

AGENDA

New York

Sweet Indulgences

MarieBelle cocoa bar and tea room at 484 Broome Street in Manhattan, is a pilgrimage site for seekers of superb, artisanal hand-crafted chocolate confections and other such soul-soothing delights as fine coffees and teas. Chocolatier, designer and company founder Maribel Lieberman insists on using only the best ingredients, from premium dark, milk and white chocolate (with up to 72% cacao) to eclectic fillings from Dulce de Leche to Champagne. Her signature filled chocolates sport intriguing whimsical designs, each commissioned by a local artist or created by her husband, graphic designer Jacques Lieberman. The solid Hot Chocolate Bars—special treats for choco purists—are so-named because they are made from the same recipes and available in the same flavors as the hot chocolate offered at the café (and in packages to go).

Assorted teas and coffees, also dressed in the signature MarieBelle blue packaging, make wonderful gifts too!

The café at the Broome Street location also serves as an event site for up to 25 guests. The space is frequently used for tastings and seminars, where devotees learn the fine art of chocolate indulgence for optimum pleasure, as well as how to match chocolate with wine, coffee or tea.

MarieBelle will also customize orders for corporate clients (minimum 1,000 pieces) using specially created client-approved designs.

For more information on hosting events at MarieBelle, contact Kate Lushpenko, educator and manager, 212 925-6999. For large orders or custom designs, call Loubna Choug at the same number. Call toll free 1-866-925-8800 or visit MarieBelle on the web at www.mariebelle.com.

