

# CUSTOM CATALOGUE

BONBONS & LUXE BARS HOLIDAY 2023



### Custom Luxe Bonbons

At River Layne, we create decadent, traditional European style chocolates and confections using only the highest quality couverture chocolate and fresh ingredients. We make each piece from scratch, by hand, through our individualized approach to chocolate making. With over 20 sensational flavours, these gourmet bonbons will tempt your tastebuds! Too pretty to eat? We think you'll change your mind after just one bite.



## **CUSTOM CHOCOLATE BONBONS**

Want to customize your order? Whether it's for a corporate event, corporate gifting, wedding or a special event, we're here to make your chocolate dreams a reality! Here's all the different ways you can customize ...

### **CUSTOM COLOURS & DESIGN**



Want to make your chocolates unique with a custom colour palette? You can choose from our wide selection of colours to create your very own bonbons. We will guide you through the design process from start to finish.

Design Fee (per design): \$80 Minimum Order: 40 bonbons Lead Time: 2-3 weeks



### **CUSTOM FLAVOURS**

Choose from our current flavour menu\* to pick out the perfect flavour for your bonbons. Want a flavour that you don't see on our current menu? Contact us about pricing and lead time.

\*current menu available at www.riverlayne.com



### CUSTOM LOGO\*

Want to impress your guests or clients with your custom logo on chocolate? This is the option for you!

\*Fees and lead times listed on custom logo product page.



### CUSTOM PACKAGING\*

Choose your very own packaging. From 1 piece to 32 piece boxes, we have you covered. Do you want your own branded logo sticker on the box? You can provide us your png image and we will create your own customized look.

\*Fees and lead times listed on custom packaging product page.

### **OPTION 1: CUSTOM COLOURS + DESIGN**

Looking to impress your guests with a custom look? You can choose from an array of colours to find the perfect look for your bonbons. Our staff with guide you through the design process from start to finish.

#### CHOOSE YOUR COLOUR

Choose from our Artist Colours or Gemstone Colours. Our Artist Colours provide a bright, matte finish. Gemstone Colours provide the same colour with a shimmery finish to your bonbons.



Create your own bonbon design or let us create the perfect design for you!

# **OPTION 2: FLAVOURS**

Choose from our menu of decadent and mouth watering flavours to create your custom box of bonbons! Hand made in Saskatoon using traditional European methods, each batch is unique and contains only the finest quality ingredients. Made to order, these bonbons are best enjoyed within 2-3 weeks.







Strawberry Cheesecake Strawberry ganache layered atop of a vanilla bean

cream cheese and white chocolate ganache. Caramel Macchiato Espresso infused house made caramel with a caramelized coffee bean ganache.



Lime Margarita Lime infused white chocolate ganache finished off with a hit of tequila and a touch of salt.

Cocount Macadamia Blonde chocolate ganache with toasted coconut and a crunchy macadamia praline.







Triple Chocolate

Dark chocolate shell filled with a vanilla bean white chocolate with a layer of aerated milk chocolate.



Dark Mit Cookie Our house 64% cacao dark chocolate finished off with a hint of peppermint and cookie bits.



with a hint of peppermint and cookie bits. *House Dark* Mexico origin dark couverture chocolate with spicy

and woody notes and a hint of liquorice.



*Joffee-Faye* House made chewy caramel, a toasted hazenlut and praline.



Chai Varilla Bear

Irish Cream 🖉

ganache.









Hazelruit Praline 🧩 🍘 Hazelnut praline with milk chocolate, crunchy hazelnut bits and feuilletine.

Chai tea and vanilla bean infused into a milk chocolate

Dulce de Leche caramel and a coffee infused milk

Peanut butter, peanut brittle and milk chocolate all

Passion fruit ganache atop a layer of vanilla bean milk

Premium Luxardo maraschino cherries covered in dark

chocolate and Irish Cream ganache.

Peanut Brittle Praline 🔗

Italian Maraschino Cherry

chocolate and edible 22k gold.

perfectly mixed together.

Passion Fruit Vanilla

chocolate ganache.

Margo Habarero A Mango ganache atop a dark chocolate habanero ganache. Finished with a touch of rum and heat.



Our house made flaky sea salted caramel in a dark chocolate shell.

Piva Colada Two layers of pineapple and coconut ganache, finished off with coconut rum.



Lemon Lawender

The tartness of lemon and the smoothness of lavender all come together in this truly decadent bonbon.

Legend: Scontains alcohol

🔆 contains wheat and/or gluten



### SEASONAL SELECTIONS

Looking for a seasonal flavour? You're in luck! At River Layne Chocolate, we create seasonal flavours that are only available for a limited time. For a list of the current seasonal flavours, email us at orders@riverlayne.com and we'll be happy to assist you!

### **OPTION 3: CUSTOM LOGO BONBONS**

Need bonbons that reflect your brand? Our custom logo design bonbons are the perfect solution. Send us your logo, choose your flavour, and watch your brand come to life!



#### EMAIL US YOUR LOGO

Send your logo to orders@riverlayne.com in high resolution jpeg format or png.



#### CHOOSE YOUR CHOCOLATE

This is an important step! The process varies depending on whether you want your logo on a milk/dark chocolate shell or a white chocolate shell. We will help guide you as some logos may stand out better on a certain chocolate type. Please see the cost breakdown below.

#### PRINTED LOGO ON WHITE CHOCOLATE

Artwork Setup Fee (one-time cost): \$80

Additional Cost per Bonbon: \$0.30

Minimum Order: 24 bonbons

Lead Time: 1-2 weeks

#### PRINTED LOGO ON DARK/MILK CHOCOLATE

Artwork Setup Fee (one-time 1 colour: \$270 2 colours: \$320 3 colours: \$360

Additional C*ost per Bonbon*: <480 bonbons: \$0.30 >480 bonbons: \$0.50

Minimum Order: 240 bonbons

Lead Time: 3-4 weeks



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### **CHOOSE YOUR FLAVOUR & PACKAGING**

Pick your favourite flavour from our current menu, then pick your box size. For our larger boxes, you can add one branded bonbon per box or have a box full of your branded bonbons!

### **OPTION 4: CUSTOM PACKAGING**

We have everything you need from 1 piece boxes to 32 piece boxes. No need for individual packaging? No problem. We will ship out your bonbons in bulk trays.

### CHOOSE YOUR PACKAGING:



### COLLECTION STYLE:

Our basic packaging comes in black or white. Inserts are included in the price.







4 piece

\$ 2.80 per box

1 piece

\$ 5.50 per box

2 piece

\$ 10.95 per box







### LUXURY STYLE:

Our highest quality packaging available. Rigid boxes in either white or black with a shiny crocodile finish and gold interior with a tissue sleeve over the bonbons. Flavour inserts included.



PLEASE NOTE THAT BULK PRICING FOR LARGER ORDERS IS AVAILABLE UPON REQUEST FOR ALL BOX SIZES.



### Custom Luxe Chocolate Bars

River Layne Luxe Chocolate Bars made in Saskatoon from premium chocolate and the freshest ingredients! Our handcrafted artisan chocolate bars are made fresh daily in our chocolate kitchen in mouth-watering varieties including Campfire S'mores, Caramel Macchiato, Strawberries & Champagne, Pavlova Berry and many more!





### **CUSTOM LUXE CHOCOLATE BARS**

Want to customize your order? Whether it's for a corporate event, corporate gifting, wedding or a special event, we're here to make your chocolate dreams a reality! Here's all the different ways you can customize ...

### **CUSTOM COLOURS & DESIGN**



Want to make your luxe chocolate bars unique with a custom colour palette? You can choose from our wide selection of colours to create your very own bar design. We will guide you through the design process from start to finish.

Design Fee (per design): \$80 Minimum Order: 9 bars Lead Time: 1-2 weeks



### **CUSTOM FLAVOURS**

Choose from our current flavour menu\* to pick out the perfect flavour for your luxe bar. Want a flavour that you don't see on our current menu? Contact us about pricing and lead time.

\*current menu available at www.riverlayne.com



### CUSTOM LOGO\*

Want to impress your guests or clients with your custom logo on your chocolate bar? This is the option for you!

\*Fees and lead times listed on custom logo product page.



### PACKAGING\*

Choose your very own packaging. Do you want your own branded logo sticker on the box? You can provide us your png image and we will create your own customized look.

\*Fees and lead times listed on custom packaging product page.

### **OPTION 1: CUSTOM COLOURS + DESIGN**

Looking to impress your guests with a custom look? You can choose from an array of colours to find the perfect look for your luxe bars. Our staff with guide you through the design process from start to finish.

### CHOOSE YOUR COLOUR

Choose from our Artist Colours or Gemstone Colours. Our Artist Colours provide a bright, matte finish. Gemstone Colours provide the same colour with a shimmery finish to your bonbons.



Create your own design or let us create the perfect design for you!

# **OPTION 2: FLAVOURS**

Choose from our menu of fun and exciting Luxe Chocolate Bars! Hand made in Saskatoon, each batch is unique and contains only the finest quality local ingredients. Made to order, these bars have a much longer shelf life of approximately 6 months - 1 year, depending on storage conditions.

#### DARK CHOCOLATE FLAVOUR OPTIONS

- Very Berry Bar
- Mint Cookie Bar
- Strawberries & Champagne Bar
- Just Dark Chocolate 64% cacao Bar
- Rocky Road Bar (toasted almond & marshmallow)

### MILK CHOCOLATE FLAVOUR OPTIONS

- Campfire S'mores Bar
- Peanut Brittle Bar
- Hazelnut Crunch Bar
- Sweet and Salty Bar (potato chips)
- Just Milk Chocolate 36% cacao Bar
- Movie Night Bar (popcorn, pretzels, potato chips, sprinkles)

### WHITE CHOCOLATE OPTIONS

- Pavlova Bar (summer berries, peaches, lemon)
- Shortbread & Sprinkles Bar
- Crème Brûlée Bar
- Cookies n' Cream Bar
- Caramel Macchiato Bar (blonde chocolate)

### SEASONAL SELECTIONS

Looking for a seasonal flavour? You're in luck! At River Layne Chocolate, we create seasonal flavours that are only available for a limited time. For a list of the current seasonal flavours, email us at orders@riverlayne.com and we'll be happy to assist you!





### **OPTION 3: CUSTOM LOGO BARS**

Want bars that reflect your brand? Our custom logo design Luxe Chocolate Bars are the perfect solution for any occasion! Send us your logo, choose your flavour, and watch your brand come to life!



### EMAIL US YOUR LOGO

Send your logo to orders@riverlayne.com in high resolution jpeg format or png.

### CHOOSE YOUR CHOCOLATE FLAVOUR

Please note that we are currently creating logos on white chocolate <u>only</u> for custom luxe bars. The logo will be placed on a thin white chocolate disc. Then, you can choose the chocolate bar flavour that will fill the outer portions of the bar. Please see the cost breakdown below. Please note that the base cost per bar is \$9.95.

#### **PRINTED LOGO ON WHITE CHOCOLATE**

Artwork Setup Fee (one-time cost): \$55

Additional Cost per Bar. \$1.00

Minimum Order: 9 bars

Lead Time: 1-2 weeks







### CHOOSE YOUR FLAVOUR & PACKAGING

Pick your favourite flavour from our current menu, then pick your packaging! We offer clear packaging to show off your logo/design however, if you prefer a more custom option, let us know and we will find the perfect solution for you!

PLEASE NOTE THAT BULK PRICING FOR LARGER ORDERS IS AVAILABLE UPON REQUEST.



Liver Layne

### CHOCOLATE COUTURE

39-1736 Quebec Ave. Saskatoon, SK S7K 1V9

306-290-6073 orders@riverlayne.com

www.riverlayne.com



river\_layne\_chocolate

@RiverLayneChocolate

Quotes and pricing terms are negotiated and may be unique to the Recipient, therefore, and except as otherwise provided by law, the Recipient hereby agrees to keep confidential all pricing quotes and invoiced amounts received from Provider. Recipient shall not use this confidential information in furtherance of its business, or the business of anyone else, whether or not in competition with Provider.