



# Bake That





## BAKE THAT!

Delightfully delicious – get your bake on in this sweet treat of a day! 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 must take the biscuit (!) and perfect either shortbread, ginger snaps or chocolate chip cookies.

**Technical Challenge - French Macarons** - Not to be confused with macaroons, these are French, meringue based bakes that melt in the mouth and are filled with buttercream or ganache. Macarons are tricky to perfect and, just to make it more fun, we've deliberately kept the recipe basic to test teams' baking techniques!

**Showstopper - Victoria Sponges** – Show off your 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.
- Ability to have the fire alarms turned off in the activity room (if possible).
- 1500 Watts at 6 Amps of power per oven.
- Access to kitchen for washing up is desirable.

### Notes

Cost: £POA

Activity Duration: 2.5 – 4 hours (indoors)

Guest Numbers: 5 – 200

[CLICK HERE FOR VIDEO](#)



## 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, bronze in 2019 and silver in 2020.
- 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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