

Christmas Cake Off

Duration: 60-120 minutes

Requirements: Sufficient space for a table and chairs for each team

Group Size: 10-100

To view images or find out more infomation, please visit...

https://www.kdmevents.co.uk/team-building-activities/christmas-cake-off/

About KDM Events

Launched in 1990 to tap into the burgeoning Corporate Events market, KDM Events have evolved considerably over the past 3 decades in business – from humble beginnings when events solely consisted of driving vehicles around a muddy field, to the all encompassing event management company that we are today.

Catering for groups numbering from half a dozen to several hundred or thousand, we offer the full range of event services – which could be as straight-forward as just finding a venue for a meeting or providing a stand of archery for a small group, to as complex as a fully managed conference for large numbers where we source the venue, provide the AV, suggest speakers, assist with registration & rooming lists, provide theming & entertainment for the evening... the list goes on!

• Unrivalled reputation in the industry, for quality, service and dependability – which has been earned over the past 30 years and counting.

• These aren't just empty words, but are backed up by our Gold Award for "Best Event Provider" at the prestigious M&IT Awards in 2017, 2018, 2019 and 2020 – these awards are voted for only by clients and members of the events industry.

• We are highly professional, passionate, friendly and do not make empty promises – our goal is to always over-deliver, by using our experience and expertise to shoulder the stresses in delivering a memorable event for you.


Established in 1990


Voted the UK's "Best Event Provider"


Meetings, conferences and road shows


Team Building, theming and entertainment


We always deliver memorable events


Come straight to the end provider

Christmas Cake Off

A delicious Christmas 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!

Ready Steady - Decorate

Decorating cupcakes is a fun and enjoyable activity as it allows for endless creativity and personal expression. The process of transforming a simple cupcake into a delightful work of art involves playing with colours and textures, which can be incredibly satisfying.

Whether you’re piping intricate designs with frosting, sprinkling toppings, or adding fun decorations, each step brings a sense of accomplishment!

It’s a great Christmas team building activity that can help foster teamwork and laughter. The best part is, after all the fun of decorating, you get to indulge in your delicious creations. This combination of creativity, camaraderie and culinary enjoyment makes cupcake decorating a uniquely fun experience.

How It Works

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!

A Fun Uplifting Activity

Cake decorating is a captivating blend of artistry, that transforms simple cakes into stunning (or fun) masterpieces. This creative process involves various techniques, from basic frosting and piping to more intricate designs like fondant sculpting and sugar art. Bakers start with a delicious cake base and use tools like piping bags, spatulas, and moulds to embellish their creations with decorative elements. Colourful icings, edible glitter and carefully crafted details can turn a cake into a fun work of art.

How to book

The booking process is very straight-forward – the basic details that we need to know are the date, venue, number of guests and your chosen event or activity – and we are then able to issue a contract for you to complete your booking.

Once this contract has been returned this confirms the booking of your event, we then issue an invoice for a 25% deposit with the balance due 7 days prior to the event date.

We try our upmost to be flexible when the need arises, so preferential payment terms can be considered and are available for clients that we work with on an agreed Preferred Supplier basis – this also gives the option to consolidate your invoices, by payment of any venue costs also through KDM Events.

The option of payment via credit card is also available should this be easier for you, although a surcharge of 3% applies for payment made via corporate credit cards.

We always greatly prefer to speak with you before an event so that we can get a clear picture of your aims and objectives... so please do contact us for any queries that we can help with.