

## 5<sup>th</sup> Annual **Dallas Chocolate Festival**

presented by DallasChocolate.org September 13, 2014 Addison Conference Centre

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For Immediate Release

## The Fifth Annual Dallas Chocolate Festival is Bigger and Better Than Ever!

**July 30, 2014 - Dallas, TX -** The Dallas Chocolate Festival returns for its fifth annual event on Saturday, September 13, at the Addison Conference Centre. The world of artisan chocolate will gather again to share its delicious talents with the public. The following day, Sunday, September 14, the Dallas Chocolate Workshops offer a day of hands-on experiences at 3015 at Trinity Groves for those interested in taking their chocolate skills to the next level.

As word has spread about the success of previous Dallas Chocolate Festivals and the growing Dallas chocolate scene, chocolate makers from around the world have been drawn to the event. Participating vendors include a mix of seasoned experts and innovative up-and-comers from the world of artisan chocolate. Dallas's top local owner-operated shops are also well represented. Chocolate expert Madame Cocoa (Adrienne Newman) will also be returning as Mistress of Ceremonies; bringing her knowledge and enthusiasm for artisanal chocolates to share with event attendees.

Special Guest Chocolate Makers scheduled to appear include:

- Art Pollard Amano Artisan Chocolate (Utah)
- Ben Rasmussen Potomac Chocolate (Virginia)
- Kristen Hard Cacao Atlanta (Georgia)
- Scott Moore, Jr. Tejas Chocolate (Houston)
- Santiago Peralta Pacari Chocolate (Ecuador)

In all, over 25 local chocolatiers and chocolate makers are confirmed with more on the way. These include: Callebaut, Amano Artisan Chocolate, Valrhona, Tejas Chocolate, Taza Chocolate, Pacari Chocolate, Chocolates El Rey, Potomac Chocolate, Truffly Made, Cacao Atlanta Chocolate Company, Dallas by Chocolate, Sublime Chocolate, Chocolate Secrets, Wiseman House Chocolates, CocoAndré Chocolatier, Dr. Sue's Chocolate, nib chocolates, Toffee Treats, Bark Chocolate, Goodies Texas, Hank Dessert Bars, Kate Weiser Chocolate, Haute Sweets Patisserie, Dallas Caramel Company, Steel City Pops, The Mansion, El Centro College, and Tarrant County College

For a complete and updated list visit the Dallas Chocolate Festival website at dallaschocolate.org.

Ticket Prices for the event are \$25 for adults (with 10 tasting coupons), \$5 for children 12 and under (with 3 tasting coupons), and \$65 for VIP tickets. VIP tickets include early access to the event, a goodie bag, an event t-shirt, and chocolate samples. In order to manage the flow of visitors, tickets can be purchased for entry times spread throughout the day. Exclusive VIP Entry will be at 9:00 a.m. General admission times begin at 11:00 a.m., followed by 12:30 p.m. and 2:30 p.m. Demonstrations and short classes will be ongoing in a space adjoining the exhibit hall. All ticket holders will have access to these events. Seating will be on a first come, first seated basis. The day's events end at 4:00 p.m.

Other features of the festival include: An Interactive Kid's Table, food trucks, concessions, and free parking.

The following day, Sunday September 14, chocolate lovers can participate in hands-on Dallas Chocolate Workshops at the 3015 at Trinity Groves event space located at 3015 Gulden Ln, Dallas, TX 75212. Workshops Include: **Chocolate Desserts** (\$75 for a 2 hour course), **Bean-to-Bar Chocolate Making** (\$125 for 2 1/2 hour course), and **Chocolate and Wine Pairing** (\$75 for 2 hour course). Or, fill your day with chocolate and take all three for \$225 (a \$75 savings).

The Dallas Chocolate Festival is sponsored by Valrhona, Cacao Barry, Truffly Made, Perfect Temper Kitchen, TCF Sales, Whole Foods and the InterContinental Dallas Hotel. For visitors coming from out of town, InterContinental Dallas is offering a special Dallas Chocolate Festival VIP package which includes VIP admission to the Festival and nightly chocolate turn down service. Visit DallasChocolate.org for package details and prices.

For tickets or more information about the Dallas Chocolate Festival and the Dallas Chocolate Workshops visit dallaschocolate.org

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