

# COFFEE & CAKES



**DURATION**  
2.5 hours



**REQUIREMENTS**  
One table per team



**GUEST NOS.**  
10 - 60 guests



Inspired by the popularity of charity coffee mornings, combined with the success of a little-known show hosted by a certain Ms Berry and Mr Hollywood... this is your chance to learn the secrets behind both the art of the barista, as well as show your skills with the cookie cutters and piping bags!

Guests will tackle the event in two separate halves, focussing firstly on learning the fine arts behind cupcake decorating; 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 to become the most creative cake designers.

Leaving the cakes to set, guests then move across to our professional Barista bar, where after an informative presentation highlighting the finer points of producing the perfect shot of espresso and a brief history of the drink, it's your turn to get hands on and put into practice what you've learnt.

Then kick back and enjoy the fruits of your labours and new-found skills, by sampling your self-made Cupcakes and choice of coffee!

*"The events on both days were a great success, I am receiving lots of positive feedback and the combination of the Barista experience and Cupcake Decorating was first class."*  
Education & Skills Partnership



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## DETAILS

### WELCOME BRIEFING

After the welcome, a short introduction will be given by your KDM 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 everyone (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!

