

Chocolate Noise

About Us

We're a **woman-owned** social enterprise that leads **virtual team-building chocolate tastings**. We **curate chocolate** from our favorite companies across the world, all made with **ethically sourced** cocoa, and host fun events where guests learn everything from how to taste like an expert to how transparent trade works to how to pair chocolate with craft beer. We also share profits with the craft chocolate community and contribute to social justice projects.

About Our Events

Let's have a **chocolate party!** Chocolate Noise offers private, chocolate-tasting events across the country **virtually** and **in person in NYC and SF**. Join our female-run team as we lead your group through discussion and banter with a center of chocolatey goodness.

Our **chocolate sommeliers** share a wealth of **chocolate knowledge**, but more importantly, they are **passionate** about craft chocolate and create **interactive experiences** that are both **educational** and **engaging**.

The best part: **We ship our curated selection of artisanal chocolate bars directly to each guest!** That way you can relax, taste, and enjoy.

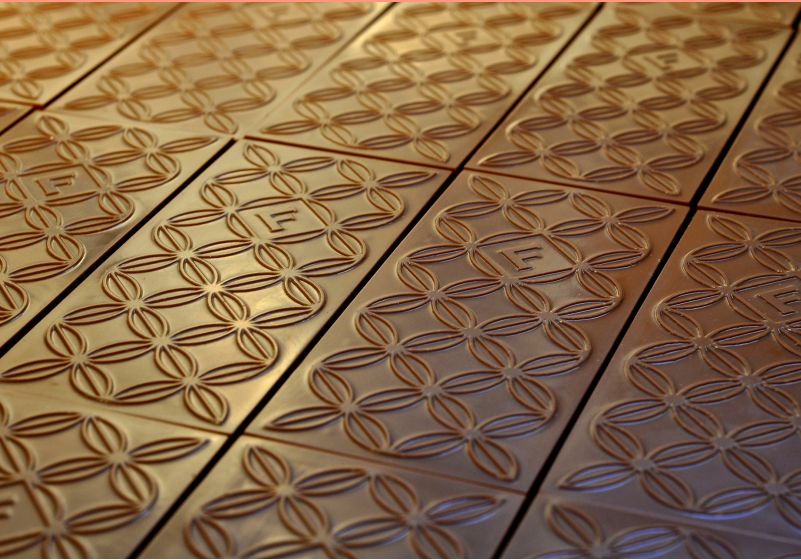
About the Chocolate

We send you chocolate from our favorite bean-to-bar maker, who treats **cocoa beans like fine wine grapes**. They make bars from scratch, starting with the whole bean, using **ethically sourced cocoa beans**, to tease out flavors that we'll taste together. The results are **truly spectacular single-origin dark chocolate bars** as well as **milk and white** that will blow your mind!

About Founder Megan Giller

Megan Giller is an **award-winning food writer** and the **author of *Bean-to-Bar Chocolate: America's Craft Chocolate Revolution***. Her writing has been published in *Slate*, *Zagat*, and *Food & Wine*. Megan's blog Chocolate Noise was a **2016 Saveur Food Blog Awards finalist**. She also hosts luxury chocolate-tasting events, teaches classes at the Institute of Culinary Education, and **judges at chocolate competitions**.

Our Tastings



What's Included

- Virtual guided **chocolate tasting**
- Led by a Chocolate Noise chocolate sommelier
- **3 full-size artisanal chocolate bars** from our favorite chocolate maker, made with transparently sourced cocoa beans
- **Shipping** to individual addresses
- Suggestions for **pairing options**



As Seen In

The New York Times Bloomberg Business
bon appétit SAVEUR
EATER airbnb America's TEST KITCHEN

How to Schedule Your Event

1

At Chocolate Noise we tailor all of our events to meet your needs. With a **quick call**, our sales team can share a little bit about what makes our chocolate tastings so special and gather all the necessary details to create a **customized proposal** for your review.

2

We ask for **guests' mailing addresses** three weeks in advance to ensure chocolate packages arrive in plenty of time. Then **we'll send the Zoom link** (or platform of your choice) and hook you up with one of our awesome facilitators. As your event date approaches, **we'll monitor shipping** and communicate all important details.

3

Step away from your inbox: It's time for a **chocolate party!** Our chocolate sommelier will walk your group through a **fun, interactive tasting**. You'll learn how to taste like a pro and how chocolate is made, all while eating some of **the most delicious chocolate in the world**.

[CHOCOLATENOISE.COM](https://chocolatenoise.com)

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