

# Group Experience: The Original Taco Tour - Mexico City

## Overview

Dive into the delicious world of Mexican chocolate with our Make Your Own Chocolate Workshop. This interactive group experience takes participants from raw cacao beans to hand-crafted artisanal bars, while learning the ancestral techniques and stories behind one of Mexico's most iconic foods. Ideal for team building, family gatherings, retreats, or school groups.

## What's Included

- Guided chocolate-making workshop with a local expert
- Roast, peel, grind and mold your own chocolate bar
- Tastings of raw cacao, cacao nibs, and traditional drinks
- Cultural storytelling and cacao history
- Optional: Photographer, gift packaging, branded aprons (add-on)

## Details

Location: San Jose del Cabo or Mexico City

Duration: 1.5 to 2 hours

Group Size: 8 to 25 people

Suitable For: All ages (kids welcome with supervision)

Language: English or Spanish

## Pricing

Flat rate for up to 12 people: \$750 USD

Additional guests (up to 25 max): \$45 USD per person

Includes ingredients, tools, tastings, and host. Add-ons priced separately upon request.

## Booking & Contact

Ready to melt some hearts (and chocolate)?

Email us at: [mylovefortacos@gmail.com](mailto:mylovefortacos@gmail.com)

Instagram: [@mylovefortacos](https://www.instagram.com/mylovefortacos)

Website: [www.mylovefortacosmx.com/groups](http://www.mylovefortacosmx.com/groups)