

Paul Wayne Gregory

Master Chocolatier

Paul Wayne Gregory has worked in the fine food industry for over 25 years. Originally starting out as a baker, he found his true love in fine patisserie and chocolate. He has worked in Michelin star restaurants and spent time working for world-class patisserie and chocolate chefs. In Paris - with Mon. Jean Valentine, and in Barcelona – with Orio Balaguer.

In 2009, Paul opened company Paul Wayne Gregory Ltd specialising in designing and supplying bespoke centre displays, sculptures and unique hand crafted chocolates for any event. The handcrafted chocolates are sold in retail outlets, internationally and wholesale to restaurants and hotels. They can be perfectly packaged in personalised boxes exclusively for a corporate business or a special function.

The company has gone on to win multiple awards and achievements and continues to grow from strength to strength.

- Made chocolates for the Queen's 80th birthday.
- Total chocolate awards since starting: 8 gold awards, 3 silver awards, 1 bronze. Making the Pure Indulgence Chocolate box, the first truly award winning chocolate box where every chocolate in the box has won an award.
- Award of Highly Commended by Observer Food Magazine.
- Created bespoke chocolate boxes and chocolates for the launch of Microsoft Windows Live Europe, Hackett and other clients.
- An Award of Excellence for the Pure Indulgence range which, started with a limited launch in Harvey Nichols stores. Total of 3 Awards of Excellence.
- Voted within the top 10 chocolate makers by the I magazine.



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