

## Private Events at The Mixing Bowl

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 a 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



## Location

We are located at 23/F, The Pemberton, No. 22-26 Bonham Strand, Sheung Wan. The Pemberton is a short walk from the A2 Exit of the Sheung Wan MTR Station.

## Main Kitchen

This is where the cooking and baking activities will take place. The kitchen counter sits 14 adults comfortably, however depending on the menu and the format of the event, we can fit up to 20 people standing.

## The Dining Room

Next to the main kitchen is a bright and spacious dining room. This room features a large marble table that sits 18 people, a fully functional kitchen and access to a terrace with outdoor tables and benches. This room is suitable for meetings and presentations, this is also where you will eat in our 'Cook & Eat' classes. Please note that the use of this room beyond the allocated time of the chosen class will incur additional charge (see prices listed below)

## Other Amenities

- Toilets x 2
- Tea and coffee making facilities
- Filtered water on tap
- Fridge and freezer for drinks
- Sound system connected to an iPad with Spotify
- Wifi

# What can you make at The Mixing Bowl?

Our classes are all hands-on and interactive, you will be guided by our instructors to make impressive dishes. All classes listed on our website can be booked as a private class, below you will see a selection of classes that are great for gatherings with friends or team building activities with colleagues.

Our classes are 2-2.5 hours long. In classes labelled as 'Cook & Eat', you will spend about 1.5 hours to cook in the kitchen and 1 hour to eat the food you made in our dining room.

Please note that the entire party must choose the same menu.

## Pizza and Chocolate

Homemade Pizza Dough | Chocolate Lava Cake

- Participants will work individually to make a pizza dough from scratch for a 10inch wide pizza with their choice of toppings
- Toppings will include: pepperoni, ham, sausage, cheese, onions, peppers, mushroom, tomatoes, olives etc
- Participants will work in pairs to make chocolate lava cakes, which will be served with vanilla ice cream

Cook & Eat

HK\$650 per person



Up to 18 people



## Bella Cucina

Gnocchi alla Vodka | Tagliatelle Puttanesca | Caprese Salad | Baked Chicken Milanese | Tiramisu

- The participants will work on different parts of the meal in small groups
- Learn how to use a pasta machine and a gnocchi board
- Make tiramisu with homemade ladyfingers
- Vegetarian Substitutions available

Cook & Eat

HK\$800 per person

Up to 18 people

# Dumpling Party

Pan Fried and Steamed Dumplings / Cold Sesame Noodles / Glutinous Rice Balls with Chopped Peanuts and Sesame (糖不甩)

- Make dumpling wrappers from scratch
- Follow an easy formula to make a dumpling fillings to your own taste
- Sesame Noodles and dessert will be taught by demonstration
- Great for overseas visitors to experience making local food

Cook & Eat

HK\$750 per person

Up to 18 people



# Mexican Feast

Guacamole | Pico de Gallo | Salsa Verde | Fresh Corn Tortilla | Crispy Carnitas | Churros

- The participants will work on different parts of the meal in small groups
- Authentic recipes and methods using traditional tortilla press and Molcajete
- Tortilla chips and Mexican rice will be provided for you to enjoy with your creations.

Cook & Eat

HK\$750 per person



Up to 18 people

# The Great British Menu

Spinach & Cheese Tartlets | Beef Wellington | Roast Potatoes and Sides | Sticky Toffee Puddings

- The participants will work on different parts of the meal in small groups
- You will make one Beef Wellington per two people, with approximately 300g of Australian tenderloin
- Vegetarian substitutions available

Cook & Eat

HK\$1,100 per person

Up to 18 people





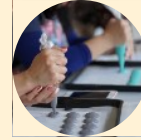
# Mac-Jammin'

Macaron Shells / Ganache Fillings

- Challenge your friends/colleagues with this technical class
- Participants will design their macarons with different colours, flavours and toppings
- Scones, tea and coffee will be served during the class

Team  
Work

HK\$800  
per  
person



Up to 18  
people

# Traditional Hong Kong Baking

Pineapple Bun / Sausage Bun / Egg Tart

- Learn how to make iconic baked treats from Hong Kong
- Scones, tea and coffee will be served during the class
- Great for overseas visitors to Hong Kong

HK\$700  
per  
person

Popular

Up to 14  
people



## Cooking Competition and Tailor-made events

We can tailor-make events to suit your requirements on class size, format and theme. We are also experienced in hosting cooking competitions, we can design cooking challenges to test your friends/colleagues their skills, creativity and team work in the kitchen.

Contact us directly for more information.



## *On the day of the event*

- Classes can be taught in English and Cantonese
- Aprons, ingredients, all equipment and packaging will be provided
- BYOB welcome, you may also order food and drinks to be delivered to the venue
- Bottle opener, wine glasses and serving ware for drinks and snacks are available
- Please observe the class end time and vacate the venue when you are informed by our staff that the event has ended

## **EXTRAS**

### 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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### 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 at HK\$1,500 per hour

## HOW TO BOOK

To enquire, please fill in our [booking enquiry](#) online form and we will be in touch with you shortly. Alternatively you can email us with the details of the event that you are planning.

### Minimum Charge

- 8 people on Tuesday to Thursday
- 10 people on Friday to Sunday, and the month of December

### Payment

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 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)

We accept payment by bank transfer, cash or cheque.

### Cancellation

All bookings at The Mixing Bowl are non-refundable, however 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

### Arrangement during Bad Weather

If black rainstorm warning signal or tropical cyclone signal 8 is in force two hours before the scheduled start time of a class, the class will be rescheduled. We will contact you directly to make the necessary arrangements.

