



QUAIL POINT

**Quail Point Chocolate
Holiday 2015 Catalog and Price List**
October 4, 2015

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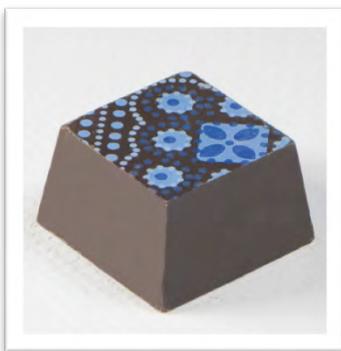


INTRODUCTION



Quail Point Chocolates has been making truffles and other chocolate based confections for more than fifteen years. Initially we focused on chocolates for charities before branching out to add chocolates for corporate gifts (e.g. Pixar Studios) and occasional weddings and other events. During this expansion, our dedication to make the best tasting chocolates has not changed. It was the encouragement of friends and customers that we produced ‘the best chocolates they had ever tasted’ encouraged us to expand our product line and increase our customer base.

Over the years we have entered many competitions, such as the International Chocolate Salon in San Francisco, and the National Chocolate Show in Chicago and have garnered rave reviews and more medals in each competition. Our chocolates have been featured on the Today Show. Feedback for all these new enthusiasts and patrons have guided us in making the changes in sizing and assortment offerings that are reflected in this catalog.



We have continued to concentrate on the 1” x 1” size of truffle we call the Bob-bon Size. The Bon-Bon and weighs about 9 grams (about 50 to-the-pound), and are ‘color coded’ to indicate their flavor.



This catalog is predominately targeted for our many individual customers and their needs for personal consumption and gift giving. Our reseller and large volume corporate gift giving customers should at least review this catalog including the final section, the Reseller Supplement. That said we have been busy this year and have made many changes to our product offerings. The well-worn slogan of “you talked and we listened” is appropriate here. While we have made changes both large and small here are the highlights:

- In conjunction with our expanded packaging options, we’ve added some really cool new assortment options perfect as a gift for someone that is simultaneously a shop-a-olic AND a choco-holic.... Or maybe for you should you fit this description.....

How about a 34- truffle assortment in a box that looks like a purse?
Closed.



Opening, it reveals.....



2 boxes of 15 truffles and a box of 4....

AND the 'box' is reusable, too. (No we do not offer 'free refills.')

We've added a new section on our new assortment packaging options. More on this in a moment.

- We now offer 'gift cards' and take them on our web site;
- Our web site continues to be improved. (And thank you for your patience.) It has been a challenge to our IT professionals to make the site as flexible as we are. Create Your Own Assortments and correctly calculating shipping remain challenges. At our heart, we remain a 'semi-custom' enterprise. If you don't find what you dream of in this catalog and/or on our website, please email us or give us a call.
- We have expanded our 'packaging' options. We have always been focused upon recreating the chocolate truffle flavors you can get in small French village chocolate shops. Many people recognize our formal white on black packaging. Since you don't eat the box, or most of us don't, we have not provided the same quality and sophistication in our boxes as our truffles. So, for the 2015 Holiday Season we are making some of the options selected by our corporate gift customers as 'standard options' as additional packaging choices of "higher quality" and offer some 'fun' alternatives, too. And for our corporate gifting customer, we now can offer an even broader range of possibilities. We have other options available, too, that are not included in this catalog or online. Contact us if you want even more alternatives.
- To support our retail and wholesale customers, we have created some standard packaging tailored to their bulk volume and retail presentation needs.



As many of our customers know, a foundation of our business has been making chocolate gift assortment for corporate events and gift giving. Last year we were proud to include Pixar Studios as one of our customers. We worked with their various departments to create a unique assortment of 9 flavors in completely custom packaging for them to give during the holidays. This year we have also expended into making 'private label' chocolates to an internationally known retailer and their corporate sister companies. We expect to offer **Quail Point Chocolate** bars soon to allow you to enjoy some of the chocolates we use in crafting our truffles in their pure form and paired with some interesting ingredients.

As truffle specialists, we make more than 50 different flavors of truffles. Many of our flavors are so popular that they are enjoyed every day. We also have flavors that are much less popular but are still have their following of enthusiasts. We are committing to have 'in stock' quantities of our top sellers. These will be available to box and ship upon your order. For some other flavors we are initiating a minimum order quantity and an expected 1 week production time. During the Holidays, we typically have all flavors on hand but not so during the remainder of the year. The Flavor List at the back of this catalog identifies the minimum number of truffles of that flavor that must be in your order. This minimum can be in a single box or across several 'Create Your Own' Boxes.

So few people have been ordering our 'shaped' truffles that we are moving them to a 'special order' status. We'll still make them for you. But you need to email or call us to schedule them into our regular chocolate production process. We are planning to introduce 'dome' truffles in the new year but our work making 'private label' bars for a national retailer has pushed the offering of this size, shape and decoration back. Let us know of your interest or non-interest in these larger truffles.

We continue make all our chocolate creations in small batches by hand. All of the chocolate we use in our truffles is imported, largely from Belgium and France. We use this chocolate because it tastes better and makes better tasting chocolate products. We offer many ways that you can customize your chocolates to meet your tastes and entertaining and gifting needs.

Please see our other catalogs for chocolate cups or custom chocolates with your corporate logo and other chocolate confections.

"May we make some for you?"



NEW PACKAGING OPTIONS

This section is arranged in three groupings of boxes. The first section presents the new boxes that are now available all year. Any of our 3 box sizes (4, 12, 15 and 16-Pieces) can be put in these new 'Bronze Brown' heavy weight presentation boxes. The second grouping collects alternative boxes for our 16-Piece packages appropriate for the holiday season. Other seasons and our new 'every day' alternative tops are also presented. Lastly, we present some new large assortment options and some new fun boxes for your enjoyment and gift giving.

We proudly announce the availability of a heavy weight 'bronze/brown' package option. These are avail as alternatives for our 4, 12/15 and 16-Piece boxes.



We offer this box as an alternative for the 16-Piece packages secured with our signature Quail Point logo band in a creamy white color.

Product code: PAS-6 for an additional cost of \$5.

The similar **PAS-8** 8" box is used in our new large assortments at \$



For our 12- and 15-Piece boxes, we offer **PAS-47** for an additional cost of \$4.



For our 4-piece boxes, we offer **PAS-3** for an additional cost of \$3.



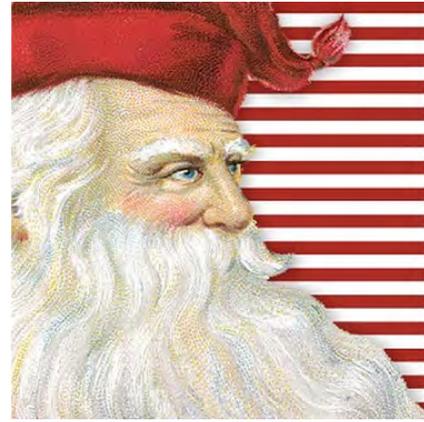
New for this year we are offering these new alternative boxes in our 16-Piece assortments. To order these, simply add the indicated product code on your order form, fax or phone message or add to your shopping cart when on our web site. These product codes do not 'order' chocolates, they only direct that different packaging be applied to the assortment(s) you select. We will call you if we are unclear about which package goes on what assortment.

Winter, Christmas, Chanukah and New Year's Boxes



"Happy Holidays Winter Scene"
PAS-H6HH

Also available without the caption for Winter Season use. (Special Order)



"Old Saint Nick"
PAS-H6SC



"Blue Menorah"
PAS-C6BLU



Single Truffle Dreidel
PAS-C6DREID

This is a paper dreidel that can hold a single bon-bon. Your 16-Piece selection will be packaged in 16 dreidels.

This product code can be applied to the 4, 12 or 15 piece assortments. Just order 4, 12, 15 on your order or instead of 16 on the 16-Piece assortment web order the quantity you desire.



"Santa's Belt"
Product Code: PAS-H6SCB



"Classic Winter Snowman"
Product Code: PAS-H6FROST



"Love Peace and Joy"
Product Code: PAS-H6Joy



"Flying Reindeer"
Product Code: PAS-H6RDEER



"Winter Wonderland"
Product Code: PAS-H6WW



Seasonal Boxes Additional



“Autumn Foliage Arabesque”
Product Code: PAS-A6AS



“The Haunted House”
Product Code: PAS-A6HH



“Heart Window”

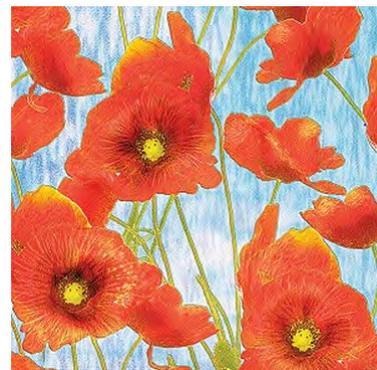
Product Code: PAS-V6HRT
Available for a 4 pack box as a special order.



“Tulips!”
Product code: PAS-6TULIP



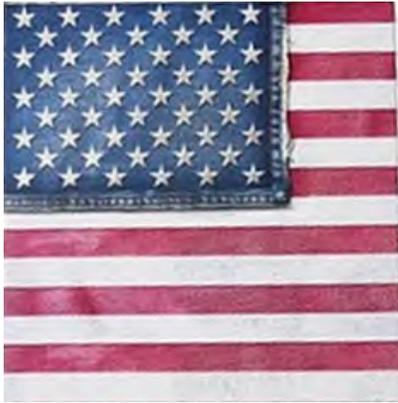
“Happy Easter”
Product Code: PAS-6HEB



“Poppies”
Product Code: PAS-S6P



Seasonal Boxes - Continued



“Faded Glory”
Product Code: PAS-S6FLG



“Rx Medicinal Chocolates”
Product Code: PAS-6MED

We’ve always believed in the healing power of chocolate.
On special order a huge 36 piece version of this is available in red or blue. Call us.



“Thanks for your Service”
Product Code: PAS-6MIL

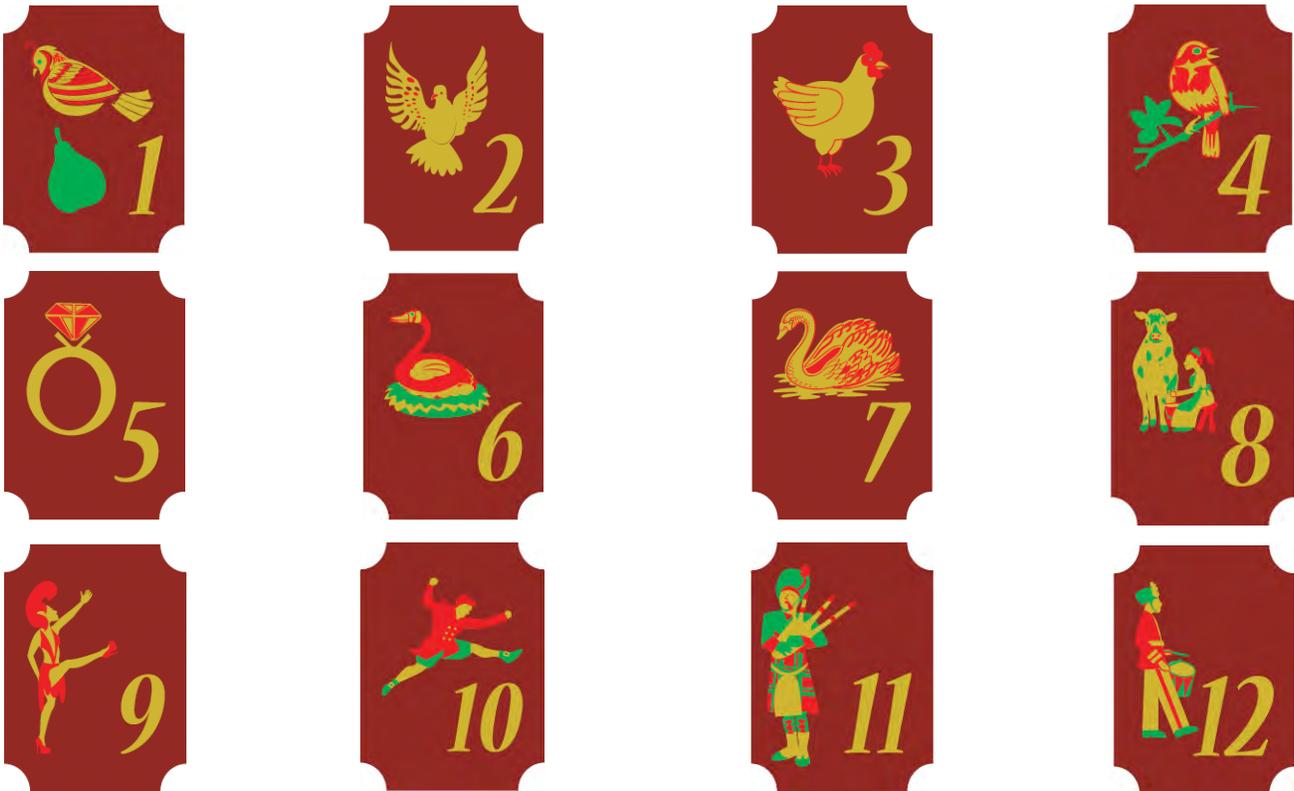


“Happy Birthday!”
Product Code: PAS-6HB



The 12 Days of Christmas

Quail Point Chocolates offers you many ways to celebrate the 12 Days of Christmas. Each bon-bon celebrates one of the twelve days with one of the motifs pictured approximately life-sized below.



Boxes are available for shipping December 1st, 2015. Gift boxes are offered containing a single bon-bon or a dozen bon-bons one for each day. For the very special someone in your life order the set of 12 boxes, one for each day containing 78 truffles in total. In this set, each of the 12 days has a box with its number of truffles. Truffles are available in milk, semi-sweet, bitter sweet and assortments of all three chocolates in several flavors.



The 12 Days of Christmas

Options and Pricing

Chocolates are available for shipping December 1st, 2015.

Pre-orders accepted October 20th, 2015.

Bulk and clear Retail Packs are available, as well.

PRODUCT	DESCRIPTION	PRICE
	<u>One Box of 12 truffles</u>	
14-12D-01	12 Days of Christmas – Milk	\$49.95
14-12D-02	12 Days of Christmas – Semi-Sweet	\$49.95
14-12D-03	12 Days of Christmas – Bittersweet	\$49.95
14-12D-04	12 Days of Christmas – Milk/Semi-Sweet	\$49.95
14-12D-05	12 Days of Christmas – Semi-Sweet/Bittersweet	\$49.95
14-12D-06	12 Days of Christmas – All Three Flavors	\$49.95
	<u>12 Boxes - 78 truffles</u> Free Ground Shipping	
14-OTT-01	12 Boxes of Christmas – Milk	\$297.50
14-OTT-02	12 Boxes of Christmas – Semi-Sweet	\$297.50
14-OTT-03	12 Boxes of Christmas – Bittersweet	\$297.50
14-OTT-04	12 Boxes of Christmas – Milk/Semi-Sweet	\$297.50
14-OTT-05	12 Boxes of Christmas – Semi-Sweet/Bittersweet	\$297.50
	<u>Single Days</u>	
14-1D1-01	“Partridge in a Pear Tree” Truffle – Milk	\$5.00
14-1D1-02	“Partridge in a Pear Tree” Truffle – Semi-Sweet	\$5.00
14-1D1-03	“Partridge in a Pear Tree” Truffle – Bittersweet	\$5.00
14-1D5-01	“Five Golden Rings” Truffle – Milk	\$5.00
14-1D5-02	“Five Golden Rings” Truffle – Semi-Sweet	\$5.00
14-1D5-03	“Five Golden Rings” Truffle – Bittersweet	\$5.00
14-1Du-01	Your Choice of the “Day” Truffle - Milk	\$5.00



14-1Du-02	Your Choice of the “Day” Truffle – Semi-Sweet	\$5.00
14-1Du-03	Your Choice of the “Day” Truffle - Bittersweet	\$5.00
14-1Dc-01	Our Choice of the “Day” Truffle - Milk	\$3.00
14-1Dc-02	Our Choice of the “Day” Truffle – Semi-Sweet	\$3.00
14-1Dc-03	Our Choice of the “Day” Truffle - Bittersweet	\$3.00

If you don't see what you want, give us a call.





Holiday 2015 Bon-bon Assortments

All our Bon-Bons are available in standard assortments and single flavor packs of 4-, 12-, 15-, 16- and in Create Your Own Assortments. All available on our web site for order.

16-Piece Assortments

These assortments combine sixteen of our size Bon-bon truffles each filled with one of our 60+ truffle flavors Each 16 truffle selection weighs about 7.5 ounces or about 9 grams each.

Bon-bon Final 4 Assortment (16) - Our most popular Bon-Bon Assortment contains both milk and dark chocolates. This sampler contains four each Marrakesh, Dark Force semi-sweet, Supreme Milk, Fleur de Sel. <i>(Also available as a 12-Piece assortment.)</i>	BA-16-01	\$35.00
Bon-bon Pick 6 Assortment (16) - Another popular Bon-Bon Assortment contains both milk and dark chocolates. This sampler contains Mocha (2), Marrakesh (3), Dark Force semi-sweet (3), Supreme Milk (3), Fleur de Sel (3), and our rich smoky Lapsang Souchong (2).	BA-16-02	\$35.00
Bon-bon All Dark Assortment (16) – Four each of our Mocha, Marrakesh, Dark Force, and Raspberry bon-bons.	BA-16-03	\$35.00
Bon-bon The Sith Lord Assortment (16) – Four each of our, Dark Force, and Dark Vader, Tanzania, and San Domingo bon-bons.	BA-16-04	\$35.00
Bon-bon The Dark Side Assortment (16) – Two each of our Mocha, Marrakesh, Dark Force, Dark Vader, Tanzania, Rutherford Dust, Coconut, and Raspberry bon-bons.	BA-16-05	\$35.00
Bon-bon All Milk Assortment (16) - Four each of our Supreme Milk, Fleur de Sel, Irish Cream and Lapsang Souchong bon-bons.	BA-16-06	\$35.00
Bon-bon The Sweet 16 Assortment (16) - A combination of our Supreme Milk(3), Fleur de Sel(3), Irish Cream(3), Hazelnut(2), Gran Marnier(2) and Lapsang Souchong(2) bon-bons.	BA-16-07	\$35.00
Bon-bon Tea for Two Assortment (16) - A combination of our Oolong (4), Lapsang Souchong (4), Earl Grey (4), Jasmine (4) bon-bons.	BA-16-10	\$35.00
Bon-bon One Of Each Please Assortment (16) - One each of our Supreme Milk, Fleur de Sel, Irish Cream, Hazelnut, Hazelnut Praline, Gran Marnier, Seize-n-De-Zest (Orange Hazelnut), Coconut, Rutherford Dust, Meyer's Rum, Black Currant, Ooooolong, Earl Grey, Mint, Pure Passion and Lapsang Souchong bon-bons.	BA-16-08	\$35.00
Create Your Own 16 - This box contains your selection of sixteen bon-bons from among our truffle flavors.	BA-16-99	\$35.00



In addition to our 'Every Day' white on black boxes, we are proud to offer the following box alternatives. Just add the indicated code on your order form or on the web site with the desired number of boxes to be used in place of the 16 pack above. Some of these are available in other box sizes.

	<p>“Happy Holidays Winter Scene” Also available without the caption for Winter Season use. (Special Order)</p>	<p>PAS-H6HH</p>	<p>\$2.00</p>
	<p>“Old Saint Nick”</p>	<p>PAS-H6SC</p>	<p>\$2.00</p>
	<p>“Blue Menorah”</p>	<p>PAS-C6BLU</p>	<p>\$2.00</p>
	<p>“Single Truffle Dreidel” This is a paper dreidel that can hold a single bon-bon. Your 16-Piece selection will be packaged in 16 dreidels. Order 16 of these.</p>	<p>PAS-C6DREID</p>	<p>\$2.00</p>



	"Santa's Belt"	PAS-H6SCB	\$2.00
	"Classic Winter Snowman"	PAS-H6FROST	\$2.00
	"Love, Peace and Joy"	PAS-H6JOY	\$2.00
	"Flying Reindeer"	PAS-H6RDEER	\$2.00
	"Winter Wonderland"	PAS-H6WW	\$2.00



	"Autumn Foliage Arabesque"	PAS-A6AS	\$2.00
	"Haunted House"	PAS-6SPOOK	\$2.00
 Available for a 4- pack box as a special order.	"Heart Window"	PAS-V6HRT	\$2.00
	"Tulips!"	PAS-6TULIP	\$2.00
	"Happy Easter"	PAS-6HEB	\$2.00



	<p>“Poppies”</p>	<p>PAS-S6P</p>	<p>\$2.00</p>
	<p>“Faded Glory Flag”</p>	<p>PAS-S6FLG</p>	<p>\$2.00</p>
	<p>“Rx Medicinal Chocolates” We’ve always believed in the healing power of chocolate. On special order a huge 36 piece version of this is available in red or blue. Call us</p>	<p>PAS-6MED</p>	<p>\$2.00</p>
	<p>“Thanks for your Service”</p>	<p>PAS-6MIL</p>	<p>\$2.00</p>
	<p>“Happy Birthday”</p>	<p>PAS-6HB</p>	<p>\$2.00</p>



15-Piece Assortments

Some of our new packages require a rectangular, not square, truffle arrangement. Our 15- count truffle assortments fit perfectly in these presentations. The following 15 pack assortments are available.

Bon-bon Final 4+1 Assortment (15) - A popular Bon- Bon Assortment contains both milk and dark chocolates. This sampler contains three each Marrakesh, Dark Force semi-sweet, San Domingo bittersweet, Supreme Milk, Fleur de Sel.	BA-15-01	\$32.00
Bon-bon Pick 5 Assortment (15) - Another popular Bon-Bon Assortment contains both milk and dark chocolates. This sampler contains Mocha (3), Marrakesh (3), Dark Force semi-sweet (3), Supreme Milk (3), and our rich salted caramel Fleur de Sel (3)	BA-15-02	\$32.00
Bon-bon All Dark Assortment (15) – Three each of our Mocha, Marrakesh, Dark Force, Mint and Raspberry bon-bons.	BA-15-03	\$32.00
Bon-bon The Sith Lord Assortment (15) – Some of our Dark Force(4), and Dark Vader(4), Tanzania(3) and San Domingo(4) bon-bons.	BA-15-04	\$32.00
Bon-bon All Milk Assortment (15) - Some of our Supreme Milk(4), Fleur de Sel(4), Irish Cream(4) and Gran Marnier(3) bon-bons.	BA-15-06	\$32.00
Create Your Own 15 - This box contains your selection of fifteen bon-bons from among our truffle flavors.	BA-15-99	\$32.00

12-Piece Assortments

For those wanting something a little smaller, the following 12 pack assortments are available.

Bon-bon Final 4 Assortment (12) - Our most popular Bon-Bon Assortment contains both milk and dark chocolates. This sampler contains three each Marrakesh, Dark Force semi-sweet, Supreme Milk, Fleur de Sel.	BA-12-01	\$28.00
Bon-bon Pick 6 Assortment (12) - Another popular Bon-Bon Assortment contains both milk and dark chocolates. This sampler contains Mocha (2), Marrakesh (2), Dark Force semi-sweet (2), Supreme Milk (2), Fleur de Sel (2), and our rich smoky Lapsang Souchong (2).	BA-12-02	\$28.00
Bon-bon All Dark Assortment (12) – Three each of our Mocha, Marrakesh, Dark Force, and Raspberry bon-bons.	BA-12-03	\$28.00
Bon-bon The Sith Lord Assortment (12) – Three each of our Dark Force, and Dark Vader, Tanzania and San Domingo bon-bons	BA-12-04	\$28.00
Bon-bon The Dark Side Assortment (12) – Two each of our Mocha, Marrakesh, Dark Force, Dark Vader, Tanzania, Rutherford Dust, Coconut, and Raspberry bon-bons.	BA-12-05	\$28.00



Bon-bon All Milk Assortment (12) - Three each of our Supreme Milk, Fleur de Sel, Irish Cream and Lapsang Souchong bon-bons.	BA-12-06	\$28.00
Bon-bon The Sweet 12 Assortment (12) - A combination of our Supreme Milk(2), Fleur de Sel(2), Irish Cream(2), Hazelnut(2), Gran Marnier(2) and Lapsang Souchong(2) bon-bons.	BA-12-07	\$28.00
Bon-bon 12 Ways to Happiness Assortment (12) - One each of our Supreme Milk, Fleur de Sel, Irish Cream, Hazelnut, Gran Marnier, Cognac, Meyer's Rum, Black Currant, Dark Force, Raspberry, Mint and Lapsang Souchong bon-bons.	BA-12-08	\$28.00
Bon-bon 12 Paths to Happiness Assortment (12) - One each of our, Hazelnut Praline, Gran Marnier, Seize-n-De-Zest (Orange Hazelnut), Coconut, Rutherford Dust, Meyer's Rum, Black Currant, Oooolong, Earl Grey, Mint, Pure Passion and Lapsang Souchong bon-bons.	BA-12-09	\$28.00
Create Your Own 12 - This box contains your selection of twelve bon-bons from among our truffle flavors.	BA-12-99	\$28.00

4-Piece Assortments

For those wanting something even smaller, the following 4 pack assortments are also available. Single flavor four packs are also available.

Bon-bon Sampler (4) – A popular Signature Assortment contains both milk and dark chocolates. This sampler contains one Bon-Bon of our Marrakesh, Dark Force semi-sweet, Milk, and our rich smoky Lapsang Suchong flavors.	BA-4-01	\$12.00
Bon-bon Final 4 Sampler (4) – A popular Signature Assortment contains both milk and dark chocolates. This sampler contains one Bon-Bon of our Marrakesh, Dark Force semi-sweet, Milk, and our rich Fleur de Sel French Salted Caramel flavors.	BA-4-02	\$12.00
Bon-bon The Sith Lord Assortment (4) – One each of our Dark Force, and Dark Vader, Tanzania and San Domingo bon-bons.	BA-4-07	\$12.00
Bon-bon All Dark (4) – This sampler contains the following Bon-Bon: one Marrakesh, Dark Force semi-sweet, Raspberry and Mocha.	BA-4-03	\$12.00
Bon-bon All Milk (4) - This sampler contains the following Bon-Bons: one Fleur de Sel, two Supreme Milk, and one Lapsang Souchong.	BA-4-04	\$12.00
Heather's Bon-bon Sampler (4) - This sampler contains the following Bon-Bons: two Fleur de Sel and two Supreme Milk.	BA-4-05	\$12.00
Bon-bon Tea for Two Assortment (4) - A combination of one each of our Oolong , Lapsang Souchong, Earl Grey, Jasmine bon-bons.	BA-4-06	\$12.00
Bon-Bon 4 Packs - A box of 4 of any of our flavors.	BA-4-99	\$12.00

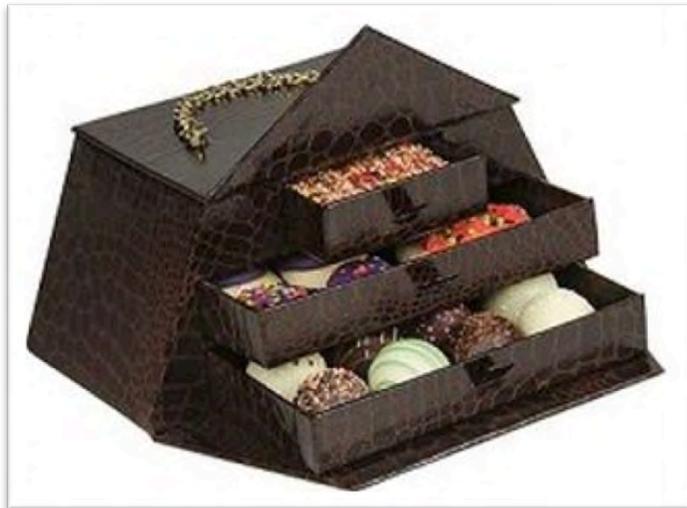


Large Assortments

In this section we try to ignite your gifting imagination. The special packaging alternatives we offer should allow you to create a memorable gift or reward yourself with a unique treat. No chocolate is included in the options shown here. Please order the correct number and size assortments from the preceding pages to fill these unique boxes. Additional time for us to fill these boxes is required. As always, we will be in contact with you when we schedule your order for production. We will also advise you of any change in the shipping charges, which our web cannot correctly compute. Excess shipping will of course be refunded.

Get “Pursonal”

Probably the most over-the-top collection we offer, (and right up there with the 12 Days of Christmas Collection), is the Purse of Truffles. (Our truffles are not pictured below.)



Get Pursonal

Product Code:	PAS-BPURSE
Purse Box Cost:	\$20.00
Number of Truffles:	34
To Order:	1 PAS-BPURSE 2 15-Piece Assortments 1 4-Piece Assortment
TOTAL PRICE:	\$96.00



30 of our Jewels in a Box

People often tell us that our truffles look too pretty to eat. While we do believe we make edible art, we DO want you to eat them. But what more appropriate box to give them as a present than in a jewelry box.



Shown in Bronze. White and Red colors are usually available.

30 Jewels in a Box

Product Code:	PAS-30BJEWEL
Box Cost:	\$15.00
Number of Truffles:	30
To Order:	1 PAS-30BJEWEL 2 15-Piece Assortments
TOTAL PRICE:	\$79.00



How to Hide Your Chocolates

Do you need to hide your stash of chocolates from the prying eyes and ready mouths? Here's one option. Camouflage your secret stash in a book. These faux leather bound book can conceal 15 or 24 of our Bon-bons.



Other book colors are sometimes available.

The small book is approximately 4" x 7" and holds a single 15-Piece assortment.

Product Code:	PAS-15BBOOK
Box Cost:	\$6.00
Number of Truffles:	15
To Order:	1 PAS-15BBOOK 1 15-Piece Assortment
TOTAL PRICE:	\$30.00

The large book is approximately 6" x 9" and holds two 12-Piece assortments.

Product Code:	PAS-24BBOOK
Box Cost:	\$10.00
Number of Truffles	24
To Order:	1 PAS-24BBOOK 2 12-Piece Assortments
TOTAL PRICE:	\$66.00



Towers – 32, 48 or 64 Pieces

Our new ‘Towers’ allow you to combine 2, 3 or even 4 assortments into a single box. When closed, the box appears to be a typical container. But when you pull the tab ribbon, the tiers magically reveal themselves. Pictured below is a 3-tier tower that would accommodate 3 of our 16-Piece assortments. (We hope to photograph these towers using our truffles, but other truffles are depicted in this early version of our catalog.) Towers include a red or white bow. Other Tower Box colors are available upon special order. Towers made from our 4 piece assortments are also available.



5.5” Towers

	2 Tier	3 Tier	4 Tier
Product Code:	PAS-BTOW2	PAS-BTOW3	PAS-BTOW4
Box Price:	\$12.00	\$14.00	\$16.00
Number of Truffles:	32	48	64
To Order:	1 PAS-BTOW2 2 16-Piece Assortments	1 PAS-BTOW3 3 16-Piece Assortments	1 PAS-BTOW4 4 16-Piece Assortments
TOTAL PRICE:	\$86.00	\$125.00	\$162.00



Star of David Tower – 48 Pieces

We now offer a Star Of David Tower with 3 levels.



	3 Tier
Product Code:	PAS-SDTOW3
Box Cost:	\$14.00
Number of Truffles:	48
To Order:	1 PAS-SDTOW3 3 16-Piece Assortments
TOTAL PRICE:	\$125.00



Holiday 2015 Signature Selections



Twelve molded truffles filled with one of our ‘Signature’ truffle flavors.

Each selection weighs about 7 ounces. Contact us for these special order assortments.

<p>Shaped Truffles Final 4 Assortment (12) - Our most popular Molded Shape Assortment contains both milk and dark chocolates. This sampler contains three each Marrakesh, Dark Force semi-sweet, Supreme Milk, Fleur de Sel. <i>(Also available as a 16-Piece assortment.)</i></p>	<p>SA-12-01</p>	<p>\$40.00</p>
<p>Shaped Truffles Pick 6 Assortment (12) - Another popular Molded Shape Assortment contains both milk and dark chocolates. This sampler contains Mocha (2), Marrakesh (2), Dark Force semi-sweet (2), Supreme Milk (2), Fleur de Sel (2), and our rich smoky Lapsang Souchong (2).</p>	<p>SA-12-02</p>	<p>\$40.00</p>
<p>Shaped Truffles All Dark Assortment (12) – Three each of our Mocha, Marrakesh, Dark Force, and Raspberry Molded Shape truffles.</p>	<p>SA-12-03</p>	<p>\$40.00</p>
<p>Shaped Truffles Bon-bon The Sith Lord Assortment (12) – Three each of our Dark Force, and Dark Vader, Tanzania and San Domingo Molded Shape truffles.</p>	<p>SA-12-04</p>	<p>\$40.00</p>
<p>Shaped Truffles Bon-bon The Dark Side Assortment (12) – Two each of our Mocha, Marrakesh, Dark Force, Dark Vader, Tanzania, Rutherford Dust, Coconut, and Raspberry Molded Shape truffles.</p>	<p>SA-12-05</p>	<p>\$40.00</p>
<p>Shaped Truffles Bon-bon All Milk Assortment (12) - Three each of our Supreme Milk, Fleur de Sel, Irish Cream and Lapsang Souchong Molded Shape truffles.</p>	<p>SA-12-06</p>	<p>\$40.00</p>
<p>Shaped Truffles Bon-bon The Sweet 12 Assortment (12) - A combination of our Supreme Milk(2), Fleur de Sel(2), Irish Cream(2), Hazelnut(2), Gran Marnier(2) and Lapsang Souchong(2) Molded Shape truffles.</p>	<p>SA-12-07</p>	<p>\$40.00</p>



Shaped Truffles 12 Ways to Happiness Assortment (12) - One each of our Supreme Milk, Fleur de Sel, Irish Cream, Hazelnut, Gran Marnier, Cognac, Meyer's Rum, Black Currant, Dark Force, Raspberry, Mint and Lapsang Souchong Molded Shape truffles.	SA-12-08	\$40.00
Shaped Truffles 12 Paths to Happiness Assortment (12) - One each of our, Hazelnut Praline, Gran Marnier, Seize-n-De-Zest (Orange Hazelnut), Coconut, Rutherford Dust, Meyer's Rum, Black Currant, Ooooolong, Earl Grey, Mint, Pure Passion and Lapsang Souchong Molded Shape truffles.	SA-12-09	\$40.00
Shaped Truffles Create Your Own 12 - This box contains your selection of twelve Molded Shape truffles from among our truffle flavors.	SA-12-99	\$40.00



Holiday 2015 'Solid Santas'



In our travels in Europe we found several antique chocolate molds. Most of our molds are from the 1920's and 1930's. Because of their age, some molds have minor surface imperfections that are transferred to the molded chocolates.

Because these molds are Dutch and German, they depict Sinter Claus or St. Nicholas. These Santa's are available in our normal Belgian milk or dark chocolate or in 'candy coating' and come in several different sizes.



Holiday 2015 ‘Solid Santas’

STYLE			DESCRIPTION
<p>SS-01 1 and 1A</p>			<p>A contemporary Santa mold that weighs in at 21 oz. semi-solid or 25¹ oz. solid. This is certain to give the recipient several days of sugar high! This is typically ordered by grandparents that need not deal with the child's exuberance(s) for the days following. Santa is 8 ½ inches tall and nearly 5 ½ inches wide.</p>
<p>SS-02</p>			<p>A contemporary Santa mold that weighs in at 21 oz. semi-solid or 25¹ oz. solid. This is certain to give the recipient several days of sugar high! This is typically ordered by grandparents that need not deal with the child's exuberance(s) for the days following. Santa is 8 ½ inches tall and nearly 5 ½ inches wide.</p>
<p>SS-03</p>			<p>This antique German/Dutch St. Nicholas from the 1920's or 30's weighs in at about 7 oz. It portrays a classic European scene with St. Nick with two small children hugging him. This St. Nick is our most popular Santa because while small in stature is more chocolate than larger store bought Santas. This style of Santa is about 6 ¼ inches tall and 2 ¼ inches wide.</p>

¹ The weight listed here is the nominal weight for the mold when filled with ‘Milk Candy Coating.’ The several chocolates all have different densities so a mold will weigh differing amounts when filled with differ chocolates. Our Belgian milk chocolate weighs nearly 20% more than Milk Candy Coating by volume. We list the typical weight here.



<p>SS-04</p>			<p>Also from the 20's or 30's Europe, this Santa is similar to the St. Nick above but without the two children. This style of Santa is about 5 1/2 inches tall and 2 inches wide and weighs over 3 3/4 oz.</p>
<p>SS-05</p>			<p>This European St. Nicholas is from the early 1920's. His robes are far more elaborate than those above. This style of Santa is about 4 inches tall and 1 1/2 inches wide and weighs over 2.5 oz.</p>
<p>SS-06</p>			<p>Our smallest European St. Nicholas is from the 1930's. Typically, this is a child's first Santa. His robes are similar but simpler than those above. This style of Santa is about 3 1/2 inches tall and 1 1/2 inches wide and weighs over 1 1/4 oz.</p>



<p>SS-07</p>			<p>Our 6 oz. Toy Soldier is molded from a contemporary mold. Our soldier is 5 $\frac{3}{4}$ tall and 2 $\frac{3}{4}$ wide.</p>
<p>SS-08</p>			<p>Our last Santa offering is an 11 oz. Reindeer. Our tasty Rudolph is 6 inches tall and 5 inches wide. No antlers or red nose on this guy.</p>



Solid Santa/Toy Soldier Pricing – Cellophane Wrapped

ITEM	Style 1A Semi-Solid ~24 oz.	Style 1 Solid ~32 oz.	Style 2 Solid ~23 oz.	Style 3 Solid ~8 oz.	Style 4 Solid ~4.4 oz.	Style 5 Solid ~2.9 oz.	Style 6 Solid ~1.4 oz.	Style 7 Solid ~7 oz.	Style 8 Solid ~12.5 oz.
Belgian Milk Chocolate 32% Cocoa Solids	\$28.18 SS-01-208	\$35.08 SH-01-208	\$27.32 SS-02-208	\$14.39 SS-03-208	\$11.29 SS-01-208	\$10.00 SS-01-208	\$8.71 SS-01-208	\$13.53 SS-01-208	\$18.27 SS-01-208
French Supreme Milk Chocolate 34% Cocoa Solids	\$33.11 SS-01-203	\$41.65 SH-01-203	\$32.05 SS-02-203	\$16.04 SS-03-203	\$12.20 SS-04-203	\$10.59 SS-05-203	\$8.99 SS-06-203	\$14.97 SS-07-203	\$20.84 SS-08-203
Imported Milk "Chocolate Candy"	\$16.88 SS-01-301	\$20.00 SH-01-301	\$16.48 SS-02-301	\$10.63 SS-03-301	\$9.22 SS-04-301	\$8.63 SS-05-301	\$8.05 SS-06-301	\$10.23 SS-07-301	\$12.38 SS-08-301
Imported Dark "Chocolate Candy"	\$16.88 SS-01-300	\$20.00 SH-01-300	\$16.48 SS-02-300	\$10.63 SS-03-300	\$9.22 SS-04-300	\$8.63 SS-05-300	\$8.05 SS-06-300	\$10.23 SS-07-300	\$12.38 SS-08-300
Belgian Semi-Sweet Chocolate 50% Cocoa Solids	\$28.31 SS-01-101	\$35.25 SH-01-101	\$27.45 SS-02-101	\$14.44 SS-03-101	\$11.32 SS-04-101	\$10.01 SS-05-101	\$8.71 SS-06-101	\$13.57 SS-07-101	\$18.34 SS-08-101
Belgian Extra Bitter Guauaquil 64% Cocoa Solids	\$29.36 SS-01-004	\$36.65 SH-01-004	\$28.45 SS-02-004	\$14.79 SS-03-004	\$11.51 SS-04-004	\$10.14 SS-05-004	\$8.78 SS-06-004	\$13.88 SS-07-004	\$18.89 SS-08-004
Solids	\$23.59 SS-01-017	\$28.95 SH-01-017	\$22.92 SS-02-017	\$12.86 SS-03-017	\$10.45 SS-04-017	\$9.44 SS-05-017	\$8.44 SS-06-017	\$12.19 SS-07-017	\$15.88 SS-08-017

Literally a hundred other chocolates are available as well and will be quoted upon request.



Truffle Flavor Descriptions

The following table describes the flavors in our 2015 Holiday Assortments.

Dark Chocolate Based Fillings

Marrakesh - A flavor introduced in 2009 that was instantly a customer favorite. The Marrakesh flavor captures the aroma and taste of a North African spice market. Infused with the flavor of our combination of the 30 different herbs and spices that we grind ourselves. This ganache is made with a semi-sweet chocolate.

Dark Force - Our most popular dark truffle is the Dark Force semi-sweet. Rich, Smooth and creamy.

Dark Vader - For those chocoholics that don't want any flavor but chocolate in their truffles, this ganache is perfect. This filling is one of a series that focuses upon a single chocolate. This ganache is based upon the 64% cocoa solids Extra-bitter Guayaquil. The beans used in this chocolate are only from Ecuador.

Origin – San Domingo - For those chocoholics that don't want any flavor but chocolate in their truffles, this ganache is perfect. This filling is one of a series that focuses upon a single chocolate. This ganache is based upon the 70% cocoa solids Origin - San Domingo.

Origin - Tanzania - For those chocoholics that don't want any flavor but chocolate in their truffles, this ganache is perfect. This filling is one of a series that focuses upon a single chocolate. This ganache is based upon the French 75% cocoa solids Origin Tanzania chocolate. The beans used in this chocolate are only from Tanzania.

Mocha - The flavors of our French semi-sweet chocolate infused with heavily extracted espresso flavors..

Mint - Our Traditional mint ganache is based upon semi-sweet chocolate, fresh cream and mint flavorings.

Meyer's Rum - Our Meyer's Rum ganache is based upon Belgian milk chocolate, fresh cream, Meyer's Rum liquor and other flavorings.

Mt. Gay Rum - Our Mt. Gay Rum ganache is based upon Belgian semi-sweet chocolate, fresh cream, Mt. Gay Rum liquor and other flavorings.

Don't Call Me "Mounds" - What every other coconut candy wants to grow up to be. A dark shell filled with fine pieces of marinated coconut in a smooth white chocolate ganache.

"Rutherford Dust" - An intense cabernet reduction blended into cream and semi-sweet chocolate.

Earl Grey - The flavors of our French semi-sweet chocolate infused with the bergamot from Earl Grey tea.

Oolong - The flavors of our French semi-sweet chocolate infused with Oolong tea.

Turmeric - We allow the cream to extract the flavor of the ground Turmeric overnight before we finish making the ganache using semi-sweet.



Dark Chocolate Based Fillings *Continued*

African Birds Eye Chili - We start making this ganache by grinding African Birds Eye Chilis into the cream. We allow the cream to extract the flavor overnight before we finish making the ganache using bittersweet.

Cardamom - We start making this ganache by grinding Cardamom into the cream. We allow the cream to extract the flavor overnight before we finish making the ganache using bittersweet.

True Cinnamon - We allow the cream to extract the flavor of the ground Cinnamon overnight before we finish making the ganache using semi-sweet.

Saigon Cinnamon - We allow the cream to extract the flavor of the ground Saigon Cinnamon overnight before we finish making the ganache using semi-sweet.

Thyme - Our thyme ganache adds an assertive herbal note to our French Semi-sweet based ganache

Basil - Our basil ganache adds an assertive herbal note to our French Semi-sweet based ganache

Star Anise - We start making this ganache by grinding Star Anise into the cream. We allow the cream to extract the flavor overnight before we finish making the ganache with our bittersweet chocolate.

Pink Peppercorn - We start making this ganache by grinding Pink Peppercorns into the cream. We allow the cream to extract the flavor overnight before we finish making the ganache with our bittersweet chocolate.

Green Peppercorn - We start making this ganache by grinding Green Peppercorns into the cream. We allow the cream to extract the flavor overnight before we finish making the ganache with our bittersweet chocolate.

Szechuan Chili - We start making this ganache by grinding Szechuan Peppercorns into the cream. We allow the cream to extract the flavor overnight before we finish making the ganache with our bittersweet chocolate.

Ginger - Our ginger ganache adds an assertive note to our French semi-sweet based ganache.

Milk Chocolate Based Fillings

Lactée Supérieure - This filling is one of our series that focuses upon a single chocolate. This ganache is based upon our Belgian Supreme 38% cocoa solids milk chocolate.

Fleur de Sel - Made with cream infused with Fleur de Sal salt from the French Atlantic coast, caramel sauce and a blend of French dark and milk chocolates.

Lapsang Souchong - The flavors of our French Lactée chocolate infused with Lapsang Souchong tea.



Milk Chocolate Based Fillings *Continued*

French Vanilla - Made with cream infused with Madagascar vanilla beans and a blend of French dark and milk chocolates.

Irish Cream - Our Irish Cream ganache is based upon Belgian milk chocolate, fresh cream Irish Cream liquor and other flavorings.

Gran Marnier - Our Grand Marnier ganache is based upon Belgian milk chocolate, Gran Marnier liquor, fresh cream and other flavorings.

Cognac - Our Cognac ganache is based upon Belgian milk chocolate, fresh cream, Cognac liquor and other flavorings.

Hazelnut Praline - This flavor is made with ground roasted hazelnuts in French Lactée milk chocolate.

Honey - Combining Lactée Supérieure with its caramel notes we add Orange Blossom honey to create this delicately flavored ganache.

Jasmine - The flavors of our French Lactée milk chocolate infused with Jasmine tea.

Chambord - (Black Raspberry) - Our Traditional black raspberry ganache is based upon milk chocolate, fresh cream, Chambord liquor and other flavorings.

Cassis - (Black Currant) - Our Cassis ganache is based upon Callebaut 55% Belgian milk chocolate, fresh cream, Cassis liquor and other flavorings.

Amoretto - Our Amoretto ganache is based upon milk chocolate, fresh cream, Amoretto liquor and other flavorings.

Cognac - Our Cognac ganache is based upon Semi-sweet chocolate, fresh cream, Cognac liquor and other flavorings.

Bourbon - Our Traditional Bourbon ganache is based upon Semi-sweet chocolate, fresh cream, Bourbon liquor and other flavorings.

Pure Passion - Passion fruit puree is combined with our French Lactée milk chocolate.

Saffron - Saffron's warm flavor notes are infused into Lactée milk chocolate resulting into a unique ganache.



Placing an Order

Orders can be placed:

- By email – sales@quail-point-chocolate.com ;
- By faxing our Order Form to our fax number, (707) 307-7007;
- Or by phone at (707) 258-1641.

We make virtually all chocolates to fill customer orders when they are ordered. Many of our fillings take more than 24 hours to make. Most orders are completed and shipped within seven days. After we receive your order, we will schedule its production and contact you with a production commitment date and discuss any questions we might have and answer any you may have. Orders are filled in the sequence in which they are received. During the peak holiday periods, we prefer you give us some time to create your chocolates. Some of our flavors have minimum order quantities. During the Holidays we may be able to relax these minimums so please contact us if want a flavor that has a minimum that is higher than you want to purchase.

When we receive your order:

- We will estimate the date when we expect to ship your Order. We will confirm this date via email or via phone.
- If you have requested a particular Ship Date, Delivery Date, or Shipment Arrival Date and we have any concerns about meeting your requests we will email and or call you to discuss.
- We will send you an email when we ship.

Shipping and Delivery

We currently do not operate any retail sales space. All products are delivered or shipped. Many of our filled chocolate cups do not ship very and we recommend pick up or delivery. We can ship all of our other products year round. All product prices are FOB our kitchen/factory. We normally ship using the US Postal Service. All Orders have a single Ship To Address. We can ship using other means if you wish and or use your shipper account. The web estimates shipping as \$8 per box ordered. If this is insufficient, we usually cover the shortfall. If too much is collected, then we will rebate the difference to the credit card used. *Express and overnight shipping possible if you contact us.*



All other Shipping/delivery charges are 'as quoted'. Email delivery confirmations from the carrier are used as proof of delivery. Special insulated packaging is used at extra cost to assure safe delivery to warm weather destinations. *As a courtesy to our customers we ship gifts to addresses if supplied.*

Storage & Serving

We recommend that our chocolate be served at room temperature. An ideal place to keep your chocolates is in a wine cellar or wine storage unit. If the chocolates have been chilled we recommend that you allow them to come to room temperature before you enjoy them.

Even though our chocolates contain the preservative potassium sorbate, they are formulated for their taste not for their shelf life. We place the creation date of the chocolates on the sealing band of each box. We recommend that you enjoy our chocolates within one month of this date. The chocolates will be safe to eat months beyond this date even if kept at room temperature, but they will not be as good as when they were fresher. The chocolates can also be refrigerated or frozen to extend their shelf life but the texture of the fillings may suffer when brought back to room temperature.

Disclaimers

- We reserve the right to change prices or discount schedules or price breaks at any time and without notice to past customers or holders of this price schedule.
- We reserve the right to modify or eliminate our Refer A Friend program at any time without notice to participants without notice. Accumulated discount credit will be rebated.
- Our products are made in facilities known to contain nuts and nut products. Traces of these nuts may be present in any our products.
- We reserve the right to change the formulations of our products or substitute equivalent or superior chocolate products at any time for any reason without notice. The on package 'Product Description' will supersede any description in this document or upon our website.



Flavor List and Codes

FLAVOR CODE	FLAVOR - DESCRIPTION	MIN QTY
	<u>Dark Chocolate Truffles</u>	
01	Marrakesh – North African Spice Blend	
02	Dark Force – Semi-Sweet	
03	Dark Vader – Ecuadorian Bittersweet	
04	Origin – San Domingo – (Caribbean) Bittersweet	4
05	Origin Tanzania – Tanzanian Bittersweet	4
06	Mocha – Coffee/Chocolate	
07	Mint	
08	Raspberry Madness	
09	Don't Call Me "Mounds" - Coconut	4
10	"Rutherford Dust" – Red Wine Reduction	4
11	Meyer's Rum	4
12	Mt. Gay Rum	8
13	Earl Grey	4
14	Oolong	8
15	Turmeric	8
16	African Birds Eye Chili	8
17	Cardamon	8
18	True Cinnamon	8
19	Saigon Cinnamon	8
20	Thyme	8
21	Basil	8
22	Star Anise	8
23	Pink Peppercorn	8
24	Green Peppercorn	8
25	Szechuan Chili	8
26	Ginger	8
27	Lemon Grass	8



FLAVOR CODE	FLAVOR - DESCRIPTION	MIN QTY
	<u>Milk Chocolate Truffles</u>	
100	Lactée Supérieure - Supreme Milk	
101	Fleur de Sel – French Salted Carmel	
102	Lapsang Souchong – Smokey Black Chinese Tea	
103	French Vanilla	8
104	Irish Cream	
105	Gran Marnier	
106	Cognac	
107	Belgian Praline	8
108	Honey	8
109	Jasmine Tea	8
110	Chai Tea	8
111	Pumpkin Pie Spice	8
112	Chambord – (Black Raspberry)	8
113	Cassis – (Black Currant)	8
114	Amoretto	8
115	Bourbon	8
116	Wild Turkey	8
117	Single Malt	8
118	Drambuie	
119	Pure Passion	8
120	Saffron	8
121	Marzipan	8
122	Hazelnut Praline Crunch	8



Order Form

Order Number:	
Date:	
Requested Ship/ Delivery Date:	
Name:	
Customer Address:	
Phone Number:	
Email:	
Ship To/Deliver To:	<input type="checkbox"/> Ship
Ship To/Deliver To Address:	
Delivery Phone Number/	
Delivery Email:	
Gift Message:	



Create Your Own Assortment Form

Name: _____

Box Number: _____

QPC: Order Number: _____

Piece Size: Taste (4, 15), Bon-Bon(4, 12, 16), Shapes (4, 12)

Box Quantity: _____ 4, 12, 15, 16

QTY	PRODUCT	FLAVOR - DESCRIPTION
		<u>Dark Chocolate Truffles</u>
	1	Marrakesh
	2	Dark Force
	3	Dark Vader
	4	Origin – San Domingo (Caribbean 70%)
	5	Origin Tanzania (Tanzanian 75%)
	6	Mocha
	7	Mint
	8	Meyer’s Rum
	9	Mt. Gay Rum
	10	Don’t Call Me “Mounds” – (Coconut)
	11	“Rutherford Dust” – (Cabernet Reduction)
	12	Earl Grey
	13	Oolong
	14	Turmeric
	15	African Birds Eye Chili
	16	Cardamom
	17	True Cinnamon
	18	Saigon Cinnamon
	19	Thyme
	20	Basil
	21	Star Anise
	22	Pink Peppercorn
	23	Green Peppercorn
	24	Szechuan Chili



	25	Ginger
	26	Lemon Grass
	27	Pure Passion – (Passion Fruit)

QTY	PRODUCT	FLAVOR - DESCRIPTION
		<u>Milk Chocolate Truffles</u>
	100	Lactée Supérieure (Supreme Milk)
	101	Fleur du Sel (French Salted Caramel)
	102	Lapsang Souchong (Smokey Black Tea, or is it Bacon..)
	103	French Vanilla
	104	Irish Cream
	105	Gran Marnier
	106	Cognac
	107	Hazelnut Praline
	108	Honey
	109	Jasmine
	110	Marzipan
	111	Pumpkin Pie Spice
	112	Chambord – (Black Raspberry)
	113	Cassis – (Black Currant)
	114	Amoretto
	115	Bourbon
	116	Black Currant
	118	Saffron
	119	Wild Turkey
	120	Single Malt
	121	Drambuie



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