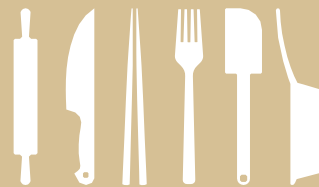


## Private Events at The Mixing Bowl



### 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 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 25 people

#### The Dining Room

Next to our main kitchen is a bright and spacious dining 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 dining room.

Attached to the dining room is a beautifully decorated patio with outdoor tables and benches. It is an ideal space for guests to relax, socialise and take photos their baked goods after class.



#### Other Amenities

- Toilets x 2
- Sound System
- Tea and Coffee
- Wifi
- Making Facilities



# 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](http://www.themixingbowlhk.com)

Here are some popular options:



## PIZZA AND CHOCOLATE

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. You will enjoy the pizzas and cakes in our dining room.

Duration: 2.5 Hours (active baking time 1.5 hours)

Price: HK\$600 per person



## PASTA AND SOUFFLÉ

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 past will be cooked by us and served with our house made sauces. You will enjoy the meal in our dining room.

Duration: 2.5 Hours (active baking time 1.5 hours)

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 2.5 hours)

Price: HK\$700 per person



## MAC-JAMMIN'

Challenge your friends or colleagues with this technical class. You will learn how to make macarons using the same technique professional pastry chefs use. A wide selection of fillings and toppings will be provided for you to create your own design. Scones, tea and coffee will be served during this class.

Duration: 2.5 Hours (active baking time 1.5 hours)

Price: HK\$800 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 corporate 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
- Bottle opener, wine glasses and serving ware for drinks and snacks brought in by yourselves
- A light snack during our classes (except for the Pizza and Chocolate class and the Pasta and Soufflé class)



## Looking for something extra to elevate your event?

### Catering

You are welcome to bring additional food and snacks to the class, we provide serving bowls, plates and cutlery. For a more substantial catering service, we recommend Relish Kitchen, who can provide beautifully presented canapés, plated meals, drinks as well as servers.

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### Beverages

You are also welcome to bring your own beverages, we have drinking glasses, wine glasses, bottle opener on site for you to use. You can also order wines to be delivered to us ahead of your venue.

### 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\$1,600 per hour

Main Kitchen Only: HK\$1,400 per hour

Dining Room Only: HK\$1,200 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). For the month of December, the minimum group size is 10 people regardless of the day of the week.

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

Once the date, time and menu are chosen, we will require you to pay our minimum charge in full within 3 days to secure the booking. We will be in touch 2-3 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)

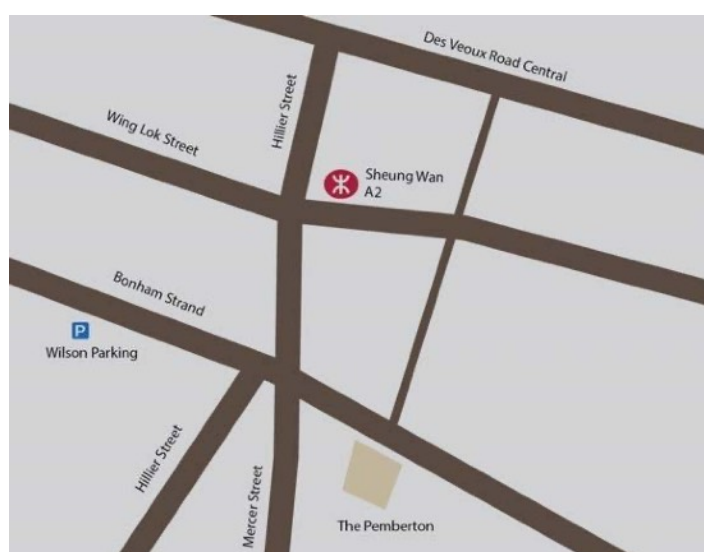
## Payment

We accept payment by bank transfer, FPS, 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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