

## Wedding Favours.

Lick the Spoon produce a wide range of chocolates and chocolate creations for your Wedding. From a single truffle in a tiny box, to elaborate table centrepieces overflowing with an irresistible array, there is something for every style of Wedding.

Below is the selection of chocolates that form our “standard” range and are available at 2 week’s notice. With the exception of the truffles all are suitable for piping a heart or initial onto.

We can also offer the chance to join us for a “create your bespoke favour” workshop, during which you will be able to taste several different origin chocolates and decide upon your perfect combination! This service must be booked at least 3 months in advance and is subject to a minimum order quantity.

**W** = white chocolate

**M** = milk chocolate

**D** = dark chocolate

## Moulded Chocolates

Moulded chocolates have a glossy finish and are generally filled with a softer centre than dipped chocolates.

- Mulled Blackberry...a dab of our homemade bramble jelly on top of a ganache flavoured with winter spices. **D**
- Aztec Gold...our hugely popular chilli and lime ganache with a dazzling red and gold shell. **D**
- Peru-Peru ...a hazelnut latte of Peruvian coffee and Peruvian chocolate. **W**
- Crème caramel...a double layered delight of white chocolate and vanilla cream with a soft milk praline. **M**
- Irish cream...a soft white ganache with Baileys in a heart shaped shell. **M**

## Square Dipped Chocolates.

Dipped chocolates have a soft sheen rather than a glossy finish, and the centres are generally firm (but not hard).

- Amaretto Slice...a layer of fine marzipan topped with a boozy Amaretto flavoured Ganache. **D**
- Waterhouse Jamboree...a pure Madagascan origin chocolate ganache with a layer of locally produced red fruit jelly. **D**
- Cinnamon dream...An infusion of the best Ceylon cinnamon in milk chocolate, decorated with a pink heart transfer. **M**
- Sea Salt Praline...a much-acclaimed blend of milk chocolate, fine hazelnut praline and a pinch of sea salt to bring out the nuttiness (think peanut butter, but better!). **M**
- Elderflower...a soft ganache laced with Elderflower liqueur, decorated with a spring-like floral design. **D**

## Truffles and Miscellaneous

Truffles are round or irregularly shaped, and rolled in either cocoa powder, fruit powder or icing sugar. As such, they are not suitable for piping an initial or heart onto, but remain a very popular choice.

- Strawberry Truffle...a white chocolate ganache flavoured with real dried strawberries. **W**
- Champagne Truffle...Marc de Champagne gives these super soft truffles a kick! **M**
- Mandarin Truffle...laced with Cointreau, these truffles are a twist on the classic combination of chocolate and orange. **D**
- Honey Truffle...mild and creamy sphere sweetened with award winning local honey. **W**
- Strawberries and Cream Slab.a rectangle of our white chocolate slab studded with dried strawberries and raspberries. Can be ordered full sized (100g) or favour sized (50 x 35 mm) **W**

### Can you provide pre-boxed favours?

Yes we can, though our speciality is the chocolates themselves. So whilst we are happy to quote for boxed favours we prefer to supply loose chocolates for you to box. As there are literally hundreds of boxes and ribbons in all manner of colour schemes it's quite difficult to give an exact price without knowing the style of box and your chosen finishes.

Most of our chocolates are about 30mm in diameter and the same in height, so bear that in mind if you are choosing a particular box.

You might want to look at the Carnmeal cottage site for box ideas..

<http://www.carnmeal.com/cat/61/wedding-favour-boxes>

These can be customised with ribbon etc for various colour schemes...the more elaborate the decoration, the more time consuming and expensive it becomes....something like the design below with 2 of our chocolates, a flower detail and double ribbons would be around £5.



## FAQs

- **What is “ganache”?** Ganache simply means a blend of chocolate and cream and forms the basis of most of our chocolates.
- **What is “praline”?** Praline is a mixture of finely ground nuts and sugar, usually hazelnuts, but also made with almonds or pistachios.
- **How soon do I need to order my favours?** For our standard range, you need to order at least 2 weeks before you need your favours.
- **Can I purchase my favours online?** Yes. They will be dispatched by special delivery within 2 weeks of your order. We will inform you when they will be sent and you must supply a delivery address where the parcel can be signed for on the day (eg. work address or a relative)
- **Can I pay by cheque?** Yes. You can place an order via email and send a cheque for the total + shipping. Your favours will be dispatched within 2 weeks once the cheque has cleared.
- **Is there a minimum number I need to order?** Favours must be ordered in multiples of 20 for each type.
- **Can I order samples before I decide?** We have a sample box available to buy from our website which contains one of each of our standard range. If you subsequently order more than £150 worth of favours, we will refund the price of the sample box!
- **Can I choose any of your chocolates as favours?** Yes, of course you can select any of our current chocolates to use as favours, although prices may vary from the standard range and they may not all be suitable for personalising.
- **Do you make other things for favours as well as chocolates?** We make all sorts of amazing items from chocolate, which you may wish to give as favours. Contact us for bespoke items or to discuss your ideas.
- **Do you provide favour boxes?** We can offer a wide selection of favour boxes in an array of sizes, styles and colours.
- **Can you wrap my favours in boxes with ribbons and other embellishments?** Yes, we can do the whole job for you, from making the chocolates to packaging them and tying them with ribbon, crystals or feathers...the choice is yours! Call us to discuss the possibilities.
- **I have already bought my boxes...can I just buy the loose chocolates?** Yes, you can buy favours loose. Remember to check that your boxes are the right size for your chosen favours.
- **Can you send the favours directly to the Wedding Venue?** We can arrange to have your favours delivered direct to the venue, saving you time and trouble. You need to be sure that there will be somebody available to take delivery on the specified date.
- **Can I have my initials piped onto the chocolates?** Yes, many of our chocolates have just enough space to pipe a little love heart or a single initial on top.
- **How long will the chocolates keep?** Our chocolates have a shelf life of about 8 weeks from production.
- **Do my favours need to be kept in the fridge?** No, your chocolates are best kept in a cool, dry place away from direct sunlight, heat or strong odours. If you need to place them in the fridge, wrap the box thoroughly with cling film

before refrigerating and leave at room temperature for 24 hours before unwrapping or they will attract condensation when you bring them out.

- **I want a Champagne truffle coated in dark chocolate instead of milk...is that possible?** Yes. As we make all our chocolates ourselves, we can adjust the finish or even create a brand new chocolate just for you!
- **Do you make any diabetic chocolates?** No.
- **Do you make any dairy free chocolates?** We make a coconut and ginger truffle without cream. Also, our infused dark chocolates contain no cream or butter.
- **What about other food allergies?** Several of our chocolates have no nuts in the recipe, however we cannot guarantee that they are entirely free of any trace of nuts, gluten or other allergen.
- **Can I pick my favours up rather than have them posted?** Yes, you can arrange with us to collect your favours from either our chocolate factory in Wiltshire or our shop in Cirencester.
- **I want something really different and original. Can you help?** Of course! Lick the Spoon are simply the best at creating original masterpieces from chocolate! Call us to arrange for a consultation to discuss your ideas or get some inspiration.