

Host a

Cookie Decorating Class

with

Simply Sweet

HOME BAKERY

- Cambridge, MN -



Perfect for boutiques, restaurants, wineries, and art studios to offer something fun and unique!

You provide the space (with tables and chairs) and I will do the rest!

Add on a drink or snack to the ticket price for something extra special for attendees!

- Minimum attendance is 5 people, and up to 25 people per class as space allows.
- Space required is tables and chairs with some elbow room in a quieter area so attendees can hear the step-by-step instruction. A nearby sink and power source for slides is a plus but not necessary.
- During class attendees will receive the supplies and instruction to complete a 6 cookie set to take home!

- All ticket sales are handled by my website, with any add-on reimbursement or space fee paid on class date.
- Main marketing avenues are my hyper-local Instagram and Facebook pages, as well as my email list. Cross-marketing to your audience will heighten our chances of a sold-out class!
- The host (you!) is welcome to join the class free of charge.

The following contract outlines the agreement between you (Host/Venue) and me, Tyler of Simply Sweet Bakery (Bakery/Instructor), for a Sugar Cookie Decorating Class presented by Simply Sweet Bakery MN.

Class Overview

- Each attendee is given the supplies needed and access to tools needed to complete a 6-cookie set. (This typically includes 6 cookies, 4 icings, and sprinkles.) Attendees will take home their cookies at the end of class.
- Class duration is about 2 hours, with up to 1 hour of prep beforehand and 30 minutes of cleanup after class. This is included and will be completed by Bakery.
- The agreed upon class date is _____, at _____ time, held at _____ location.
- Attendee FAQ's can be found at www.simplysweetbakerymn.com/faq.

Bakery's Responsibility

- Bakery will provide freshly prepared cookies, icing, sprinkles, and use of tools needed for attendees to complete and take home their 6-cookie set. Attendees are also given access to Bakery's recipes and supplies list after the class via email.
- Bakery will provide live, step-by-step instructions for attendees and guide them through the how-to of cookie decorating, answering questions along the way. This will include PowerPoint slides on a screen if there is access to a power supply.
- Bakery will complete setup (up to 1 hour before class) and cleanup (up to 30 minutes after class) for a total of 3.5 hours.
- Bakery will handle event tickets through my website, [simplysweetbakerymn.com](http://www.simplysweetbakerymn.com). Ticket sales close one week prior to class date. Bakery will also handle reminder email notifications to attendees.
- If Host desires to add on a drink/etc. to be included in ticket price, Bakery will adjust the ticket price accordingly and pay the collected monies to Host the day of the class.
- Bakery will provide a final head count to Host after ticket sales close, which is one week prior to class date.
- Bakery will pay any space rental fee to Host under Host's terms.
- Bakery will promote the class to my audiences on Facebook, Instagram, Google, my website, email list, and through printed flyers. This includes a small amount of paid advertising.

Host's Responsibility

- Host will ensure adequate workspace that is not overcrowded. This includes use of tables, a chair for each attendee, and elbow room on either side. Access to both a nearby working sink and a power source is highly encouraged to allow for a superior class experience.
- Host will allow access to the Venue 1 hour prior to class time and 30 minutes after class time to allow for adequate setup and cleanup.
- Host will cross-promote the class to the best of their ability on their various platforms.
- Free class ticket offered to Host is non-transferrable.

Cancellations

- Any cancellations must be communicated as soon as possible to Bakery so that it can be communicated to attendees and perishable product (cookies and icing) will not be wasted.
- If Host needs to cancel with more than 1 week notice, which is before baking takes place, ticket-holding attendees will be notified, and we will attempt to reschedule the class.
- If Host cancels within 1 week of class, the product can be saved while we attempt to reschedule the class.
- If Host cancels within 1 week of class and we cannot reschedule the class within 2 weeks of the original class date, Host will be invoiced the cost of materials (\$25 per person) to be paid within 2 weeks of cancellation.
- If minimum class threshold of 5 attendees is not reached by the deadline (1 week prior to class date), a reschedule will be attempted and attendees will receive a full refund.
- In the event Bakery needs to cancel, attendees will receive a full refund. Cancellations by Bakery are rare but could happen for reasons including but not limited to: illness, act of God, or inclement weather.
- Cancellations by Bakery will result in an attempt to reschedule the class within 2 weeks of the original class date.

Contract will be signed by both Bakery and Host once a class date is decided.



Class Themes

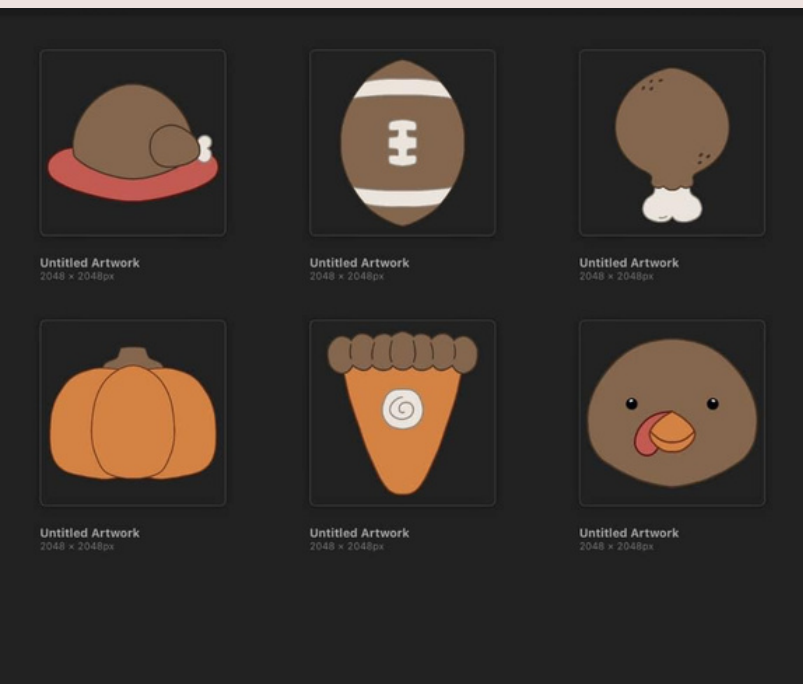
Some available themes for the upcoming months!



Fall Faves



Halloween



Thanksgiving (draft)



Christmas (draft)