



## The Lodge at Woodloch Announces a Decadent Alliance with Eclat Chocolate

With a goal of giving guests a taste of the good life- education, tastings, spa treatments and more will be flowing

**For Immediate Release:** February 24, 2016, HAWLEY, PA- As if guests need an excuse to eat chocolate, the newest alliance at The Lodge at Woodloch with award-winning Master Chocolatier, Christopher Curtin of Eclat Chocolates will have guests' mouths watering. While a partnership of a health-minded destination spa with a chocolate company might initially seem like a contradiction, the alliance is a "natural" fit. The Lodge at Woodloch's philosophy of personal awakening has always given guests the opportunity to shift from their everyday routine and re-focus on themselves. By learning about new hobbies and passions and giving the time to reconnect to creative and stress-relieving outlets, the results will benefit them long after they leave. The world of chocolate is no different. With the precept of "everything in moderation," The Lodge at Woodloch's newest partner can help educate and awaken guests' about the healing qualities of chocolate. Chocolate has long been revered as a stress reliever, dark chocolate has anti-oxidant health benefits for the heart and skin, and has been known to stimulate the release of endorphins. The list of historic uses and benefits of chocolate could go on forever...but luckily this product and partnership will speak for themselves.

Eclat Chocolate was selected because of their attention to detail, their "local" aspects as a fellow Pennsylvania-based company, their commitment to natural and organic products as well as their artisan approach to developing flavor combinations inspired by nature.

The new alliance will bring about many different sweet surprises during the guests' stay. For example, Eclat Mendiants will soon be the turndown amenity in guest rooms each night (expected by Summer, 2016), Eclat Mendiants and select Chocolate Bars (like the Parallel Bars) will be featured in all Wine & Chocolate Classes as well as occasional Chocolate Tastings (with the Master Chocolatier himself) on the programming schedule. Eclat Signature Chocolates will be highlighted in the new **Chocolate Bliss Spa Treatment Inspired by Eclat**. And last, but not least, the delectable Eclat Truffles will be featured after the Sweet Surrender Couples Treatment. The truffles, made from the world's rarest cocoa, and sourced (by Christopher himself) in the remote canyons of Peru, are hand-rolled traditional-style truffles that offer an intense floral, fruity and nutty flavor that is unparalleled. Of course Eclat Chocolate will also be available in Great Things Boutique as well (if one just can't get enough). The individual components, offerings and products will be rolling out in the coming months.

The alliance will kick off on February 26<sup>th</sup> with Christopher Curtin's Chocolate Weekend at which time the new spa treatment will be launched:

### **Chocolate Bliss inspired by Eclat Chocolate**

*75 minutes (includes massage)*

*Enjoy the intoxicating and healing benefits of the cocoa bean! Start with chocolate body polish to renew and soften your skin, followed by a Swedish massage that takes you on your own chocolate journey by infusing your choice of oil with a chocolate shea butter to nourish and deeply relax. Inspired by Eclat's Signature Chocolates, guests can choose an oil such as Lavender, Mint or Vanilla. The Lodge at Woodloch, like Eclat takes muse in*

*nature's beautiful flavors and smells to infuse the oils and awaken the senses with energizing or relaxing aromas based on guest preference. Enjoy a special Eclat Signature Chocolate treat afterward in the Whisper Lounge.*

Christopher Curtin, the Master Chocolatier (and mastermind) behind Eclat Chocolate had a journey that began more than two decades ago. He set out from Madison, Wisconsin to the House of le Compagnon du Devoir, the premier guild for Pastry Chefs in France. It was there that he worked alongside the best journeyman pastry chefs in Europe and became the first American to be awarded the honor of German Master Pastry Chef and Chocolatier in Cologne, Germany.

Christopher will be making periodic “Master Chocolatier in Residence by Eclat” showings at The Lodge at Woodloch throughout the year. He will be bringing his knowledge and passion for chocolate making and sharing it with guests. His unique offerings will rotate throughout the year and will include sessions such as S’mores Tastings with the Master Chocolatier around the fire circle, Garden Ingredient walks with the Garden Team and more based on the season.

Robert Baldassari, General Manager of The Lodge at Woodloch expressed his excitement about the new alliance with Christopher. “Coming across Eclat Chocolates as a potential partner of The Lodge was a match made in heaven,” explained Baldassari. “His muse in nature such as through his Parallel Bars is right on par with our dedication and guidance we take from the nature that surrounds us. We both love finding those *symbiotic relationships* that make the world a better place.”

Just as the definition of “Eclat” suggests, The Lodge at Woodloch can’t wait for this *brilliant display* rolling out throughout this Spring.

#### **About Eclat Chocolates:**

Christopher Curtin began his journey to become a Master Chocolatier more than two decades ago. He set out from Madison, Wisconsin to the House of le Compagnon du Devoir, the premier guild for Pastry Chefs in France. It was there that he worked alongside the best journeyman pastry chefs in Europe and became the first American to be awarded the honor of German Master Pastry Chef and Chocolatier in Cologne, Germany.

Now in the realm of the world’s top chocolate makers, Christopher continued to learn from the masters, honing his skills in the finest chocolate houses of Belgium, Switzerland, France, Germany, and Japan, and sharing in the greatest of secrets and techniques — secrets and techniques that make eating Éclat Chocolate a unique experience that can’t be forgotten. Eclat Chocolate can be found at The Éclat Chocolate shop in West Chester, Pennsylvania, DiBruno Bros. and Dean and DeLuca among other select locations. Visit [eclatchocolate.com](http://eclatchocolate.com) for more information.

#### **About The Lodge at Woodloch:**

The Lodge at Woodloch is one of the finest all-inclusive luxury destination spa resorts in the U.S., offering complete spa programs, treatments, outdoor adventure activities, golf, classes and packages in a pristine mountain retreat environment. Located on over 400+ wooded acres with a private lake in the Lake Region of Northeast Pennsylvania, The Lodge provides an oasis for personal awakening and renewal just 2 ½ hours outside of New York City. The award-winning property features 57 luxury accommodations, a 40,000-square-foot spa, gourmet restaurant and more. Additional information and reservations are available toll-free at 1-800-WOODLOCH or visit [TheLodgeatWoodloch.com](http://TheLodgeatWoodloch.com), [Facebook.com/LodgeAtWoodloch](https://www.facebook.com/LodgeAtWoodloch), Twitter ([@LodgeatWoodloch](https://twitter.com/LodgeatWoodloch)) and Pinterest ([@LodgeatWoodloch](https://www.pinterest.com/LodgeatWoodloch)).

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