



Classes

with

THE CUPCAKE BAR

The Basics

All classes include:



**45-60 Minute
Private Virtual Class**



**Class Kit
For Each Participant**



**Virtual/Hybrid Class
Address Collection &
Shipment Management**



**Nationwide
Distribution***



**Themed or Branded
Setup**



**Follow-up Email
With More Goodies!**

*Hand delivery or pickup available for certain classes in Austin, TX area only.



Sweets
Classes

Cupcake Decorating

Hey sweet thing! Want to know the secrets of icing the perfect cupcake? We'll show you how to fill piping bags, teach you several basic icing techniques, and more—no baking required!

You'll graduate with your Bachelor of Buttercream degree, ready for a lifetime of delicious cupcake masterpieces.

Kit contents:

- 4 Cupcakes
- 2 Icings
- 2 Toppings
- Reusable decorating supplies
- Vegan and Gluten-sensitive options available



Candy Sushi

Who says sushi can't be sweet? Learn how to make 4 unique candy sushi rolls and earn your Candy Sushi Master Certification along the way!

It's big time fun and bite-sized rolls, and it's sure to leave a smile on everyone's face!

Kit contents:

- Sweets + treats for 4 rolls
- Sushi rolling mat
- Presentation board



Candy Charcuterie

When it comes to candy, more is more! In this class, learn the secrets to curating and designing a sugary, irresistible, and oh-so-sweet candy charcuterie board masterpiece.

You'll earn your Candy Connoisseur Certification and create a beautiful candy board that's perfect for sharing (or not)!

Kit contents:

- Assortment of candies and sweet treats
- Reusable wooden board



Caramel Apples

Whether you're a fan of sweet Red Delicious or tart Granny Smith, we can all agree on one thing: there's nothing quite like the combo of ooey gooey caramel and crisp, crunchy apple!

In this class, participants will learn best practices for preparing the perfect fall sweet treat. How do you like **THEM** apples?

Kit contents:

- 4 Apples
- Homemade spiced caramel
- 2 Toppings
- Reusable supplies
- Vegan and Gluten-sensitive options available



Mini Doughnuts

Score a hole in one for your next team event! Our doughnut class includes a reusable electric mini doughnut maker, as well as the ingredients to make two delicious bite-size flavors of cake doughnuts. You definitely *doughn't* want to miss out on this fun!

Kit contents:

- Reusable electric mini doughnut maker
- Ingredients for two flavors
- Decorating supplies



Cookie Decorating

Learn how to perfect the art of royal icing! We'll show you how to fill piping bags, teach you several basic icing techniques, and more—no baking required!

After graduation, you'll be ready for a lifetime of delicious cookie masterpieces.

Kit contents:

- 2 Cookies
- Toppings
- Royal icing ingredients
- Reusable baking and decorating supplies

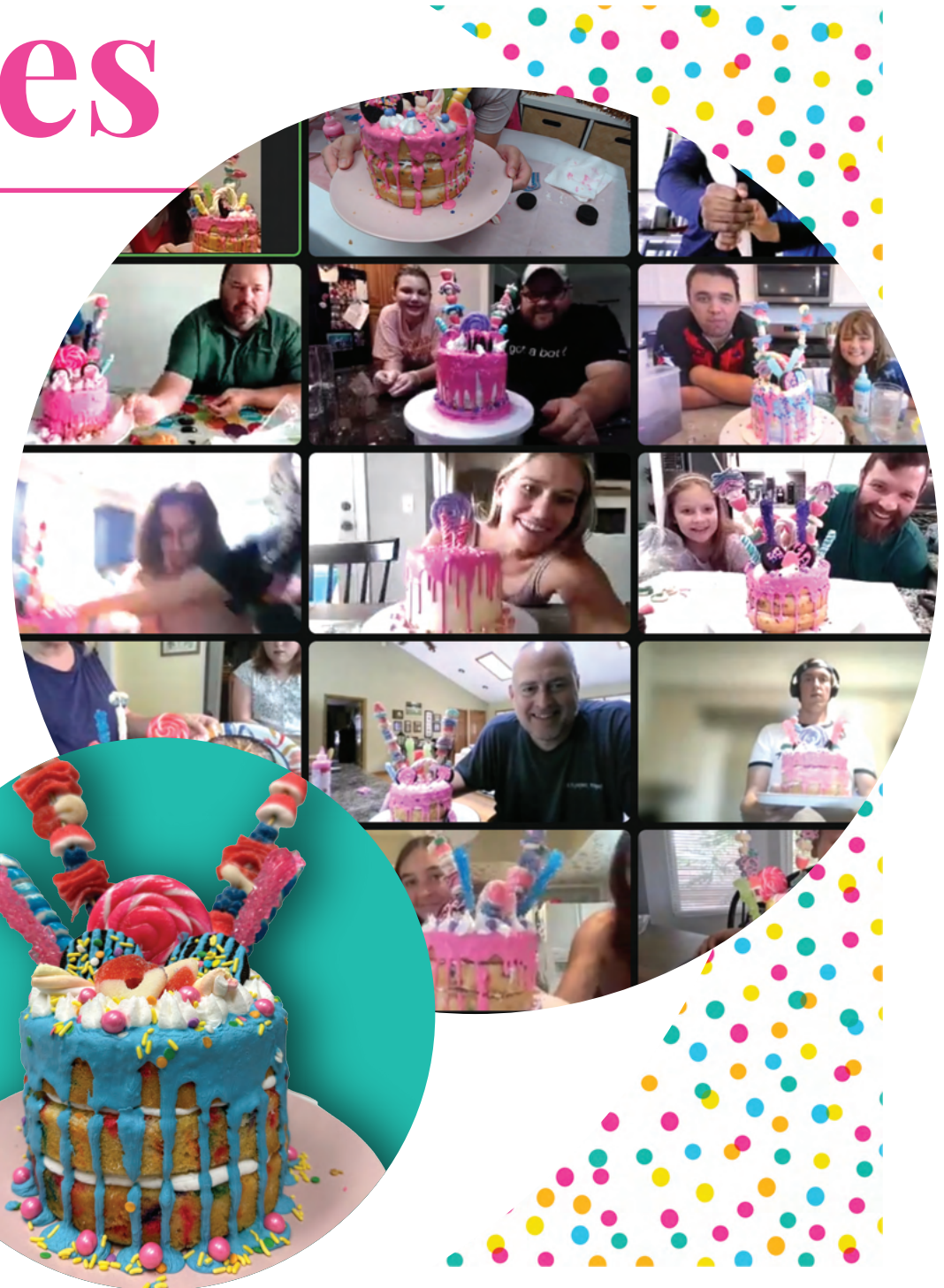


Candy Cakes

Cake + Candy = a match made in sugary heaven! Let your creativity shine as you learn to decorate a beautiful, colorful mini candy cake that's perfect for celebrating everything! This cake provides 8-10 servings, so you can share with a group—or not! 😊

Kit contents:

- 6" 3-layer cake
- Frosting and sweet drip
- Assortment of candy toppings

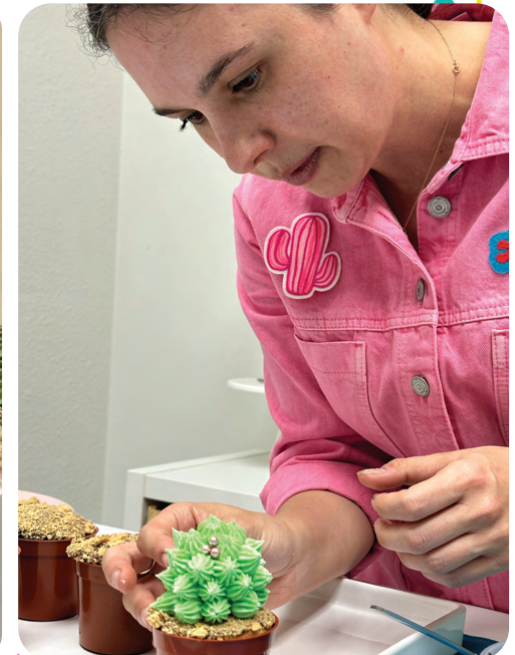


Succulent Cupcake Decorating

Indulge your sweet tooth and your green thumb at the same time! Let your creativity shine as you learn to decorate succulent cupcakes that are almost too cute to eat. This kit contains reusable supplies so the fun can keep on growing, long after class ends!

Kit contents:

- 4 Cupcakes
- 2 Frosting flavors
- Assortment of toppings
- Reusable supplies



S'mores Board

When it comes to *S'mores*, more is *s'more*! In this class, enjoy the flavors of this ooey gooey campfire favorite in several ways.

You'll learn tips and tricks for arranging your treats into a beautiful, crowd-pleasing arrangement and make your own sweets along the way. From a layered *s'mores* dip to your own custom chocolate, you'll take your *s'mores* game to the next level and never see this classic treat in the same way again.

Kit contents:

- Small cast iron skillet
- Reusable chocolate mold
- Eco-friendly board
- Sweets and treats for building the *s'mores* of your dreams!



Paletas

Sweet, spicy, salty, or all of the above, one thing is always true: paletas are delicious!

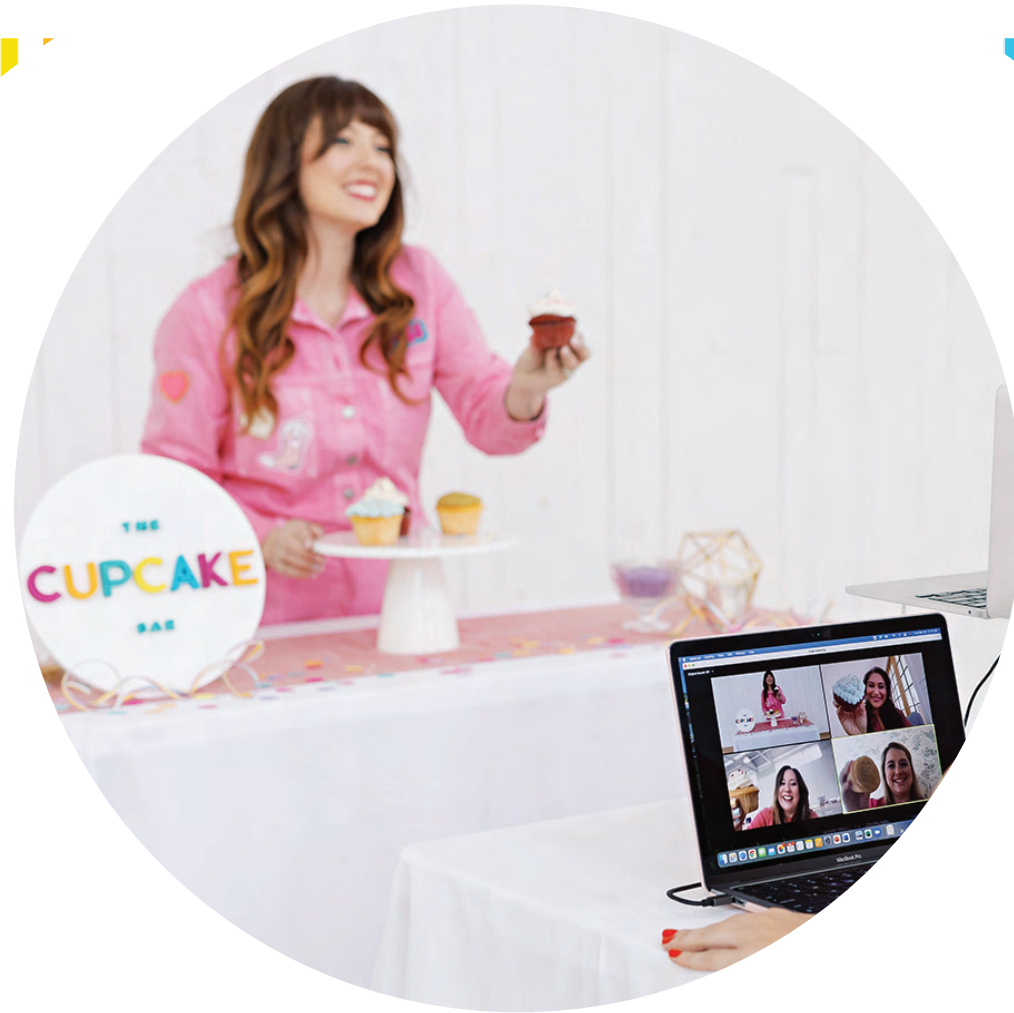
In this class, learn how to make this traditional and versatile Mexican frozen treat. You'll fall in love with paletas and see why they're the perfect way to cool down when the temps are on the rise.

***Note: Paletas require 4+ hours of freezing time, which means your crew will enjoy the experience during class and afterward!**

Kit contents:

- Ingredients for 2 paleta flavors
- Reusable paleta mold and supplies





Savory Classes

Charcuterie

We're big fans of sweets around here, but we also know a thing or two about savory treats! Our charcuterie class provides all the instruction you need to learn how to create an irresistible crowd-pleaser that's perfect for your next night in. You'll learn how to pair meats, cheeses, fruits, and flavors, and afterward, you might just become the most popular person at the party!

Kit contents:

- Variety of meats and cheeses
- Reusable wooden charcuterie board
- Dried fruits, nuts, herbs, and/or other ingredients
- Reusable supplies



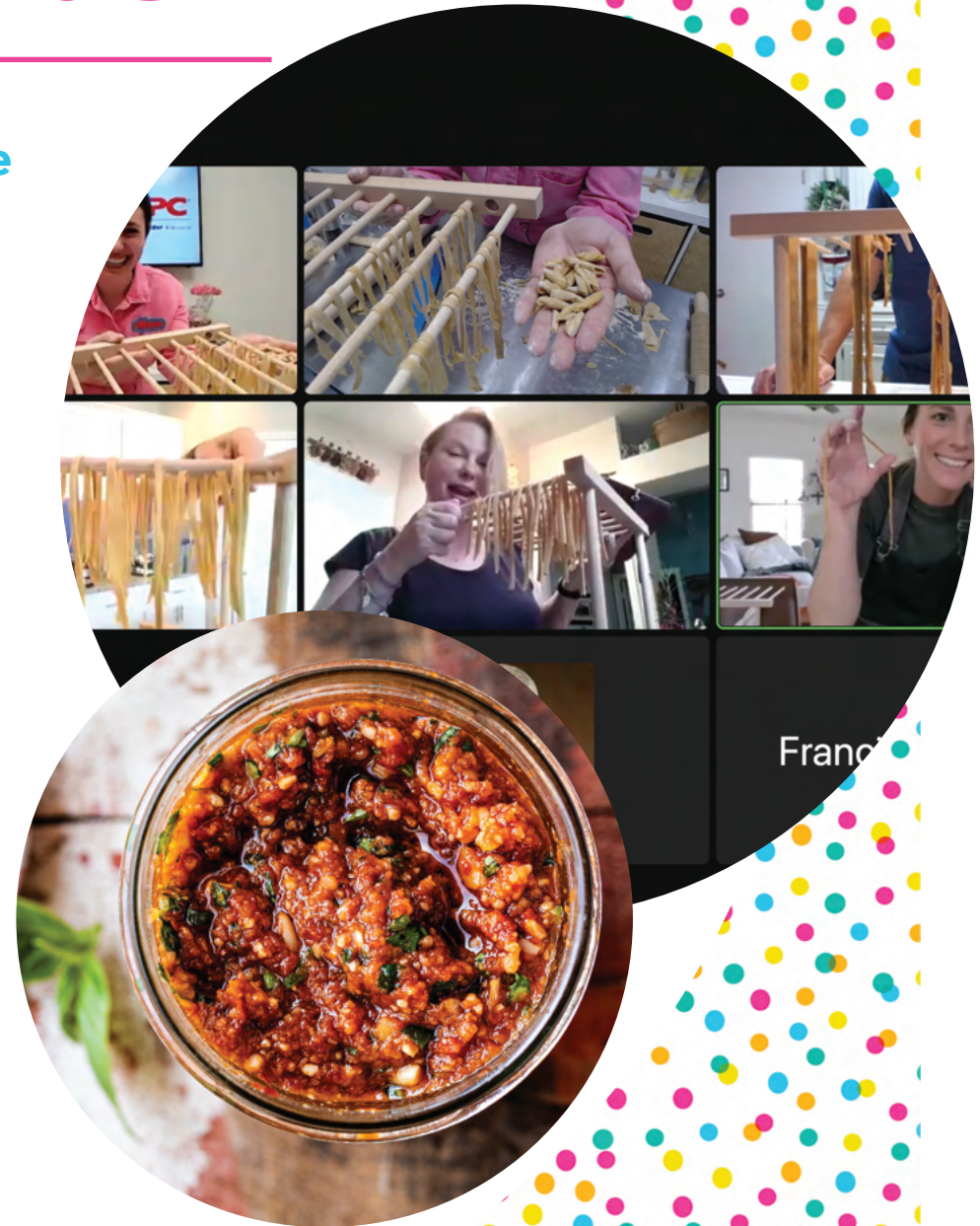
Pasta & Pesto

Nothing brings people together like homemade pasta! Learn the art and science of making this delicious meal from scratch. Participants will make two pasta shapes and a delicious pesto rosso to enjoy right away or save for later. Buon appetito!

Kit contents:

- Ingredients to make fresh pasta*
- Ingredients to make pesto rosso
- Reusable supplies

**Participants must provide 2-3 eggs*



Pretzels

Twists and shouts for this crowd favorite!
Learn how to make soft and chewy pretzels,
perfect for enjoying fresh out of the oven.
We'll also make a dip to accompany the
pretzels so you can snack to your heart's
content!

Class is available in two versions:

- Salted pretzels and & savory dip
- Cinnamon spice pretzels & sweet dip

Kit contents:

- Ingredients to make pretzels
- Ingredients to make dip(s)
- Reusable supplies



BBQ Spices & Sauce

Fire up the grill and get ready for our BBQ Spices & Sauce class! We'll make a homemade BBQ sauce, perfect for dipping, marinating, grilling, and more. To crank up the heat, we'll also make two spice rubs that work with a variety of proteins, so you can enjoy your signature blend for many meals to come.

Kit contents:

- Ingredients to make BBQ sauce
- Ingredients to make 2 BBQ Rubs
- Reusable supplies





Keepsake
Classes

Succulents

Looking for a less sugary (but still sweet!) option for your team? Our virtual succulent class hits the spot!

In this class, participants will learn best practices for selecting, arranging, and caring for succulents. They'll leave class with a beautiful and unique mini garden to enjoy for years to come!

Kit contents:

- Variety of small succulents
- Reusable planter
- Soil supplies
- Decorative elements for top of soil



Herb Garden

Herbs are the powerhouses of the garden: small but mighty! In this class, participants will plant a tabletop herb garden that includes a mix of transplants and seeds. They'll also learn tips and techniques for growing, pruning, harvesting, and propagating their plants so they can enjoy their gardens all year long.

Kit contents:

- Variety of live herbs & seeds
- Reusable planter
- Soil & planting supplies



Dried Florals

It's always a good idea to stop and smell the roses!
A great option for seasonal or holiday events,
this class includes lessons on how to arrange
dried florals into a beautiful and timeless wreath,
centerpiece, or keepsake!

Kit contents:

- Variety of florals
- Vessel or wreath frame (dependent on class type)
- Accent/decorative elements
- Arrangement/construction supplies



Acrylic Pour

In this class, learn to unleash your inner artist and create a beautiful and unique acrylic masterpiece! This painting technique is great for all ages and a fun way to transform a canvas, an ornament, or just about any object under the sun!

Kit contents:

- Acrylic paints + mediums
- Canvases, coasters, and/or other seasonal objects
- Supplies



Candle Making

Go on your own unique scent journey with our candle-making class! Learn best practices for pouring and burning candles, as well as blending fragrances and creating a relaxing atmosphere at home!

Kit contents:

- 3 candle vessels
- Wax, wicks, and pouring supplies
- 3 fragrances



Meet your Classes team!



Lori Schneider
CHIEF CELEBRATION OFFICER



Kimberly Knowles
DIRECTOR OF EVENT OPERATIONS



Alexa Brummett
CREATIVE DIRECTOR +
CLASS COORDINATOR



Jessica Kirby, CSEP
CLASS INSTRUCTOR



Leah Barnes
HEAD OF PRODUCTION



Yuri Carlos
HEAD OF LOGISTICS

How can we help you celebrate?
Email info@thecupcakebar.com