



## Private Parties and Events

Make It Sweet is a great place to have a private party or special event! We take care of all of the preparation, set-up, decorating instruction during the party and clean-up. We have hosted many different themed parties from a Food Network Challenge fondant cake party to a Cupcake Wars party. At a Make It Sweet party, each person works on decorating or making their own project and then they get to take it home as their party favor. The projects are chosen based on interest and age ranges of the participants. Below are some party guidelines. Keep in mind that these are guidelines and the scope, times, pricing, etc. may change based on the final plan for the party.

### Attendees

Minimum age is 6 years old. All skill levels are welcome – no prior experience is needed for any of these classes.

### Time

Classes range from 1.5 hours to 3 hours depending on the project.

### Instruction

Trained Make It Sweet instructors teach the techniques during the party.

### Scheduling

Unless the party is planned at least 6 months in advance, the event will have to be scheduled around other times that Make It Sweet is hosting classes. Many classes will already be scheduled on weekends and most week nights. Sunday afternoons, Friday evenings and weekdays during the day are more available.

### The Facility

Classes are taught in the Make It Sweet classrooms attached to the retail store at 9070 Research Blvd. For best instruction, use of shared tools and attendee participation, we set-up the room so that the attendees who are decorating are grouped together and any parents or other attendees who are not included in the decorating class count are grouped separately. We use a camera and television system so that all attendees can see close-ups of the instruction.

### Refreshments

Refreshments add to the party! Feel free to bring snacks, pizza, hors d'oeuvres, and drinks (soft drinks and wine and beer are fine) Please let us know the plans in advance so that we can make sure that we have proper space set-up. Also keep in mind that you will need to provide plates, napkins, cups, etc. to serve, eat and drink the refreshments.

### Pricing and Payment

The prices listed here are based on up to 10 attendees and a per person fee is also listed for events with more than 10 people. A deposit of 25% of the anticipated total is due at the time of scheduling the date. The deposit is fully refundable up to 2 weeks before the class. The deposit less a \$100 cancellation fee will be refunded for cancellations within 2 weeks before and 3 days before the class. The balance is due in full 3 days before the class with the final count and is nonrefundable in the event of a cancellation. A final attendee count must be provided 3 days before the party. After that point the number of attendees cannot be decreased. We always plan for a few additional attendees, but please let us know as soon as possible if there are any changes to the numbers.

## **Project Options – Times and Fees**

**Cupcake Decorating – 6 cupcakes** - This party is great for a shorter party or for younger attendees. The class is geared for 1.5 to 2 hours and during the party attendees will color icing, make pastry bags and decorate the cupcakes in a set theme. The cost is \$250 for up to 10 attendees and \$20 for each additional attendee.

**Cupcake Decorating – 12 cupcakes** - This party is great for attendees who have a real interest in learning some decorating techniques. The class is geared for 2.5 to 3 hours and during the party attendees will color icing, make pastry bags and decorate the cupcakes using many different pastry tips and fondant. The cost is \$350 for up to 10 attendees and \$30 for each additional attendee.

**Cookie Decorating – 6 cookies** – At this party participants will make and color royal icing, make flood icing and learn techniques with pastry bags and tips and squeeze bottles for decorating beautiful (and delicious) themed cookies. This class is 2 to 2.5 hours and the cost is \$350 for up to 10 attendees and \$25 for each additional attendee.. The timeframe for this class can be shorter with fewer decorated cookies.

**Cake Balls** – In this fun class, participants roll cake balls and then learn different techniques for enrobing them in chocolate and decorating them. Cake flavors can be customized in this class. Everyone decorates 16 cake balls. This class is 1.5 to 2 hours long. The cost is \$300 for up to 10 attendees and \$20 for each additional attendee.

**Cake Decorating** – This class can range from 2 to 3 hours depending on the project. It could be anything from a cake iced with buttercream frosting and piped details to a fondant covered purse. The design and theme can be customized for the party. The cost for this class is dependent on the project and the types of decorating that will be part of the project. The cost typically ranges from \$350 to \$450 for up to 10 attendees and \$30 for each additional attendee.

**Candy Making** – Everyone loves candy – and being able to make beautiful and delicious candies is not hard to do. In this hands-on class everyone will make a variety of candies using chocolates, caramels, candy crunches, dried fruits, nuts, cookies, pretzels and more. We can customize the flavors and types of candies for each class. Everyone leaves with a big bag of the finished candies to take home. The length is dependent on the number of candies – but can run anywhere from 1 hour to 3 hours. The cost will range from \$350 to \$450 for up to 10 attendees and \$30 for each additional attendee.

### **Other class options include:**

Truffles, French Macarons, Tiered Cakes, Petit Fours, Gumpaste Roses and more. If you have ideas for a class that is not listed here, please don't hesitate to ask. Chances are if it is sweet – we can do it.

### **Why Have Your Party at Make It Sweet**

One of the great things about a party at Make It Sweet is that we take care of all of the set-up and clean-up. We have everything prepped and ready for class, provide all of the tools and supplies for making and decorating the specific project and then the attendees leave with their goodies! Contact Heidi by email at [Heidi@MakeItSweet.com](mailto:Heidi@MakeItSweet.com) or by phone at 512-371-3401 if you have any questions or want to schedule an event.