



Chocolate Secrets

CHOCOLATIER

PRIVATE EVENTS

Chocolate Secrets

Established in 2003, Chocolate Secrets is a gourmet chocolate, live music and fine wine **"Experience."**

There are more than seven countries represented in our kitchen and our combined culinary experience exceeds 150 years. With all this talent, it is not surprising that Chocolate Secrets handcrafts over 52 flavors of chocolate bonbons and truffles, over 25 flavors of macarons, over 15 flavors of ice cream and sorbets, and over 25 different confections.

Join us for lunch and dinner. Our Savory Menu is as delightful as our Dessert Menus. Our coffees and hot chocolates have been named among the best in Dallas. Additionally, our wine menu is replete with charm, depth and rare gems.

Chocolate Secrets Live Jazz Evenings, Open Mic Mondays and Ma Fille Art Gallery further enhance the "Chocolate Secrets Experience."

There are two (2) professionally decorated Event Spaces available for private and business events. The **Art & Jazz Room** is warm and inviting. It includes a raised stage, two beautiful Timothy Oulton chandeliers, several handmade Persian rugs, antiques and original art (The Ma Fille Art Gallery.) This room will accommodate 55 - 60 seated guest.

The **Patio Room** includes an intimate indoor room and an outdoor patio. The indoor room has floor-to-ceiling windows allowing the room to flood with natural light. The room will accommodate 25 - 30 seated guests.

"Come for the **Taste**. Stay for the **Experience**." Family owned and operated.



Pam G. Eudaric, CEO
events@mychocolatesecrets.com



Chocolate Secrets

CHOCOLATIER

Chocolate Secrets is a gourmet chocolate and fine wine Boutique-Café tucked into the corner of Oak Lawn Avenue and Avondale Avenue in Dallas. Everything we make is made by hand using only the finest ingredients, including organic milk, butter, eggs, cream and premium chocolate.

Secreted within our peaceful setting, you will discover some of the world's finest chocolates and confections. We proudly offer our own nationally acclaimed chocolates in addition to chocolates from preeminent chocolatiers in Europe and the United States.

There are seven (7) countries represented in our kitchen and a combined culinary experience exceeding 100 years. Come enjoy recipes from around the world handed down through many generations.

Chocolate Secrets offers sophisticated desserts, and decadent handmade ice cream and sorbet. Browse our wine and beer menu. It is full of depth and charm. Experience our expanded event space. It is ideal for hosting corporate and personal events. Come enjoy our live music evenings every Wednesday thru Saturday beginning at 7:00PM. Some of Dallas's best musicians play at Chocolate Secrets.

Our presentation, carefully selected ingredients, and exceptional service make Chocolate Secrets an inviting and cherished destination. "Come for the Taste. Stay for the Experience."

Welcome. We look forward to serving you.

Sincerely,

Pam G. Eudaric, CEO
pam@mychocolatesecrets.com

Stevie Duncan, Events Manager
manager@mychocolatesecrets.com
chocolatesecrets.events@yahoo.com

ROOM RENTAL RATES

Patio Room (North Orientation)

The Patio Room is to the left of the main counter as you enter Chocolate Secrets. The Patio Room rental includes the exclusive use of our beautiful, outdoor patio, gourmet coffee and tea service, and two handcrafted chocolates per guest. This room is ideal for 20 - 25 seated guests. | \$250

Art & Jazz Room (South Orientation)

The Art & Jazz Room is to the right of the main counter. The Art & Jazz Room provides an elegant, warm and relaxed setting for larger events. This room is ideal for 45 - 55 seated guests. | \$350



ROOM RENTAL RATES

Garden Room (North Orientation)

To the left of the main counter as you enter Chocolate Secrets is the Garden Room. The Garden Room includes the exclusive use of our beautiful outdoor patio.

This room is ideal for 20 - 25 seated guests.

\$250

Sun Room (South Orientation)

To the right of the main counter as you enter Chocolate Secrets is the Sun Room. The Sun Room is bathed in sunlight and features a soaring 20 foot ceiling.

This room is ideal for 30 - 35 seated guests.

\$500

Piano Room (South Orientation)

In the “second building space” is the Piano Room. The Piano Room provides a warm, relaxed setting for larger events.

This room is ideal for 45 - 55 seated guests.

\$1,000



PRIVATE EVENTS POLICES

Payment-in-full is required to confirm an event date. Should you decide to cancel your reservation 7 days prior to your event, eighteen percent (18%) of the deposit is nonrefundable. Cancellations 6 days or fewer prior to your event are nonrefundable.

Room rental fees include gourmet coffee & tea service, infused water, AND two handcrafted chocolates per guest. Event planning assistance is available free of charge.

All Room Rental Rates are based on three (3) hour events with an additional one (1) hour available for set-up and tear down.

Please provide a final guest count one (1) week prior to the event. Additional charges incurred during the event will be charged at the end of the event.

An 18% gratuity will be added to all food and beverage costs for parties of six (6) or more. An 8.25% State of Texas sales tax will be charged on all taxable purchases.

All decorations provided by the host must be removed following the event.

All furniture arrangements must be handled by a Chocolate Secrets employee.

An Event Menu is available on our website at: <http://www.mychocolatesecrets.com/private-events-menu.html>.



Fine wine and beer are available. Chocolate Secrets has a \$20 corkage fee for personal bottles brought into Chocolate Secrets.

Events with 20 or more guests must add valet parking. Valet Parking prices are dependent upon the number of guests attending the event.



PRIVATE EVENTS POLICES

Payment-in-full is required to confirm an event date. Should you decide to cancel your reservation, twenty five percent (25%) of this deposit is non-refundable and the remaining seventy-five percent (75%) of the deposit may be used for in-store credit.

Room rental fees include gourmet coffee, tea, infused water, AND one chocolate per guest. Event planning assistance is available free of charge.

All Room Rental Rates are based on four (4) hour events with an additional one (1) hour for set up and tear down.

Please provide a final guest count one (1) week prior to the event. Additional charges incurred during the event will be charged at the end of the event.

A 18% gratuity will be added to all food and beverage costs for parties of six (6) or more. An 8.25% State of Texas sales tax will be charged on all taxable purchases.

All decorations provided by the host must be removed following the event.

All furniture arrangements must be handled by a Chocolate Secrets employee.

An Event Menu is also available at: <http://www.mychocolatesecrets.com/private-events-menu.html>.

Fine wine and craft beer are available. **Please Note:** Our TABC license does not permit us to allow anyone to bring wine or beer to our location.

Events with 20 or more guests must add valet parking. Valet Parking prices are dependent upon the number of guests attending the event.

Chocolate Secrets does not host events for more than eight (8) people during regularly scheduled Live Music (Wednesday thru Saturday 7:30PM to 11:00PM.) All larger events scheduled Wednesday thru Saturday must end before 6:00PM

Only food prepared by and in a City licensed kitchen may be served at Events.

Chocolate Secrets



PRIVATE EVENT FORM

NAME:

TELEPHONE NUMBER:

EMAIL:

EVENT DATE:

EVENT TIME:

EVENT THEME:

NUMBER OF GUEST:

VALET PARKING: Y N

ROOM REQUESTED: Patio Room (\$250) Art & Jazz Room (\$350)

SPECIFIC SEATING ARRANGEMENT REQUESTS:

SOUND EQUIPMENT REQUESTS:

PRIVATE EVENT FORM /



NAME:

CONTACT INFORMATION:

TELEPHONE NUMBER:

EMAIL:

EVENT DATE:

EVENT TIME:

EVENT THEME:

NUMBER OF GUEST:

VALET PARKING: Y N

ROOM REQUESTED: Patio Room (\$250) Art & Jazz Room (\$350)

SPECIFIC SEATING ARRANGEMENT REQUESTS:

SOUND EQUIPMENT REQUESTS:

"EXTRAS"

LIVE MUSIC

Enjoy live music at your event. \$300 (3 hours)

CHOCOLATE MAKING CLASS

Treat your guests to an exciting journey through the world of chocolate with one of our wonderful chocolatiers. All supplies are provided and included in the price of the class. Everyone leaves with their very own gourmet chocolate creation. The class includes a four (4) piece box of our handcrafted chocolates and a beverage. (Room rental fee is included). | \$95 per guest



SOMMELIER

\$90 per hour

CHOCOLATE & WINE PAIRING

Savor the art of our chocolate and wine pairings. Explore six handcrafted chocolate bonbons, expertly paired with three glasses of wine. | \$70 per person



AFTERNOON TEA

\$75 - £63.20 per person

\$35 - £29.50 per child 12 and under

(A room rental fee is not charged)



SPECIAL PRINTING REQUESTS:

- Hangtags
- Inserts
- Place Cards
- Printed Menus

EXTRAS

LIVE MUSIC

Enjoy live music at your event.

\$300

CHOCOLATIERS

Treat your guests to an exciting journey through the world of chocolate and wine presented by one of our wonderful chocolatiers.

\$120

LINEN RENTALS

Chocolate Secrets will provide pink, green, grey, gold, peach, champagne, and white table linen at \$15.00 per table.

PLEASE NOTE: Brown table linen is available free of charge.



Chocolate Secrets

NOTES

Please place your order at least **one week** in advance.

If you need to cancel, please call us by **noon the day before to avoid a 50% cancellation fee.**

Medium Serves 10 - 15

Large Serves 20 - 30

I.

PRIVATE EVENTS SALAD

- Greek Salad
- Spicy Pecan Salad
- Waldorf Salad
- Medium 38
- Large 76



II.

PRIVATE EVENTS CHEESE BOARD

- Medium 75
- Large 150

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All Menu Items Are Subject To Change

III.**PRIVATE EVENTS FRUIT BOWL**

Fresh melon, kiwi, grapes, strawberries,
blueberries & raspberries. (Fruit selection
subject to change with season)

- Medium 30
- Large 60

IV.**PRIVATE EVENTS FRUIT & CHEESE PLATTER**

- Medium 45
- Large 90

V.**PRIVATE EVENTS CHARCUTERIE BOARD**

- Medium 60
- Large 120

VI.**DEVEILED EGGS**

- Medium 21
- Large 42





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VII.

**SPICY PECAN GOAT CHEESE BALL
SKEWERS W/ MINT & BLACKBERRIES**

- Medium 70
- Large 140

VIII.

**THYME ROASTED GRAPES W/ CREAM
CHEESE & RAISIN BREAD**

- Medium 60
- Large 120

IX.

YOGURT, GRANOLA & BERRY PARFAIT

4.60 ea

X.

TRIFFLE

- Medium 80
- Large 160



XI.

WALNUT, BRIE & PEAR CROSTINI

- Medium 70
- Large 140

XII.

**BACON WRAPPED ROASTED
SWEET POTATOES**

- Medium 60
- Large 120

XIII.

MEXICAN SWEET CORN CROSTINI

- Medium 70
- Large 140

XIV.

PHILLY CHEESESTEAK CROSTINI

- Medium 95
- Large 190



Chocolate Secrets

NOTES

XV.

BLT CROSTINI PLATTER

- Medium 70
- Large 140



XVI.

CAPRESE CROSTINI PLATTER

- Medium 70
- Large 140

XVII.

SMOKED SALMON PLATTER

Smoked salmon, cream cheese, minced red onion, diced eggs & lemon wedges

- Medium 80
- Large 160

XVIII.

HANDMADE BLUEBERRY SCONES

(Served with handcrafted confiture & clotted cream) 3.25 ea 5

All Menu Items Are Subject To Change

Chocolate Secrets



XIX.

TEA SANDWICH PLATTER 80 | 160

Select up to 3 sandwich varieties per platter:

- Chicken Salad
- Cucumber and Cream Cheese
- Egg Salad
- Peanut Butter and Jelly
- Smoked Salmon
- Turkey and Havarti

XX.

TARTS 4.20 ea

- Dark Chocolate
- Sea Salt Caramel
- Lemon Basil
- Fruit



COFFEE

Freshly brewed Chocolate Secrets coffee packed in a disposable thermal container. Our Coffee Service includes sugar, sweeteners, half & half, disposable cups, and beverage napkins.

NOTES

CONFECTIONS

NOTES

Classic French Crêpes

Strawberry, Banana, Nutella

Powdered Sugar and Butter

Crêpes Suzette



Handmade Cookies

Sugar, Cinnamon, Chocolate Chip

Peanut Butter, Pistachio and Chocolate

Cake

Chocolate Mousse, Carrot, Rum, Cake Balls

Italian Cream and Sea Salt Caramel



Cheesecake

French Macarons

Chocolate Dipped Fruit

Strawberries, Apricots, Figs, Mangoes

Dates, Oranges, Apples, and Lemon Rinds



Tarts



Chocolate Secrets

ICE CREAM & SORBET BAR

Our Ice Cream and Sorbets are made with premium, natural and organic ingredients.

Ice Cream Flavors

Dark Chocolate, Vanilla Bean, Sea Salt Caramel
Pistachio, Tiramisu, Stracciatella, Lavender

Sorbet Flavors

Peach Bellini and Mango Bourbon

Toppings

Almond Espresso Crumble, Cinnamon Walnut Crumble
Chocolate Shavings, Caramel Sauce, Raspberry Sauce, Hot Fudge Sauce
Bailey's Irish Cream

Milk Shakes, Sundaes

Affogato, Waffle Cones, Banana Splits

Champagne Sorbet Float, Beer Floats

Snow Cones (seasonal)



Chocolate Secrets



Allergens: All food items offered at Chocolate Secrets may contain tree nuts, peanuts, wheat, milk, eggs, sesame or soy.

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