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CY – 0116 263 0846

3 – 5 Cyril St, Leicester
info@sugarandicecake.co.uk

Cake Decorating Courses

Code	Start Date & Time	Location	Name <i>(descriptions overleaf)</i>	No. of Classes	Total Cost
COWVC	Thurs 31 st Jan 10am	Coalville	Wedding & Valentines Cupcakes	1	£39.00
COBAS	Sat 9 th Feb 10am	Coalville	Basic Cake Decorating	1	£39.00
COSRF	Wed 20 th Feb 10am	Coalville	Sugar Rose & Freesias	2	£49.00
COCUP	Sat 23 rd Feb 10am	Coalville	Cupcake Decorating	1	£39.00
COAIR	Wed 6 th Mar 10am	Coalville	Airbrush Demonstration	1	£3.00
CORPIP	Thurs 21 st Mar 10am	Coalville	Royal Icing Piping	1	£39.00
COMOD	Tues 26 th Mar 10am	Coalville	Modelling Christening Toppers	1	£39.00
COBAS	Wed 27 th Mar 10am	Coalville	Basic Cake Decorating	1	£39.00
CYBAS	Sat 26 th Jan 10am	Cyril St	Basic Cake Decorating	1	£39.00
CYWVC	Wed 6 th Feb 10am	Cyril St	Wedding & Valentines Cupcakes	1	£39.00
CYRPIP	Mon 11 th Feb 10am	Cyril St	Royal Icing Piping	1	£39.00
CYMOD	Fri 15 th Feb 10am	Cyril St	Modelling Christening Toppers	1	£39.00
CYDEM	Tues 26 th Feb 10am	Cyril St	Stacking & Finishing Cake Demo	1	£3.00
CYSRF	Fri 8 th Mar 10am	Cyril St	Sugar Rose & Freesia	2	£49.00
CYBAS	Tues 12 th Mar 10am	Cyril St	Basic Cake Decorating	1	£39.00
CYCUP	Sat 16 th Mar 10am	Cyril St	Cupcake Decorating	1	£39.00
CYBUT	Thurs 4 th Apr 10am	Cyril St	Buttercream	1	£39.00

We also offer one-to-one tuition (from £20 per hour, min 2hrs)*

Additional attendees on one-to-one classes are charged at £15 per hour.

Also available, group bookings from £210.00 for a maximum of 6 people*

You select what you would like to learn in the class

A £20 non-refundable deposit is required per place, or you can book online.

Occasionally courses may be cancelled (and refunded) if numbers are too low.

Gift Vouchers are available

We provide everything to complete your course, you take away your finished item (not the equipment), we also offer a 10% discount on any equipment you wish to purchase on the day you attend the course only.

Please note that discount is not available for demonstration attendees

Please bring an apron (and maybe some lunch) and be ready to have fun.

We often add extra dates, please check in store, on our website or Facebook:

www.facebook.com/SugarandIceLeic

Course Descriptions

*This is a general guide for the current courses available at Sugar & Ice. New courses will be released in time and courses are booked on a first come, first served basis. *Please be advised course times may vary depending on learning speeds of attendees. All courses include 10% off any purchases made on the day of your course only.*

Course	Description	Times*
Basic Cake Decorating	<i>This one day workshop incorporates how to fill and cover your own 6" sponge cake in roll out (fondant) icing, including crimping and shelling and some basic piping and finishing techniques, all of which will help to give your cakes that professional finish.</i>	10am – 2pm (4 hours)
Wedding & Valentines Cupcakes	<i>Decorate your own cupcakes using fondant & buttercream perfect for Weddings and Valentines, use them as a gift or practice for a big day!</i>	10am – 2pm (4 hours)
Cupcake Decorating	<i>Take the chance to decorate your own cupcakes using both fondant and buttercream, your trainer will show you a variety of techniques for you to continue to practice at home.</i>	10am – 2pm (4 hours)
Modelling Christening Toppers	<i>Our trainer will provide you with an abundance of hints & tips whilst you spend the day creating wonderful toppers for Christenings, Naming Days & Baptisms</i>	10am – 2pm (4 hours)
Stacking & Finishing Cakes Demonstration	<i>Join us for a morning of coffee and a demonstration on how to stack and finish your cakes, perfect for the upcoming wedding season!</i>	10am – 11.30am
Buttercream Piping	<i>Learn how to use buttercream to decorate sponge cakes, you will learn some basic piping and finishing techniques within this one day course.</i>	10am – 2pm (4 hours)
Sugar Rose & Freesia	<i>This two week course gives you the chance to learn how to create a beautiful sugar rose and freesia. Your trainer will take you through each stage of the flowers, the course runs over two weeks to allow for drying time.</i>	10am – 1pm (3 hours for two weeks)
Royal Icing Piping	<i>Why not come and learn basic piping skills with Royal Icing, from lettering to brush embroidery and a range of skills in between.</i>	10am – 2pm (4 hours)
Airbrush Demonstration	<i>Spend a morning with our trainer being shown the art of airbrushing cakes, how to build up and blend colours and more.</i>	10am – 11.30am

