



# the chocolate manor

*More than chocolate*

It's more than  
chocolate, it's an  
experience.

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[www.thechocolatemanor.com/experiences](http://www.thechocolatemanor.com/experiences)





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# *Make sweet memories...*

Chocolate is lovely to eat but it's also great fun to make too! We offer a range of scheduled and private workshops so that you can experience the joy and wonder of creating your own chocolate treats, expertly guided by our Chief Chocolatier Geri Martin.





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Chocolate is like a universal language – it brings people together and sparks joy.

Our workshops are open to the public or can be booked as private sessions. We welcome groups and offer school and corporate packages based on the age range and interests of our guests. Our workshops are great for team-building or celebrating a special event. If you're looking for an engaging activity to share with family, friends or colleagues, or want to add artisan chocolate making to your Irish food experience, a visit to The Chocolate Manor is a must!

## *For the kids...*

In this one hour kids only experience, participants will make three chocolate creations using our finest Belgian chocolate! They will be offered a refreshment while their creations set and then package them up to take home and enjoy! Run at Mid-Term, Easter, throughout the Summer & Halloween.

This can also be booked privately for kids birthday parties.

Age 5 & up

1 hour



*The Choccy Rocky Kids  
Experience*

Treat your kids to a fun-filled, private 90-minute chocolate-making session crafting delicious creations like chocolate pizza slices, lollipops, and bars, all with hands-on guidance in the art of chocolate tempering.

They'll enjoy a tasty drink and discover the fascinating story behind cocoa's journey from bean to bar.

Best of all? They'll take home every delicious masterpiece they create - ready to be proudly shown off (and savoured)!

Minimum of 4 participants

Age 7 & up

1 hour



*The Mini Chocolatier  
Experience*

*Take time out with family & friends...*



*for the sweetest way to make memories...*



Indulge in a 90-minute private chocolate-making adventure guided by our expert chocolatier. Your group will enjoy hands-on fun creating personalised chocolate bars, whimsical moulded treats, and delicious chocolate pizzas.

Every participant - kids and adults alike- will get involved in tempering, and crafting a range of mouth-watering creations and unleash your creativity by making your very own chocolate postcard. Sip on rich hot chocolate as you explore the fascinating journey of cocoa.

## *The Family Experience*

Minimum of 4 participants

Age 5 & up

90 minutes

*And for the Grown Ups...*



*a chance to learn, explore and indulge...*

Step into a world of indulgence with our hands-on chocolate-making workshop, perfect for anyone eager to master the basics of chocolate tempering in a fun and relaxed setting.

Guided by our expert chocolatiers, you'll create a beautiful selection of moulded treats by diving into the art of tempering. Whether you're a curious beginner or a passionate foodie, this immersive experience will awaken your inner chocolatier and leave you with both new skills and irresistible handcrafted delights. Scheduled every month or can be booked privately with minimum of 6 participants

90 minutes



*The Chocolate Box  
Experience*



Unleash your inner chocolatier with our Truffle Shuffle workshop – a hands-on, mouthwatering journey into the world of fine chocolate making. You'll learn to craft luxurious hand-rolled and moulded truffles from scratch.

Create silky-smooth ganache, explore a variety of flavour infusions, and master the art of tempering chocolate for that perfect snap and shine. You'll also get creative with decorating techniques and delectable toppings to design the most irresistible truffles you've ever tasted.

Scheduled every month or can be booked privately with minimum of 6 participants

2 hours

*The Truffle Shuffle  
Experience*

Our Taste Causeway Experience is a celebration of a handpicked selection of local artisan ingredients, thoughtfully paired with the finest chocolate. You'll create a bespoke collection of handcrafted chocolate truffles, infused with unique local flavours. Learn the art of making ganache, explore inspired pairings, and experience how extraordinary our homegrown products can taste when blended with luxurious chocolate. A perfect blend of culture, creativity, and indulgence.

Scheduled regularly or can be booked privately with minimum of 6 participants  
90 minutes



*The Taste Causeway  
Experience*

# Don't just take our word for it...

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## The Chocolate Manor

●●●●● 21 • #1 of 1 Food & Drink in Castlerock • Cooking Classes

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“Fab family chocolate experience  
This is a wonderful personalised and informative experience for a family activity. Geri is a brilliant hostess -knowledgeable, helpful and very child centred. It was fantastic to be able to design a number of chocolate treats in a relaxed, calm and enjoyable way through the family experience. Even better - the chocolate tastes delicious- from the tastes to final product and hot chocolate provided!!. We had so much to enjoy at home and give as gifts.  
**We had visited the Butlers chocolate experience before and this was far superior due to the personal touch.** Overall a yummy experience that is highly recommended for any trip to the causeway coast.”

“We went as a group of 4 on the Truffle Shuffle workshop and there were other people there too. Geri was a brilliant host/teacher, she welcomed us in, explained what we would be doing and talked us through the whole thing. She is very attentive in guiding you and teaching you about the process. **We made 2 types of chocolates and used the leftover chocolate in some bark as well, so we all came away with loads of beautiful treats.** We had a hot chocolate break halfway through which was lovely and overall the time flew. I wouldn't hesitate in recommending this workshop, thanks Geri for the experience.”



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**Book Now!**