 2h

### IMPORTANT.

any reservation will involve the knowledge and acceptance of the general conditions of visit see page 19  
Prices are valid until 31/12/2017 - all VAT and charges included

# Beer & Chocolate

## Classic visit + tasting

### Practical informations

<u>Duration :</u>	Between 1h30 and 2h depending of amount of participants
<u>Opening time :</u>	Monday to Saturday from 9 am to 5 pm - Only on reservation. Sunday from 9 am to 12 noon - Only on reservation
<u>Groups size :</u>	60 participants maximum.
<u>Languages :</u>	French, Dutch, English, German, Spanish, Italian, Danish, Swedish, Norwegian, Greek, Japanese, etc.

#### The 7-steps visit program :

1. Introduction and presentation of the Concept Chocolate.
2. Short history of cacao
3. Dressing chocolate.
4. Moulds crafting.
5. Chocolates making demonstration.
6. Commented tasting of the best beer & chocolate combinations.
7. Buy opportunity (Credit cards accepted).

#### Remarks :

It is possible to add an extra value to the workshop by creating, beforehand, the mould with the logo of the visiting company. The visitors will then produce chocolates of their own. Similar workshops have been organized for companies such as HEWLETT-PACKARD, EXXON MOBIL, BRICO, DIACHEM, TOYOTA, MEXX, PRO-PAY, DANONE, etc. The fixed price to craft a personalized mould (engraving and moulds) starts at 600,00 € (+ VAT 21%)....



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# Beer & Chocolate

## Prices



### Between 5 and 9 persons - 1H30

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€35<sub>pp</sub>

+ 92 € guiding fee for 1H30  
Duration : 1h30



### Between 10 and 19 persons - 1H30

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€30<sub>pp</sub>

+ 92 € guiding fee for 1H30  
Duration : 1h30



### More than 20 persons - 2H

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€25<sub>pp</sub>

+ 122 € guiding fee for 2H  
Duration : 2h

#### IMPORTANT.

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Prices are valid until 31/12/2017 - all VAT and charges included

# Workshop + Tasting wine & chocolate

## Practical informations

<u>Duration :</u>	Between 2h and 3h depending of amount of participants
<u>Opening time :</u>	Monday to Saturday from 9 am to 5 pm - Only on reservation. Sunday from 9 am to 12 noon - Only on reservation
<u>Groups size :</u>	60 participants maximum.
<u>Languages :</u>	French, Dutch, English, German, Spanish, Italian, Danish, Swedish, Norwegian, Greek, Japanese, etc.

### The 10-steps visit program :

1. Introduction and presentation of Concept Chocolate.
2. Short history of cacao
3. Dressing chocolate and moulds crafting
4. Chocolates making demonstration.
5. The visitors put aprons and hats on and produce themselves some decorated chocolates : « Student food », some pralines or sculptures. They are helped and trained by our production team.
6. Packaging of each one's creations (coloured bags and ribbons will be supplied).
7. Commented tasting of the best wine & chocolate combinations.
8. Buy opportunity (Credit cards accepted).



Only a reservation objected to a mail transaction and confirmed by both parties is valid. Cash payments or card payments are accepted as well as invoicing (only if complete voucher is addressed to Concept Chocolate. Invoices are payable at date of reception.)

# Workshop + tasting wine & chocolat

## Prices



### Between 5 and 9 persons - 2H

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€50<sub>pp</sub>

+ 122 € guiding fee for 2H  
Duration : 2h



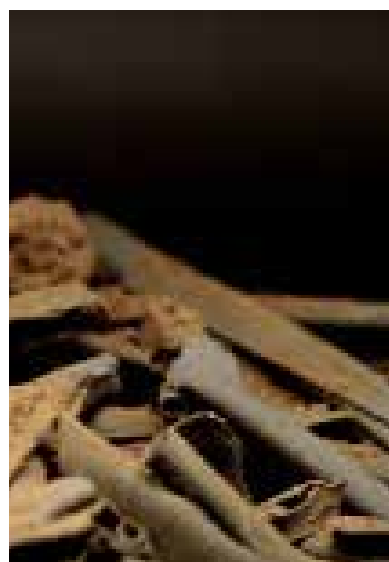
### Between 10 and 19 persons - 2H

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€45<sub>pp</sub>

+ 122 € guiding fee for 2H  
Duration : 2h



### More than 20 persons - 3H

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€40<sub>pp</sub>

+ 153 € guiding fee for 2H30  
Duration : 2h30

#### IMPORTANT.

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Prices are valid until 31/12/2017 - all VAT and charges included

# Workshop + tasting beer & chocolate

## Practical informations

<u>Duration :</u>	Between 2h and 2h30 depending of amount of participants
<u>Opening time :</u>	Monday to Saturday from 9 am to 5 pm - Only on reservation. Sunday from 9 am to 12 noon - Only on reservation
<u>Groups size :</u>	60 participants maximum.
<u>Languages :</u>	French, Dutch, English, German, Spanish, Italian, Danish, Swedish, Norwegian, Greek, Japanese, etc.

### The 10-steps visit program :

1. Introduction and presentation of the Concept Chocolate.
2. Short history of cacao
3. Dressing chocolate and moulds crafting.
4. Chocolates making demonstration.
5. The visitors put aprons and hats on and produce themselves some decorated chocolates : « Student food », some pralines or sculptures. They are helped and trained by our production team.
6. Packaging of each one's creations (coloured bags and ribbons will be supplied).
7. Commented tasting of the best beer & chocolate combinations.
8. Buy opportunity (Credit cards accepted).



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# Workshop + tasting beer & chocolate

## Tarifs



### Between 5 and 9 persons - 2H

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€45<sub>pp</sub>

+ 122 € guiding fee for 2H  
Duration : 2h



### Between 10 and 19 persons - 2H

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€40<sub>pp</sub>

+ 122 € guiding fee for 2H  
Duration : 2h



### More than 20 persons - 2H30

You can offer a gift package containing an assortment of all our products to each visitor. Prices to discuss regarding the available budgets.

Entrance price

€35<sub>pp</sub>

+ 153 € guiding fee for 2H30  
Duration : 2h30

#### IMPORTANT.

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Prices are valid until 31/12/2017 - all VAT and charges included

# Practical infos



It is possible to organise an event in your offices.

For further information please feel free to contact us by phone (+32) (0)2/242 94 66 or by email :

info@conceptchocolate.eu

## Consult our planning online for the upcoming 12 month :

With this tool you can see what shedule is still available or not.

Mars 03 - 2014							
Sem	Lun	Mar	Mer	Jeu	Ven	Sam	Dim
9						1	2
10	3	4	5	6	7	8	9
11	10	11	12	13	14	15	16
12	>> 17 <<	18	19	20	21	22	23
13	24	25	26	27	28	29	30
14	31						

Avril 04 - 2014							
Sem	Lun	Mar	Mer	Jeu	Ven	Sam	Dim
14		1	2	3	4	5	6
15	7	8	9	10	11	12	13
16	14	15	16	17	18	19	20
17	21	22	23	24	25	26	27
18	28	29	30				

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WWW.CONCEPTCHOCOLATE.EU



## Discover our virtual tour of the factory :

This is the place where it's all going to happen.



Take a closer look : <http://conceptchocolate.eu/tourism-2/>



Contact us for more  
information  
+32 2 242 94 66

# Prices



It is possible to organise an event in your offices.

For further information please feel free to contact us by phone (+32) (0)2/242 94 66 or by email :

[info@conceptchocolate.eu](mailto:info@conceptchocolate.eu)

## Overview of our different prices :

Any reservation will involve the knowledge and acceptance of the general conditions of visit see page 19  
Prices are valid until 31/12/2017 - all VAT and charges included

Type of visite	Number of visitors	Price per person	+ Guiding fee	TOTAL
Classic visit	Less then 20 persons	Forfait of 100€	61€	161€
Classic visit	20 persons and more	5€/person	61€	**
Workshop	Less then 5 persons	Forfait of 175€	61€ (1H)	236€
Workshop	from 5 to 9 persons	35€/person	92€ (1H30')	**
Workshop	from 10 to 19 persons	30€/person	92€ (1H30')	**
Workshop	from 20 persons	25€/person	122€ (2H)	**
Classic + wine	Less then 5 persons	Forfait of 200€	92€ (1H30')	292€
Classic + wine	from 5 to 9 persons	40€/person	92€ (1H30')	**
Classic + wine	from 10 to 19 persons	35€/person	92€ (1H30')	**
Classic + wine	from 20 persons	30€/person	122€ (2H)	**
Classic + beer	Less then 5 persons	Forfait of 200€	92€ (1H30')	267€
Classic + beer	from 5 to 9 persons	35€/person	92€ (1H30')	**
Classic + beer	from 10 to 19 persons	30€/person	92€ (1H30')	**
Classic + beer	from 20 persons	25€/person	122€ (2H)	**
Workshop + wine	Less then 5 persons	Forfait of 250€	122€ (2H)	372€
Workshop + wine	from 5 to 9 persons	50€/person	122€ (2H)	**
Workshop + wine	from 10 to 19 persons	45€/person	122€ (2H)	**
Workshop + wine	from 20 persons	40€/person	153€ (2H30')	**
Workshop + beer	Less then 5 persons	Forfait of 225€	122€ (2H)	347€
Workshop + beer	from 5 to 9 persons	45€/person	122€ (2H)	**
Workshop + beer	from 10 to 19 persons	40€/person	122€ (2H)	**
Workshop + beer	from 20 persons	35€/person	153€ (2H30')	**

\*\* total price depending of number of participants

## TERMS AND CONDITIONS OF GUIDED TOURS OF THE CONCEPT CHOCOLATE FACTORY

### 1. Tour content

Depending on the type of tour chosen, a guided tour of the Concept Chocolate factory includes the elements described in the appendix to this document: Tours of the Concept Chocolate factory in Brussels.

### 2. Tour duration

Depending on the type of tour chosen, a tour of the Concept Chocolate factory lasts between one and two hours.

### 3. Booking conditions and special provisions

Tours are open to groups only and by appointment only.

Bookings may be made by telephone on (+32) (0)2/242.94.66 or by e-mail to: [info@conceptchocolate.eu](mailto:info@conceptchocolate.eu)

Concept Chocolate will confirm the booking.

No booking is considered firm until confirmed in writing (e-mail or fax).

By making a booking, you acknowledge that you are aware of and accept these terms and conditions.

### 4. Access and parking

The entrance to the Concept Chocolate factory is to be found at 19 Rue des Chardons, 1030 Brussels. On-street disc parking is available (maximum 2 hours). Disc parking for coaches is available on Rue Ernest Cambier, alongside the football pitch. To avoid inconveniencing local residents, coach drivers are asked not to leave their engines running while parked.

The Concept Chocolate factory can also be reached by public transport, via the no. 65 bus (stop: "Patrie") and the no. 25 tram (stop: "Patrie").

The factory is accessible to visitors with reduced mobility.

### 5. Admission prices

The cost of tour tickets depends on the type of tour chosen (see above).

The hourly charge for the guide is 61€.

Free admission for those accompanying the group is provided on the basis of one free admission for every 10 paying visitors; free admission also provided for the coach driver.

No deposit required. Payment to be made on arrival, in cash or by credit card. A voucher will be requested if an invoice is required, and immediate payment on receipt of invoice.

### 6. Cancellation, change in group numbers, late arrival

No charge will be made for cancellations made up to three working days (72 hours) in advance. A charge will be made for later cancellations; this charge will depend on the type of tour booked, but will include a minimum of 61€ compensation for the guide.

Any change in the number of group members for a classic tour should be notified as soon as possible.

Any change in the number of participants in a workshop must be notified at least 48 hours in advance.

Any last minute delay should be notified by calling 02/242.94.66.

Should a group arrive more than 15 minutes late, the services of the guide will be paid/invoiced in addition to the cost of the tour. Concept Chocolate reserves the right to cancel a tour if a late start cannot be accommodated in the existing schedule.

### 7. Responsibilities and specific prohibitions

Visitors are welcome to take photographs on Concept Chocolate premises but smoking is strictly forbidden.

No pets will be admitted except guide or assistance dogs.

Concept Chocolate gives no undertakings and accepts no liability in respect of tour organisation; by signing up for the tour, visitors explicitly agree to this stipulation.

### 8. Further information

Any requests for further information should be made by telephone on 02/242.94.66 or by e-mail to [info@concept-chocolate.eu](mailto:info@concept-chocolate.eu)

### 9. Disputes

Any disputes, including those leading to summary proceedings, shall fall under the sole jurisdiction of the courts of Brussels and of the Justice of the Peace of the 1st canton of Brussels.



Concept Chocolate sprl  
19 Rue des Chardons  
1030 Bruxelles  
Belgique

TEL : +32 (0)2 242 94 66  
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CHOCOLATE