



Chocolate High Teas

Our Mámor chocolate themed High Teas have captured the hearts and tastebuds of the people of Melbourne. As reported in High Tea Society, our Mámor Chocolate Szalón is the perfect place for your celebration, corporate event, or simply a high tea party with friends. Our delightfully decadent High Teas are served on beautiful antique porcelain and silverware. They feature delicious European foods and treats, as well as a selection of Mámor's delectable chocolates. Relax and enjoy our gorgeous baroque szalón and the warm hospitality of Hanna herself.

Chocolate Mini High Tea

Call at short notice and enjoy a European-style High Tea served in the Mámor Chocolate Szalón. Includes delicious freshly made treats, such as scones with jam or muffins, 3 artisan chocolate truffles, with a choice of leaf tea, espresso or hot chocolate.

Monday to Friday: 10.00am to 4.00pm ~ \$12.00 per person

Chocolate Indulgence High Tea

Book ahead and the Chocolate Szalón will hold your private function, where you will enjoy an intimate European style High Tea. Featuring a full menu of freshly made savouries, including chicken liver mousse, Liptó cheese pâté, beef sausage finger sandwiches and treats including scones with jam or muffins, Somló sponge cake, chocolate-dipped strawberries, almond crescents, 3 artisan chocolate truffles, a glass of French bubbly or juice, with a choice of leaf tea, espresso or hot chocolate.

Monday to Friday: 10.00am to 5.00pm ~ \$38.00 per person

Weekends: 10.00am to 5.00pm ~ \$45.00 per person

Hanna is also able to create special catering and individualised menus for you.

Please book your Mámor Chocolate High Tea at least in a week advance by calling 03 9419 3869 or email: hanna@mamorchocolates.com

Made with love
from Hanna

"Mámor means 'ecstasy' in Hungarian. I make my chocolates by hand with great passion and care. I create exquisite traditional European products that reflect my Hungarian origins, as well as adding unique modern tastes that appeal to a wide range of palates".

"Free of any preservatives, my artisan style chocolates are divine temptation for your tastebuds. With using only natural fruits and herbs and the highest cocoa content possible. I can also create bespoke chocolates exclusively for you and your event".

"Experience Mámor for yourself. Close your eyes. Place the truffle in your mouth. Lie back as the chocolate begins to melt and let the flavours embrace your soul".

Hanna
Frederick



Mámor also offers bespoke chocolates and packaging for corporate events, weddings and special occasions. Hanna can also create a new innovative flavour or custom packaging just for your event.

Mámor Chocolates is a Melbourne family-owned boutique chocolate manufacturing company. Drs Hanna and Howard Frederick have been in the business since 2003 in New Zealand and now in Melbourne, Australia, offering retail and wholesale distribution of their hand-made chocolate truffles. Our prestigious corporate clients have included: Gucci, Maersk, Mercedes Benz, Miele, New Zealand Opera, and Stamford Plaza Hotel.

Mámor Chocolates Pty Ltd
153 Johnston Street
Collingwood, Victoria 3066

www.mamorchocolates.com

Phone: +61 3 9419 3869
Mobile: +61 435 622 446
hanna@mamorchocolates.com



*Exquisite artisan chocolates
handmade by Hanna Frederick*

*~ Delectable Chocolates
~ Chocolate Themed High Teas
~ Unique Corporate Chocolate Gifts*



ABSINTHE

Bohemian absinthe and anise liquor in white ganache with white enrobing



BAILEYS

Dark centered Bailey's Irish Cream ganache dipped in white chocolate.



BEER

Dark ale with subtle blackberry aromas in cocoa nibs for crunch.



BUTTERSCOTCH

Butter, cream and vanilla toffee flavour loved by all chocolate lovers.



CAPPUCCINO

Real espresso coffee with a white chocolate froth, Caffeine and chocolate unified into one experience.



CHERRY LIQUOR

Our signature chocolate from the Hungarian monarchy. Brandied sour cherry in dark chocolate wrapped in gold foil. Drink it before you eat it.



CHILLI KAITIA

New Zealand jalapeño and habañoero chillies with citrus zest in dark chocolate.



FEIJOA LEMON MYRTLE

Aromatic and sweet feijoa in milk chocolate, topped with lemon myrtle.



Green Tea Wasabi

Smooth wasabi spicing up green tea dark chocolate.



HAZELNUT HONEY

Locally sourced hazelnut and Manuka honey in milk chocolate ganache rolled in dark chocolate.



JASMINE TEA

Black tea with jasmine flower in dark chocolate, topped with a real Jasmine blossom.



LAVENDER

Aromatic lavender in white chocolate or dark chocolate, soothing and fragrant.



LEMON CREAM

Exquisite fresh bush lemon zest and flesh in dark chocolate, zingy and sweet.



LEMONGRASS COCONUT

Asia-Pacific fusion, lemongrass and island coconut milk in milk chocolate.



MARZIPAN ORANGE

Melbourne marzipan with tangy orange peel, dipped in dark chocolate.



MINT

Mint fresh from Mamor's garden stimulates after-dinner conversation.



NUT CLUSTER

Crunchy dark or milk chocolate with roasted macadamia nuts, almonds and hazelnuts.



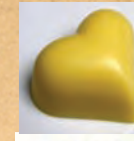
ORANGE COINTREAU

Ground home-made candied orange peels with French Cointreau liquor and white chocolate.



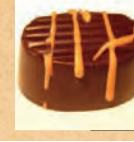
ORANGE GINGER

Freshly grated orange zest, orange juice and ginger infused with cream and wrapped in dark chocolate.



PASSION FRUIT

Silky white chocolate ganache paired with real passion fruit purée. Simple and decadent.



PINEAPPLE FLAMBÉ

Fresh pineapple purée sautéed in rum and Cointreau. A Pina Colada in milk chocolate.



PLUM SLIVOVITZ

Prunes soaked in plum brandy known throughout the Balkans, in dark chocolate.



PUMPKIN PIE

American favourite with real baked pumpkin puréed with cinnamon.



RASPBERRY FRAMBOISE

Aromatic raspberry purée and sweet Framboise liquor dark ganache in dark chocolate.



ROSEMARY SEA SALT

Rosemary darkly infused in cream from garden fresh herb with a slight salty bite.



ROSEWATER CARDAMOM WHITE

Snow White's dream. Cardamom's subtle flavour fused with essence of roses.



ROSEWATER CARDAMOM DARK

New Age India. Cardamom's subtle flavour fused with essence of roses, topped with a dried rose petal.



RUM RAISIN

Raisins with the molasses and sugarcane flavours of Tahitian rum wrapped with fine dark chocolate.



STRAWBERRY BLACK PEPPER

Fresh strawberry purée with Italian liqueur dark ganache topped with strawberry flakes all in white chocolate.



WHISKEY WALNUT

Smokey topped with walnut using Scotch whisky from Islay.

Mamor Chocolates Pty Ltd
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