



Go Vegan Bake That



Delightfully delicious – get your bake on in this sweet treat of a day!

A cookery activity where teams attempt to create bakes that are totally vegan! Inspired by the Great British Bake Off “vegan week”, teams produce classic bakes but without using the staple baking ingredients – butter and eggs!

Eating a vegan diet reportedly helps to reduce your environmental impact on earth and more and more people are giving veganism a try. But how do you bake without these “essential” ingredients? And how does it taste? We will find out!

With your own cook station, mini oven and recipe cards, your team will need to go head-to-head to beat the competition. Our expert chefs are on hand to give advice, tips and techniques on the three challenges you must face as a team.

“Signature Bake” Biscuits - Teams are given different vegan biscuit recipes to perfect.

“Technical Challenge” French Macarons - Those lovely French, meringue-based treats are tricky to perfect at the best of times but teams will not be able to use eggs!

“Showstopper” Victoria Sponges – Teams bake vegan cakes and show their sugar craft skills by decorating with icing and handmade decorations. This event can be held as a competition, with a prize for the winning team, or can be run as a relaxing collaborative event where everyone shares and enjoys creating their treats together!

Finale - Guests can display their bakes for judging and then relax whilst enjoying their endeavours – perfect for those with a sweet tooth!

What is included

- Event manager and First Aid and Food Hygiene trained staff.
- Cooking utensils and equipment, mobile cookers.
- Cake decorating / sugar crafting tools and equipment.
- Ingredients, recipe cards, serving trays and cake stands.
- Bags and ribbons (for guests to take their treats home in).
- Table covers, gloves, aprons, props, costumes, team packs, stationery & prizes.

What We Require

- Indoor space, with 2 hours set up time.
- 2 x tables per team (1 x team table, plus 1 x trestle table for oven).
- 3 x trestle tables for our equipment.
- 1500 Watts at 6 Amps of power per oven.
- Access to kitchen for washing up is desirable.
- Ability to have the fire alarms turned off in the activity room (if possible).

Notes

Cost: £POA

Activity Duration: 2.5 – 4 hours (indoors)

Guest Numbers: 5 – 200



Why Firebird Events?

- Our fantastic team are creative, knowledgeable, experienced, friendly and fun. Thanks to our drive, dedication and attention to detail, we will deliver you an unforgettable event experience.
- We listen. We can provide you with great ideas, bespoke solutions and reliable service, helping you to create an event which suits *your* needs and objectives.
- Well established within the industry since 2000, our reputation and fantastic relationships have enabled us to work with an array of clients, including many large corporations and top UK venues, time and time again.
- We can provide everything from a single activity, to an entirely produced event, providing first class team building days and corporate events.
- Our hard work has been recognised within the event industry, winning awards in the category of “Best Event Provider” at the M&IT industry awards – silver in 2018 and bronze in 2019.
- Firebird Events are covered by a minimum of £1 million Public Liability Insurance.

Notes

- All prices are subject to VAT at the current rate.
- All prices are subject to availability.
- Prices may be subject to change.
- All prices where an event set up fee is stated are subject to the relevant per head fee on top.
- Some services or items may be subject to minimum order fee.
- Prices may be subject to travel and accommodation charges.
- Full payment will be due 30 days prior to event date (unless a credit account has been agreed in advance).
- Soft or hot drinks (weather dependent) should be provided for our team throughout the duration of the event.
- Depending on length of the event, hot food may be required for the team.

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