



TOUR GROUP EXPERIENCES

Located inside the historic Central Creamery precinct in Berry NSW, The Treat Factory and Dairy Bar offer memorable group experiences combining handcrafted chocolate, house-made gelato, Devonshire Tea, country hospitality and one of the sweetest stops on the South Coast.

IMPORTANT GROUP INFORMATION

Many of our experiences operate in rotating workshop groups to ensure guests enjoy a comfortable and interactive experience inside our working chocolate room. For larger bookings, guests rotate through sessions in groups of approximately 10 guests for demonstrations and 8 guests for hands-on workshops. We strongly recommend adding a Gelato or Devonshire Tea package so guests can relax and enjoy the atmosphere of precinct while groups rotate through experiences.

DEMONSTRATION EXPERIENCES

CHOCOLATE DEMONSTRATION – \$12.00 per person

A fun and delicious behind-the-scenes glimpse into the world of artisan chocolate making.

- ◆ Includes:
 - Learn about chocolate production
 - Chocolate tasting experience including Ruby Chocolate
 - Watch live chocolate making
 - Take-home bag of chocolates

Details: Approximately 15 minutes (+ time to shop) • Groups of approx. 10 guests at a time • Minimum booking: 10 guests

CHOCOLATE DEMONSTRATION & GELATO – \$18 per person

Chocolate, handcrafted gelato and relaxed creamery charm in one uniquely Berry experience.

- ◆ Includes:
 - The Treat Factory Chocolate Demonstration as above
 - One handcrafted small-batch gelato made on-site at The Dairy Bar
 - Explore the story of South Coast dairy heritage, artisan gelato making and the Historic Central Creamery through table displays, vintage photography and informative experience cards throughout The Dairy Bar

Note: Gelato may be substituted for tea, coffee or bottled drink.

Details: We suggest you allow approximately 45 minutes. Groups of approx. 10 guests at a time • Minimum booking: 10 guests • Monday–Friday

CHOCOLATE DEMONSTRATION & DEVONSHIRE TEA – \$24 per person

Warm country hospitality paired with handcrafted chocolate and a classic Devonshire Tea experience.

◆ **Includes:**

- The Treat Factory Chocolate Demonstration as above
- Fresh house-baked scones, Maxwell's Treats jam, fresh cream
- Tea or espresso coffee

Details: We suggest you allow 45 – 60 minutes. Groups of approx. 10 guests at a time • Minimum booking: 10 guests • Monday–Friday

HANDS-ON CHOCOLATE WORKSHOP EXPERIENCES

A hands-on chocolate experience where guests create their own delicious take-home treat.

TASTE & CREATE WORKSHOP EXPERIENCES – \$29 per person

Workshop options are (choice of one per group):

- ◆ Giant Freckle
- ◆ Rocky Road
- ◆ Chocolate Dipped Delights

◆ **Includes:**

- Chocolate tasting experience
- Hands-on chocolate experience
- Create and package your own treat to take home

Details: Approximately 15-20 minutes+ • Groups of approx. 8 guests at a time • Minimum booking: 8 guests

TASTE, CREATE & LICK – \$35.50 per person

The perfect combination of hands-on chocolate making and handcrafted small-batch gelato.

◆ **Includes:**

- Hands-on Taste & Create Workshop as above
- One handcrafted small-batch gelato made on-site at The Dairy Bar
- Explore the story of South Coast dairy heritage, artisan gelato making and the Historic Central Creamery through table displays, vintage photography and informative experience cards throughout The Dairy Bar

Note: Gelato may be substituted for tea, coffee or bottled drink.

Details: We suggest approximately 45 minutes • Groups of approx. 8 guests at a time • Minimum booking: 8 guests

TASTE, CREATE & RELAX – \$41.50 per person

A relaxed country-style experience combining chocolate making, sweet treats and warm hospitality.

◆ **Includes:**

- Hands-on chocolate Taste & Create Workshop as above
- Devonshire Tea: fresh house-baked scone with cream and Maxwell's Treats jam
- Tea or espresso coffee

Details: We suggest approx. 45 – 60min • Groups of approx. 8 guests at a time • Minimum booking: 8 guests

DEVONSHIRE TEA

Slow down and enjoy a classic country-style Devonshire Tea inside the historic Central Creamery precinct

◆ **Includes:**

- House-baked scone, fresh cream, Maxwell's Treats jam
- Tea or espresso coffee

Details: \$12.50 per person • Minimum booking: 10 guests • Monday–Friday

BOOKING INFORMATION

For pricing, availability and bookings please contact enquiries@treatfactory.com.au

TERMS & CONDITIONS

- Final participant numbers must be confirmed at least 24 hours prior to the booking. Cancellations within 24 hours are non-refundable. Additional participants may be added where space permits — please contact the office to arrange.
- Our demonstrations and workshops take place inside a working chocolate production room. Production is paused to provide these experiences, therefore punctuality is essential. Late arrivals may miss part or all of the experience and may not be eligible for rescheduling or refund.
- Photography: By participating, you consent to The Treat Factory taking photographs during the session for social media and marketing purposes. If you do not wish to appear in photography, please notify the office prior to your booking.
- Accessibility: Please note there is a small step into the chocolate room and space inside the production area is limited. Some larger mobility aids or electric wheelchairs may not be suitable within the workshop space. To ensure guest comfort and safe movement throughout the experience, larger groups requiring mobility assistance may be rotated through separate sessions where required. Please contact us prior to booking so we can assist with suitable arrangements.
- Hair nets must be worn by all participants entering the chocolate room.
- Carers are welcome to attend free of charge when assisting a participant. If carers wish to actively participate in a workshop or receive workshop products, demonstration chocolates or catering inclusions, the applicable package pricing will apply. Devonshire Tea and catering inclusions for carers and bus drivers will be charged accordingly.
- Please advise any allergies or dietary requirements prior to your booking. While care is taken, our production environment handles nuts, dairy, gluten and other allergens.

- Participation in demonstrations and workshops is at your own risk. The Treat Factory accepts no responsibility for loss, damage or injury sustained during the experience except where liability cannot be excluded under Australian Consumer Law.