

# *Room4 Sweets*



## **cake decorating workshop**

**The rate for a group workshop is  
\$65/person with a  
minimum of 5 attendees.  
I take care of set up and clean up.**

**During the class, I teach how to frost  
a cake as well as several different  
piping techniques.**

**Decorating with ribbons, glitter and  
sugar pearls are included.**

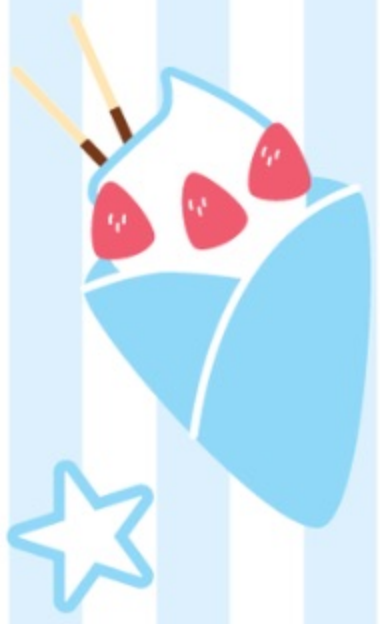
**The class usually lasts about 2 hours,  
plus an hour for me to set up  
and break down.**

**I do offer add ons such as dessert  
bars/snacks if interested.**

**In terms of age requirements, 9 years old is  
the youngest I'll allow as children any  
younger tend to need a little more help and  
supervision.**







*Room4 Sweets*



## **Cake Flavors**

Vanilla chiffon with vanilla buttercream

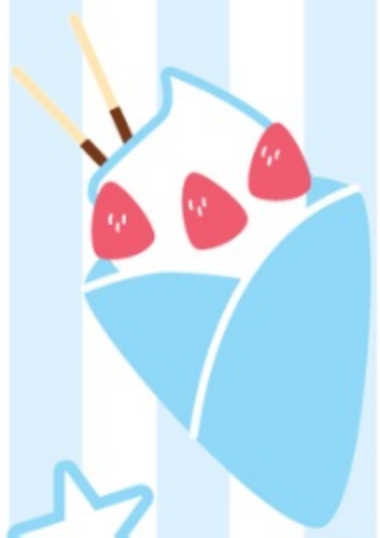
Chocolate chiffon with dark chocolate  
buttercream

Matcha chiffon with matcha buttercream

Pandan chiffon with coconut buttercream

\*all cakes are crumb coated in French  
buttercream. Swiss meringue buttercream  
is used during the class for frosting and  
decorating





# *Room 4 Sweets*



## **Dessert Bar & Snack Add Ons**

### **These are by the dozen:**

- Macarons \$35
- Mini cupcakes \$30
- Cakesicles (depending on design) \$75
- Drop cookies (mini)  
(Such as chocolate Chip etc) \$35
- cheesecake bites \$35
- fudge brownies \$35

### **Snacks:**

- Hummus & veggie dip platter \$45
- Charcuterie & cheese bites \$45

### **Take Home goodies:**

- wooden silicone spatula \$5/ea
- practice sheet & piping kit \$10
- apron & spatula \$15







# *Room4Sweets* **Common FAQ**



## **Where can the workshop be held?**

It can be held at your home, office, restaurant or any event venue

## **What is needed for the workshop?**

I supply everything needed to decorate the cake including an apron and tablecloths to cover the work table and a box for you to bring it home

## **I am allergic to nuts/dairy/gluten etc**

I work in a kitchen that uses or has been exposed to nuts, dairy, gluten, shellfish and sesame. Please let me know of any allergies or dietary concerns in your party and I will do my best to accommodate.

## **I don't know a venue to hold the workshop at. What should I do?**

While I can give a few recommendations, communicating with the venue would be the organizer's responsibility

