



Private Events at The Mixing Bowl

Introduction

Established in 2012, The Mixing Bowl has been helping kids and adults learn how to bake through our wide range of hands-on baking classes.

We also run private events for groups and companies, baking at The mixing bowl is an unique way to celebrate your special occasions, it is also a great social or team building activity.

We have put together this information pack to provide you with details about our private classes, their formats, prices, and how to make a booking.



The Venue

We are conveniently located in the heart of Sheung Wan, easily accessible by MTR and other public transport. Our space is over 2,000 square ft in area, and it is divided into two main areas:



Main Kitchen

This is where the the majority of our baking classes take place. The kitchen counter sits 18 people comfortably, however depending on the menu and the format of the event, this room can fit up to 30 people.

The Dinning Room

Next to our main kitchen is a bright and spacious dinning room. This room features a large marble table that sits 18 people and a fully functional kitchen. A 5 meter wide 'smart glass' panel separates the main kitchen and the dinning room.

There is also a beautifully decorated patio attached to the dinning room with wooden table and benches. It is an ideal space for guests to relax, socialise and take photos of their baked goods after a baking class.



Other Amenities

- Toilets x 2
- Tea and coffee making facilities
- Sound system
- Wifi



What can you make at The Mixing Bowl?

To see the full selection of classes that are on offer, please visit our website www.themixingbowlhk.com/baking_classes

Here are some popular options:

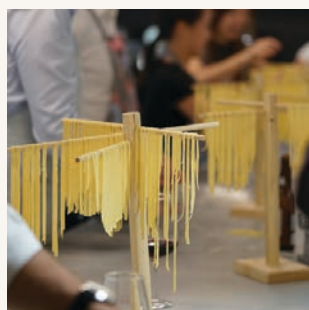


PIZZA AND CHOCOLAATE

In this class you will learn how to make your own pizza from scratch and work in pairs to make chocolate fondant cakes as desserts. We will provide a selection of quality toppings for you to assemble your own pizza. After you have finished you are welcome to enjoy your meal in our dining room.

Duration: 3 hours (active baking time 1.5-2hours)

Price: HK\$ 600 per person



DINNER CLUB

In this class you will learn how to make an egg pasta dough and use a pasta machine to produce fresh tagliatelle pasta. You will also work in pairs to make chocolate soufflés as desserts. The pasta will be cooked by us and served with our house-made sauces. You will enjoy the meal in our dining room.

Duration: 3 hours (active baking time 1.5-2hours)

Price: HK\$ 600 per person



TRADITIONAL HONG KONG BAKING

In this class you will learn how to make three of Hong Kong's famous baked goods, the Pineapple Bun, Sausage Bun and Egg Tart. This is a great choice if you have guests visiting from overseas and eager to sample some local favourites. Scones, tea, and coffee will be served during this class.

Duration: 3 hours (active baking time 2.5hours)

Price: HK\$ 700 per person



MACARONS

Challenge your team with this technical class! You will learn how to make macarons using the same technique professional pastry chef uses. You will go home with a box of colourful macarons to impress your friends and family. Scones, tea, and coffee will be served during this class.

Duration: 3 hours (active baking time 1.5-2hours)

Price: HK\$600 per person

Customised Events

If you are looking for something different to what we already offer, let us know and we can custom design an event to meet your requirements on time, class size and format. We have collaborated with training providers to deliver 'masterchef' or 'bake-off' style team building events.

During the Event

Our classes can be taught in both English and Cantonese. Recipes used will be emailed to your organiser after the event. We also provide the following:

- Aprons, ingredients and all equipment needed during the class
- Packaging to take your baked goods home
- Filtered water, tea, and coffee to enjoy
- A light snack during our classes (except for the Pizza & Chocolate class and the Dinner Club class)

Looking for something extra?

Beverages

You are welcome to bring your own beverages and we have drinking glasses and wine glasses. Our neighbour Sarment offers an excellent selection of wines at great prices for The Mixing Bowl's customers. They can be ordered and delivered to The Mixing Bowl prior to the event. You will find the wine list [here](#).



Catering

You are also welcome to bring additional food to the class, we provide serving bowls, plates and cutlery. We work closely with [Chomchomyomyom](#), a private caterer who provides canapés, hot buffet or coursed meals using quality seasonal ingredients. If you would like extra food for your event, we can contact Chomchomyomyom on behalf of you or they can be reached directly via email (don@ccyyhk.com).



Venue hire

If you need more time for your guests to socialise and mingle after taking our baking class, you can extend the use of our venue on an hourly basis. Our rates are:

Entire venue:	HK\$1,500 per hour
Main kitchen only:	HK\$1,200 per hour
Dinning room only:	HK\$1,000 per hour

Booking Policy

Our charges are per person with a minimum group size of 8 people for Tuesday to Thursday and 10 people for Friday to Sunday (we are closed on Mondays)

To enquire, please fill in our [booking enquiry](#) online form and one of our staff will be in touch with you shortly.

Once the date, time and menu is chosen, we will require you to pay our minimum charge in full within 3 days to secure the booking. We will be in touch two days before the event to confirm the final number of people who will attend, and the outstanding balance will be calculated based on this number and be settled on the day of the event. (i.e. last minute no shows will still be charged)

Payments

We accept payment by bank transfer, cash or cheque.

Cancellation

Whilst all bookings at the Mixing Bowl are non-refundable we understand that sometimes circumstances can change and you may need to re-schedule for your event. We are happy to accommodate one change to your date with at least 2 weeks notice

Contact us:



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