

## THE BIG CHRISTMAS BAKE



ARE YOU READY TO ROLL UP YOUR SLEEVES AND TAKE ON THE ULTIMATE BAKING TEAM BUILDING ACTIVITY? DURING THIS HANDS-ON BAKING CHALLENGE, TEAMS WILL BE TASKED WITH CREATING FOUR FESTIVE THEMED BAKES!

After transforming your meeting room or event space into your very own 'pop-up' bake off kitchen, guests are welcomed by a team of professional chefs and baking superstars who will lead you and your team through the event.



As guests look around the room and see the mobile cooking stations, commercial ovens, amazing ingredients, pots, pans, utensils, and even a kitchen sink, the penny drops!



Your head chef will take centre stage and lay down the challenge that the teams will face:

*Create four mouth-watering Christmas bakes (2 bakes for virtual events) in the allotted time and present them to the panel of judges (our chefs).*

Bakes will be scored on appearance, presentation, and taste!



After a short demonstration by your head chef, it's time for the teams to make, bake, and decorate their various creations! Each team of 8-10 people will be allocated their own cooking station, complete with all the equipment they could possibly need including pots, pans, mixers, bowls, utensils, and the precious recipes for their bakes. Teams will also be provided with chef's hats and colour coordinated aprons to match their cooking stations.

This event can be run in both face-to-face or virtual formats making it a great option for both remote events and in-person events.



RUNNING TIME	Face-to-Face: 2 - 3 hours Virtual: 1 - 2 hours
MIN/MAX GROUP SIZE	Suitable for 8-250 participants.
PEOPLE PER TEAM	8 - 10 people per team.
ACTIVITY COST <small>Prices subject to VAT at the prevailing rate.</small>	Please contact a member of our team for prices.
WHAT'S INCLUDED	<ul style="list-style-type: none"><li>✓ A professional facilitator to run your activity</li><li>✓ Experienced and friendly event crew</li><li>✓ Quality ingredients</li><li>✓ Chefs hats and aprons</li><li>✓ Postage and packaging within the UK (virtual)</li><li>✓ Specialist tools and equipment (face-to-face)</li><li>✓ Pre-event planning and management</li><li>✓ White Rhino travel and logistics costs (face-to-face)</li></ul>

### FACE-TO-FACE EVENTS

Face-to-face events can be run at a variety of venues such as offices, conference centres, sports clubs, or hotel meeting rooms (venue costs not included). All of the equipment and sundries needed for the event are provided and each activity will be run by an experienced event manager (along with additional event crew) who will be on hand from start to finish to ensure everyone has a great time.

### VIRTUAL EVENTS

For events being run virtually, we will post an event hamper to each participant in advance of the event. This will include all the ingredients they will need for the activity, as well as a chefs hat and disposable apron. Participants will need to provide some basic equipment which is readily available in a majority of home kitchens. These hampers will be delivered (sadly not by the Big Man himself) direct to participants' homes a few days prior to the event.

On the day of your event, participants simply need to join a video call that we set up, where they will be greeted by their head chef. once everyone has joined the call and the introductions are finished, it's time to get started!