

The Cake Box

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The Cake Box Brochure

This brochure gives you an overview of what we offer over the whole year. In addition to this, please see our social media for details of seasonal offerings. Included in this brochure is information about:

- Parties • Workshops • Demonstrations • Edible ink printing
- Made to order cupcakes • Taste and Bake cupcakes and cookies
- Edible decorations • Hire of tins, stands and small tools
- Sparkle card cake toppers • Gift bags • Vouchers

Most of what we offer is on an “at your request” basis. This could be a 1:1 or a small group session. We hope this approach gives you the maximum opportunity to find something to suit, at a day and time that works for you. If you have any questions, we are always available to help and advise. We look forward to seeing you soon!

Jo, Philip and Anna @ *The Cake Box*

If you are reading this from a paper copy, you may like to head over to our website and find the digital version where you can click on the links.

Please note: You will notice that some of our workshops have minimum numbers to run. If you are not able to find the minimum number yourself, we are happy to try and match you with others who have enquired about the same workshop.

Activities for Children and Families in the Shop



“Sticky Fingers”

Designed for preschool children and their parents and carers, our 1-hour Sticky Fingers sessions are created around popular children’s stories such as the Hungry Caterpillar. Joanna is an experienced early years teacher and has lots of ideas to share with you. After a brief introduction using a puppet or a prop to bring our story to life, we will enjoy an activity based around cake or biscuit decoration. Then a milk/juice and cookie break with game or song session led by Joanna. Finally, we finish off

with a craft activity. Babies and toddlers welcome too. Jo will support older children when parents need to support younger ones. Toys and books are available to share. Activity sheets to take home to develop the theme we have begun in the session. A lovely activity in a friendly and inspiring environment.

We offer our Sticky Fingers sessions on a private booking basis. The [full list of themes](#) is on our website. Please ask your friends if they would like to join you. Bookings can be taken for morning or afternoon sessions to fit in between school drop-off and pick-up times.

£14.00 per child taking part in activities. Price includes refreshments and whatever you make in the activity to take home plus activity ideas sheet for parents. Parents sit with and support 1-2 children each. Minimum number of children 6, maximum total number of children and adults, 11.

Children's Parties

We offer a range of party options for adults and children in our shop.

Our children's party packages are particularly popular. You can download detailed information about these from our website, come into the shop for our party brochure - or collect it from the pouch at



the window if we are closed. Your children will learn how to decorate cupcakes and/or cookies using a wide range of skills and techniques. The party will be in two sessions with a short break for a drink and homemade cookie in between. We can provide a party tea if required. Click here for our [party themes](#).

Party prices in the shop:

- 1 hour workshop suitable for 4-6 year olds - £17.50 per head.
- 1.5 hour workshop suitable for 6-11 year olds - £20 per head. (most popular)
- 2 hour workshop suitable for 12-16 year olds - £25 per head.



The price is per head is based on a min of 6 children. We can take up to 12 children but recommend 8-10 as an ideal number for this type of activity.

Please ask for details of our parties for adults.

Family Cupcake Workshops



1 hour 30-minute workshops specially designed for families. All ages are welcome. These are popular particularly in the school holidays but we are happy to make a booking at any time to suit you. Come and learn how to model in sugar paste and decorate two impressive cupcakes to take home to enjoy for your tea. We have a wide variety of themes or can tailor make to you. We offer these workshops on a private booking basis, so why not team up with friends?



The [full list of themes](#) is on our website.

1 hour 30 mins of tuition and 2 cupcakes with refreshments included.

£16 per person for between 6 and 11 people.

£20 per person for 4 or 5 people.

£25 for 2 or 3 people.

Teenagers can attend without an adult.

Adult Workshops and Demonstrations

Demonstrations

We are offering 2.5 hour demonstrations during opening hours in the shop, either with a break for morning coffee or afternoon tea with homemade cake. A great chance to meet up with your friends. A comprehensive handout pack will be provided to allow you to practise these skills at home. Lots of opportunities to ask questions as we go along and learn useful tips and tricks first hand. We are open to suggestions for future demonstrations, but here are some suggested themes.

- A deeper style buttercream drip cake with sparkle card topper, sprinkles, fresh flowers, macarons and cookies
- A standard depth sugarpaste covered cake with a statement sugar rose and leaves and a covered board with ribbon trim
- A box of cupcakes to include use of sugarpaste and buttercream and floral and novelty styles
- A box of cookies, covered and decorated with sugarpaste and/or royal icing
- A teddy bear's picnic modelled cake topper

We will be able to run these demonstrations 10.30-1.00 or 1.00-3.30 on Tues-Sat by arrangement.

If you are interested in attending, please contact us with best days and times for you and the themes you are most interested in. Please encourage friends to join you. We will then put together a date to suit everyone.

Demonstrations are on a private booking basis. Price £15 per person to include demo, handout pack and refreshments. Minimum number to run 6, Maximum 10.

Baking Workshops

Only available as 1:2 workshops

“Simply Baking” – Sponge Cakes, 6 hours



Come and learn how to make 4 sample cakes of our delicious tried and trusted cake bases, plus some delicious vegan cupcakes, then take them home to enjoy!

- Vanilla sponge with raspberry jam and vanilla buttercream
- Chocolate buttermilk cake with chocolate ganache
- Orange and carrot cake with mascarpone frosting
- Lemon sponge with lemon curd and lemon buttercream
- Vegan cupcakes with maple syrup frosting

“Simply Baking” – Cookies and Biscuits, 5 hours

Come and learn how to make a selection of delicious tried and trusted cookies and biscuits, then take them home to enjoy!

Techniques include:



Rolled and cut • Piped • Sandwiched • American style •
Free-from • Pan-melted • Embossed

Both workshops £120 per person. To include tuition, refreshments and a selection of delicious cakes or cookies and biscuits to take home. Bring your own lunch or eat at Chinos Café opposite. Please note, this workshop requires 2 people to run, but we may be able to pair you with another customer.

Covering Workshops

Available as 1:1 or 1:2 workshops

“Simply Covering” – Sugarpaste, 3 hours

Come and learn how to split, fill and cover a sponge cake in sugarpaste with smooth finish, covered board and a single sugar paste rose to finish. A perfect gift for friends and family

£80 per person. A 6” round 2 layer vanilla sponge (10-15 portions) all pastes and decorations and refreshments included in the price.



“Simply Covering” – Buttercream, 3 hours

Come and learn how to split and cover a sponge cake in buttercream with smooth sides and top. Finished with a chocolate drip, fresh flowers and a cake topper. A perfect gift for friends and family.

£80 per person. A 6” round 3-layer vanilla sponge (10-15 portions) all frostings and decorations and refreshments included in the price.

“Simply Covering” – Biscuits, 3 hours

Come and learn a variety of different ways to decorate biscuits, including sugar paste and royal icing. A perfect gift for friends and family.

£80 per person. All coverings and decorations and refreshments included in the price.



Decoration Workshops

Available for small groups of 2 to 7 people

At your Request – we are happy to organise a workshop for you on a theme of your choice. Please ring or email to discuss.

Simply Roses, 2.5 hours



Roses are so often the focus of celebration cakes. Come and learn how to make a variety of simple but stunning sugarpaste roses to decorate some pretty iced cupcakes to take home for tea. Techniques

include the classic rose and quick rose, plus quick and plunger leaf techniques.

£50 per person to include tuition, or £5 per person discount if 3 or more friends attend together. Refreshments and 4 decorated cupcakes to take home.

Piping with Royal Icing, 2.5 hours

Get to grips with royal icing, one of our most requested workshops. Jo will show you how to match pressure and speed to allow you to be in control of your piping bag and apply what you have learnt to create some pretty piped cookies to take home.

£50 per person to include tuition, or £5 per person discount if 3 or more friends attend together, refreshments and 4 decorated cookies to take home.



Piping with Buttercream, 3 hours

Get to grips with buttercream. You will practise a variety of piping techniques and patterns and then use these to create 6 pretty piped cupcakes to take home.

£50 per person to include tuition, or £5 per person discount if 3 or more friends attend together, refreshments and 6 decorated cupcakes to take home.



Modelling in Sugarpaste, 2.5 hours

Learn to range of modelling techniques and then use these to create a modelled scene of your choice to take home and impress your family.

£50 per person to include tuition, or £5 per person discount if 3 or more friends attend together, refreshments and a modelled scene of your choice to take home.



Made to order Cupcakes



Our customers tell us that our cupcakes taste as good as they look and that makes us very happy! Please take a look at our website and Facebook photo albums for more details. Please book 2-3 weeks ahead to avoid disappointment.

Edible Range

We are continuing to extend our beautiful hand-made range of edible decorations, to help you put the finishing touch to your home bakes.

These edibles need to be ordered in advance. For more details go to our website or our [Facebook albums](#).



Glitter or mirror card cake toppers



We offer ready both ready-made and made to order toppers in sparkle, mirror card or matt card. As well as wording, we can produce images, and shapes such as stars and hearts on sticks.

Gift ideas

We can put together gift wrapped presents of your choice for all ages and abilities. For some ideas of individual items, please see our [Facebook album](#)

We can also make up the following themed kits:

- The Really Smooth Buttercream Kit
- The Really Smooth Fondant Kit
- The Pretty Blossom Kit
- The Perfect Piping Kit

Kits are individually priced.



Vouchers

Why not buy a Cake Box voucher as a gift for a friend or family member? They can be picked up from the shop or they can be sent and paid for online. They can be exchanged for anything we offer.

Booking and Payment

You can request a place on any of our workshops or demonstrations in person at the shop, by phone: 020 8941 8333 or email:

joanna@thecakeboxhampton.co.uk

We accept payments by card (including Amex), cash, cheque, or online banking:

Account name: The Cake Box (Hampton)

Sort code: 20 42 76

Account number: 33 71 94 72

Please see our website and Facebook pages for more details on all that we have to offer.

www.thecakeboxhampton.co.uk

<https://www.facebook.com/TheCakeBoxHampton>

<https://www.facebook.com/profile.php?id=100057313605404>

<https://www.instagram.com/thecakeboxhampton>

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