



LUMINEUX

CHOCOLATE

SPRING COLLECTION 2024

CORPORATE CATALOG

Available March 1, 2024



WHO IS LUMINEUX?

Lumineux Chocolate crafts the finest European-inspired, small-batch chocolate using ethically and sustainably sourced cocoa from around the world. Each variety of chocolate they make is created in a way that brings out the best natural flavors of the terroirs of each cocoa origin they use.

CONTACT US

*Need a quote?
Have a specific project in mind?
Contact us to get started!*

Benjamin Snyder

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THE COLLECTION

TABLETS



a variety of white, milk, and dark chocolates

\$9.00

THE COLLECTION

CHOCOLATE RABBITS



*Dark Chocolate
Rabbit*
\$13.00 each

*Peanut Praline
Rabbit*
\$15.00 each

DRAGÉES



*Dark Chocolate
Almonds*

*Dark Chocolate
Coffee Beans*

\$14.00 each



*Strawberry White
Chocolate Pistachios*

\$15.00 each

THE COLLECTION

SWEET TREATS



Pâtes de Fruit
\$18.00



*Peanut Praline
Spread*
\$12.00



Hot Cocoa Mix
\$10.00



Napolitains
\$16.00

THE COLLECTION

GIFT SETS

Three-Tablet Set

Choose any three chocolate tablets

\$24.00

Dark Chocolate Tablet Set

Our five most popular dark
chocolate tablets

\$40.00

Complete Tablet Set

All twelve of our chocolate tablets

\$95.00

Chocolate-Covered Set

Coffee Beans, Pistachios, and Almonds

\$40.00

Easter Basket Set

Dark Chocolate Rabbit, Peanut Praline
Rabbit, 3 tablets, Strawberry Pistachios

\$60.00

Spring XL Set

Our complete tablet set, both chocolate
rabbits, peanut praline spread, and
chocolate-covered set

\$130.00





TABLETS

*European-Inspired
Small-Batch
Bean-to-Bar*

TABLETS

STANDARD VARIETIES

- 35% Caramel Cocoa Nib White Chocolate
- 45% Uganda Milk Chocolate
- 50% Cafe au Lait Milk Chocolate
- 60% Smoked Sea Salt Dark Chocolate*
- 62% Toasted Baguette Dark Chocolate*
- 68% Philippines Dark Chocolate*
- 68% Coffee & Vanilla Dark Chocolate*
- 70% Orange & Cardamom Dark Chocolate*
- 70% Venezuela Dark Chocolate*
- 72% Dominican Republic Dark Chocolate*
- 72% Rosemary & Currant Dark Chocolate*
- 80% Ghana Dark Chocolate*

*vegan

Our chocolate tablets are carefully crafted from the highest quality ingredients from around the world in a way that brings out the best natural flavors from the cocoa beans that we use. Each tablet is 50 grams (1.8 oz) and has a shelf-life of 15 months.

\$9.00



DRAGÉES

*Chocolate-Covered Nuts, Coffee
Beans, and More*



DRAGÉES

VARIETIES

Dark Chocolate-Covered Coffee Beans*

Dark Chocolate-Covered Almonds*

**vegan*

\$14.00

Strawberry White Chocolate Pistachios

\$15.00

Our dragées are handcrafted from our luxury chocolate and premium centers. The almonds and pistachios we use are heirloom varieties from Afghanistan, the coffee beans are roasted by Methodical Coffee in Greenville, SC, and the other ingredients we use are sourced with the same attention to quality and detail. These elegant products make for the perfect gift.





CHOCOLATE RABBITS

Easter Basket Must-Haves

CHOCOLATE RABBITS

VARIETIES

Dark Chocolate Rabbit

**vegan*

Our Dark Chocolate Rabbits are back! This Easter favorite uses our 68% dark chocolate with ethically sourced cocoa from the Philippines. Smooth and creamy and perfect for kids and adults alike!

\$13.00

Peanut Praline Chocolate Rabbit

Our Peanut Praline Chocolate Rabbits are back! This delicious Easter treat features layers of our 68% Philippines dark chocolate with a peanut praline and white chocolate filling.

\$15.00



NAPOLITAINS

Small Bites of Indulgence



NAPOLITAINS



NAPOLITAIN COLLECTION

Our Napolitain Collection features nine small bite-size pieces of our most popular varieties of chocolate, with something for every taste.

\$16.00

LOOKING FOR CUSTOM NAPOLITAINS?

We love to private-label our napolitains for companies and organizations, and we can work with you to create custom varieties of chocolate as well. Pricing starts at \$1.50 per piece for orders under 1,000 pieces, and \$1.25 per piece for orders of 1,000 or more. Please contact us for more information and a quote.



SWEET TREATS

Decadent Delights to Satisfy Every Craving

SWEET TREATS



Peanut Praline Spread

Our decadent Peanut Praline Spread pairs perfectly with shortbread, a crusty baguette, or apples for a nice snack.

\$15.00

Pâtes de Fruit

This fruity confection is comparable to a set jam- local seasonal fruit is cooked down with sugar for the perfect sweet and sour bite.

**vegan*

\$18.00

CUSTOMIZATIONS

Colored or Satin Ribbons	\$1 each
Custom Tags or Collections	Starting at \$1 each
Logo Stickers	Starting at \$0.75 each
Private Label	Please contact us for pricing

VOLUME PRICING

- 10% off Orders of \$250-499**
- 15% off Orders of \$500-749**
- 20% off Orders of \$750-999**
- 25% off Orders of \$1,000+**



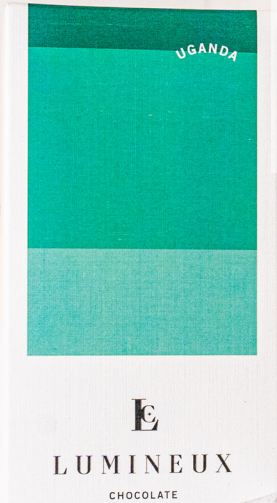
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TO PLACE AN ORDER


1) To confirm your order, we need:

- Full payment, or a 50% deposit if approved by sales manager
- Full delivery details (see below)
- Details for personalization or design files

2) Delivery Information Required

- If single address- Full Name, Address, Email Address, and Phone Number of the Recipient
- If multiple addresses- Please fill out the spreadsheet sent by our team that includes the Full Name, Address, Email Address, and Phone Number of all recipients

3) Delivery Times

- On average, orders will ship within 7 days from our facility
 - Orders with heavy customizations may take longer to ship
- 

TERMS & CONDITIONS

Pricing

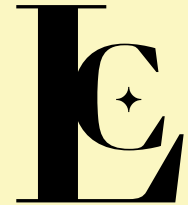
All prices are listed without tax or shipping. Shipping prices may vary due to the size and weight of the order, number of shipments per order, and distance shipped.

Delivery Issues

- If a delivery is returned to us due to an incorrect or incomplete address, shipment of a new product will be sent at your expense.
- If a delivery is returned to us due to carrier error, shipment of a new product will be sent at our expense.
- In the event of a failed delivery, the recipient will be notified by email or phone to reschedule the delivery when it suits them.
- Delays during transit can occur during the holidays, and we are not liable for these delays.

Payment

- All orders must be paid in full, or have paid a 50% deposit if allowed, before production begins on that order. If only a deposit has been paid, the remaining balance must be paid before the order is shipped.
- All sales are final and are not eligible for refunds or returns, except in the limited event of damage occurring in transit.





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