



CAKE CREATIONS

Create an edible masterpiece!

Teams get creative and learn new skills by building cake sculptures. With a wide range of cakes, biscuits and sweets available, they construct their structures and embellish them using icing, fondant and buttercream.

Expert cake decorators provide advice, tips and professional techniques such as sugar crafting, figure modelling and piping. Cakes can be themed to anything, seasonal ideas, team reflections, company products, core values, celebrations, conference themes or pure fun. The only limit is imagination!

As a fun conclusion, teams display their creations for judging, then socialise while enjoying the sweet treats. Leftovers are boxed up to take home.

learning new skills, logical problem solving, morale boost, sense of achievement, social interaction, team spirit, time management, fun!

- ✓ Communication, creativity, healthy competition
- ✓ Developing new skills, problem solving
- ✓ Social interaction, fostering team spirit
- ✓ Indoors, 5-8 per team, 10-200+ , 1-2 Hours

Celebrating
— 25 YEARS —



Planet Pursuits
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