

# CAKE OFF



**DURATION**  
60 – 120 minutes



**REQUIREMENTS**  
Sufficient space for  
a table and chairs for  
each team



**GUEST NOS.**  
Up to 96 guests



**We have created a delicious event which requires teams to roll up their sleeves, reach for the cookie cutters and grab their piping bags as they go head to head in this creative and fun cupcake decorating challenge; all inspired by a certain Ms Berry and Mr Hollywood.**

After a short introduction and demonstration featuring tips and techniques about basic cake decorating by our in house 'chef', teams will be given a design brief to create their own collection of cupcakes in order to become the best cake designers!

Once the decoration of the cupcakes is complete, each team will begin to create and design their own packaging to catch the eye of our judges. Points will be awarded for creativity, presentation and skill of their product, with the winning team taking the prize.

Each team will be supplied with the necessary equipment and aprons so they will get to both look and feel the part, together with plain cupcakes, icing and all the cake decorations they will need to create their masterpieces.

With this truly tasty team building event, teams are sure to learn new skills and techniques however good (or bad) they may be in the kitchen!

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## DETAILS

### WELCOME BRIEFING

After the welcome, a short introduction will be given by your Event Manager to the world of cupcake decorating!

A demonstration of the various piping techniques and variations will be given, after which the group will be split into teams of 4-6 guests to ensure everyone is kept fully engaged.

### THE EVENT

Each team shall be given their own selection of ingredients and equipment such as sugar-crafting tools and steel piping nozzles and will then be challenged with replicating and also designing their very own batch of cupcakes using the two principal decorating methods – icing and piping.

A booklet will be provided to each team giving 12 examples of cupcake designs (of varying difficulty), with each team tasked with recreating 6 cupcakes that can be packaged & taken home to be enjoyed.

Of course, extra points shall be awarded for those who develop the confidence to go “off piste” with their own designs!

### THE EXPERIENCE

Our Cake Off event is primarily envisaged as a relaxed and enjoyable experience, to be enjoyed whilst learning a new skill.

However, the event can also be run in a more competitive format, with the teams competing to recreate the best batch of cupcakes!

### THE FINALE

Come the event conclusion, it is expected that each team or even each individual (time permitting) will have created their own batch of 6 cupcakes, which can be attractively packaged up and taken home to impress friends/family with your new-found skill!

