



Opatija
chocolate
festival

Opatija
8 - 10 November, 2024



CHOCOLATE MAGIC

Centre Gervais, Nikole Tesle Street 5, 51410 Opatija

Presentation, tasting and sales of chocolate delicacies, chocolate attractions, children's corner, chocolate workshops

Friday, 8 November 14:00 - 21:00 h

Saturday, 9 November 9:00 - 21:00 h

Sunday, 10 November 9:00 - 18:00 h

Chocolate craft and small rural producers

CHOCOLATERIA CHADE, Osijek; ASKA ARTISAN CHOCOLATE, Ljubljana; CATERING FAVORY-SLASTICE ŠARLOTA, Zagreb; CHOCO SLASTICE, Velika Gorica; ČOKOHOLIK, Ljubljana; ČOKOLADNICA CUKRČEK, Ljubljana; ČOKOLADNICA RAJSKA PTICA, Tuhelj; ECKHARD'S CONFISERIE, Graz; ICHOCO, Gorizia; LUCIFER CHOCOLATE, Velenje; CROATIAN CHOCO CONCEPT, Opatija; LUNGOMARE CHOCOLATES, Opatija; MEDINA KUĆICA, Popovača; NADALINA CHOCOLATE, Solin; SAN MARINA, Beograd; SLASTIČARNICA ZVONČARNICA, Marinići/Matulji; VILMA SLASTICE, Rab; VR CHOCO ART, Pula; YAYA-TVORNICA ČOKOLADE, Čakovec; ASTRID'S GARAGE, Villach, VRSNA CHOCOLATES, Sesvete; TAMAN CHOCOLATES, Zagreb; HOUSE OF SPIRITS DISTILLERY, Zagreb; NASHE COSMETICS, Pula; OPG KOVAČIĆ, Sesvete; OPG KALIĆ, Đakovo; OPG MIRELA RAJČEVIĆ, Narta; OPG SOKIĆ, Cernik; PČELARSTVO OREČ, Slavonski Brod; AL KAPRONE, Krk; OPG DARIO DJEŠKA, Osijek; VINARIJA KRALJIĆ, Rešetari; STEAM COFFEE, Zagreb; OŠO, Buzet; FRUKTA OKUSI, Slavonski Brod; SLATKOPEDIJA, Split

Angiolina – Opatija's chocolate rhapsody

Chocolate relief of Villa Angiolina

Chocolate Viennese cake in honor of 180 years of tourism in Opatija
chocolatier & chocolate designer Marina Prijatelj and academic sculptor
Georgette Yvette Ponte

by Croatian Choco Concept & Lungomare Chocolates

Presentation of chocolate cake – Sunday, 10 November at 12:00 h



Creating the „Atomium“ chocolate sculpture

Belgian maître chocolatier Alexandre Druart

In cooperation with Embassy of the Kingdom of Belgium

Presentation of the sculpture – Sunday, 10 November at 14:00 h

„From Bean to Bar“ (2nd floor)

Exhibition / educational / tasting set by Croatian Choco Concept & Lungomare Chocolates

Presentation and chocolate making „bean to bar“ in all processes... from roasting cocoa beans to making retro chocolate bars.

Presentations during Saturday and Sunday

RetrOpatija Chocolate Junior

Interactive workshop for children by Croatian Choco Concept & Lungomare Chocolates

Decorating the RetrOpatija chocolate bar.

Centre Gervais – 3rd floor

Saturday 10:30 - 11:30; 15:00 - 16:00 h

Sunday 09:30 - 10:30; 14:30 - 15:30 h

Applications to the phone number 051/271 310. The number of participants is limited/max 10 participants per workshop.

RetrOpatija Chocolate Experience

Interactive workshop for adults by Croatian Choco Concept & Lungomare Chocolates

Making the RetrOpatija chocolate bar with various additions and flowers, making pralines.

Centre Gervais – 3rd floor

Saturday 12:30 - 13:30; 17:30 - 18:30 h

Sunday 13:00 - 14:00; 16:30 - 17:30 h

Applications to the phone number 051/271 310.

The number of participants is limited/max 8 participants per workshop.

VILMA'S CHOCOLATE FACTORY

Juraj Šporer Art Pavilion, St. James's Park 1, 51410 Opatija

08. – 24.11.

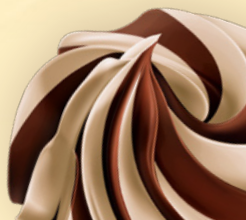
A retrospective exhibition about the origin and development of the famous Croatian confectionery manufacturer Vilma

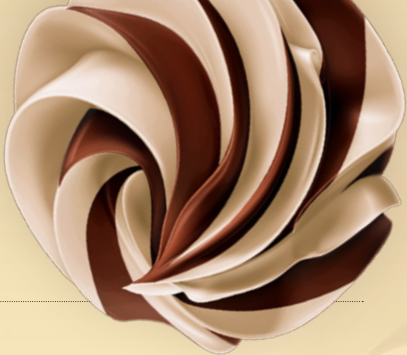
Presentation of the production of different types of pralines with the possibility of tasting and buying the products

Friday, 8 November 14:00 - 21:00 h

Saturday, 9 November 9:00 - 21:00 h

Sunday, 10 November 9:00 - 21:00 h





CHOCO MUSIC

Centre Gervais

Friday, 8 November

Nardis Trio

14:00 - 17:00 h

Alba & Leo

18:00 - 21:00 h

Saturday, 9 November

Mystic Rose Duo

10:00 - 13:00 h

Dominik Heštera

14:00 - 17:00 h

Nardis Trio

18:00 - 21:00 h

Sunday, 10 November

Dino Antonić Acoustic Duo

10:00 - 13:00 h

Dominik Heštera

14:00 - 17:30 h

CHOCO LAB BY MARTINI CIOCCOLATO

Zora Cultural Centre, Nikole Tesle Street 2

Interactive workshops "Make your own chocolate bar" for children and adults

Entrance fee; ticket sales at mojekarte.hr

Workshops for children

Friday 14:00 - 15:00, 16:00 - 17:00 h

Saturday 9:00 - 10:00, 17:00 - 18:00 h

Sunday 9:00 - 10:00, 14:00 - 15:00 h

The number of participants is limited/max 15 participants per workshop

Price: 6,00 €



Workshops for adults

Friday 18:00 - 19:00, 20:00 - 21:00 h

Saturday 11:00 - 12:00, 19:00 - 20:00 h

Sunday 11:00 - 12:00, 16:00 - 17:00 h

The number of participants is limited/max 15 participants per workshop

Price: 7,50 €

Praline making masterclass

Saturday 13:30 - 15:30 h

The number of participants is limited/max 20 participants per workshop

Price: 10,00 €

MILENIJ CHOCO WORLD

Hotel Continental

Choco crash workshops

8 November 14:00 / 18:00 h

9 November 11:00 / 15:00 / 18:00 h

10 November 14:00 / 18:00 h

Chocolate decorating workshops

8 November 16:30 - 17:30 h

9 November 13:00 - 14:00 / 19:00 - 20:00 h

10 November 11:00 - 12:00 / 15:00 - 16:00 h

Price: the price of the chocolate of your choice + 6,00 € surcharge for the workshop

Opatija's Dream of Rijeka's Chocolate Elephant

Exhibition about the first chocolate and cocoa factory in Croatia

by City museum of Rijeka and Liburnia Hotels & Villas

Cafè Strauss, Hotel Palace Bellevue

The story of chocolate

07. – 30.11.

An exhibition of books and chocolate recipes

Zora Cultural Centre, Nikole Tesle Street 2

“Un chocolat, s’il vous plait / One chocolate, please”

09.11., 11:00 - 12:00 h

Creative workshop about chocolate as part of French language learning, for children age 5 to 10. Number of participants is limited to max 20.

Applications: 051/712 987; e-mail: gradska.knjiznica.opatija@gk-opatija.hr or in person at the library



GASTRO CHOCO

Hotel Bristol – Café Palme

- chocolate and Christmas cocktails
 - chocolate desserts (pralines, cake pops, macarons, Schwarzwald kirsche cake, Sacher cake, black crepes filled with Nutella)
 - Sacher hot chocolate
 - guest: VR Choco Art (Pula)
-

Hotel Milenij – Café Wagner

01. – 30.11.

- fritters with 3 types of chocolate
 - sweet chestnut cakes
 - Irish coffee
 - Hot Toddy
 - hot chocolate
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Hotel Milenij – Restaurant Argonauti

01. – 30.11.

- beef carpaccio with white and dark chocolate pearls
 - rosse duck breast in chocolate sauce, sweet potatoes au gratin
 - chocolate mousse Ruby
-

Hotel Royal – Restaurant Symphonie

08.11.

Event „A journey through the flavors of chocolate“

- welcome drink: Royal After Eight
- Amuse-bouche à la Royal
- prawn tartare with white chocolate crumble
- French rack of lamb in dark chocolate and espresso glaze, potato and asparagus cake
- deconstructed Choco Milenij

Live music: **Trio Nardis**

Hotel Ambassador – Restaurant Cubo

08. – 30.11.

- ribeye tagliata with prosecco and dark chocolate with goat cheese croquettes
- beef cheeks in ancho chocolate sauce with dark beer on parsnip cream, kale chips
- deconstructed Snickers (chocolate marquise, sponge, peanut ice cream, dulce de leche)



Hotel Ambassador – Manhattan lobby bar

08. – 30.11.

- chocolate tart, ronda mousse, fruit chocolate caprese, choco brownie ganache
- chocolate cocktails
- flavored hot chocolate

Live music 20 - 22:30 h

8 November – Smooth Acoustic

9 November – Mystic Rose Duo

Heritage Hotel Imperial – Cafè Imperial

08. – 30.11.

- Swicy: pulled pork in dark chocolate with chili peppers in a brioche bun with root vegetables salad, potato slices and avocado sauce
- Sweet Bite: Taco with pulled beef cheeks glazed in dark chocolate, flavored vegetables and pistachio granules with reduced horseradish sauce
- Choco Tacos: chocolate taco filled with Chantilly cream and M&M's
- crepe house on the terrace
- cake and liqueur pairing
- flavored hot chocolate and chocolate cocktails

Live music

8 November, 19:00 - 21:30 h – Sunset Duo

9 November, 19:00 - 21:30 h – Smooth Acoustic

10 November, 14:00 - 16:30 h – DJ Alex Sabattini

Hotel Palace Bellevue – Cafè Strauss

08. – 30.11.

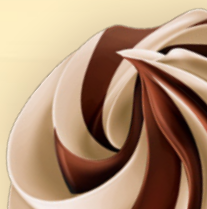
- choco brownies
- Chocolux – Choco granola with peanut butter
- flavored hot chocolate
- chocolate cocktails
- 3 types of chocolate liqueur with pralines

Live music

8 November, 19:00 - 21:30 h – Lemon 3 Duo

9 November, 19:00 - 21:30 h – Sunset Duo

10 November, 14:00 - 16:30 h – Tin Čubranić



Hotel Kvarner – Restaurant Isadora

08. – 30.11.

- Sweet Buritto's – tortilla filled with chocolate granola, bananas and peanut butter
- Choco Chilli – Venison chilli con carne with chocolate and basmati rice
- Chocoschmarn – chocolate kaiserschmarn
- Chocotelle – chocolate crepes tagliatelle with ice cream, chocolate sauce and berries
- desserts and liqueur pairing
- flavored hot chocolate
- chocolate cocktails

Hotel Admiral – Captain's lobby bar

08. – 30.11.

- pork medallions with Roman gnocchi in reduced dark chocolate sauce and Jalapeño pepper
- mousse cake with 3 types of chocolate
- sliced fruit with hot chocolate
- flavored hot chocolate
- chocolate cocktails

Live music

9 November, 20:00 - 22:30 – Tin Čubranić

Hotel Istra – Wind lobby bar

08. – 30.11.

- fritters with chocolate sauce
- mousse cake with 3 types of chocolate
- white chocolate and blueberry cake
- chocolate cocktails
- flavored hot chocolate





Hotel Bevanda – Bevanda bar

04. – 10.11.

- chocolate souffle with a view
- hot chocolate

Kaokakao pastry shop

- chocolate desserts: millefoglie, cream puffs, eclaires, mignons, hot chocolate

Ristorante Casa Tua

- pumpkin cream soup with chocolate chips
- veal steaks in orange and chocolate sauce with red pepper
- chocolate Ferrero cake

CHOCO WELLNESS & SPA

Hotel Ambassador

Delicious Chocolate Massage (30 min)

Chocolate facial treatment (45 min)

Hotel Palace Bellevue

Choco Fantasy Massage (45 min)

Heritage Hotel Imperial

Choco Dream Massage (45 min)

Hotel Kvarner

Choco Dream Massage (45 min)

Hotel Milenij

Choco Massage (50 min)

Jaffa Experience (50 min)

Black-white world (50 min)

Pina Colada (50 min)

Thalasso Wellness Centre Opatija

Thalasso Choco Energy – ritual massage with chocolate oil and consumption of chocolate energy drink (45 min)

The organizer reserves the right to make changes to the program.



Info & reservations:

Opatija Tourist Board
tel.: +385 51 271 310; info@visitOpatija.com

Hotel Bristol
tel.: +385 51 711 671

Hotel Milenij
tel.: +385 51 202 000

Milenij Choco World
tel.: +385 51 278 028

Hotel Royal
tel.: +385 51 444 200

Hotel Ambasador
tel.: +385 51 743 333

Hotel Imperial
tel.: +385 51 271 677

Hotel Palace Bellevue
tel.: +385 51 271 811

Hotel Kvarner
tel.: +385 51 271 233

Hotel Admiral
tel.: +385 51 271 533

Hotel Istra
tel.: +385 51 271 299

Hotel Bevanda
tel.: +385 51 493 888

Kaokakao pastry shop
tel.: +385 51 701 217

Ristorante Casa Tua
tel.: +385 51 712 333

Public library "Viktor Car Emin", Opatija
tel.: +385 51 712 987

Thalasso Wellness Centre Opatija
tel.: +385 51 202 855



Program's partners



Embassy of the Kingdom of Belgium
in Croatia

