

Bellaire’s “Art in Ice, Sweet & Nice” event – February 29th, 12pm – 4pm in Downtown Bellaire.

Sweet Treats Bake Off – Call for Chefs

What: Bake Off between Bellaire Chamber members

Where: Downtown Bellaire during the Art in Ice Sculpting event.

Who: Community members purchase \$5 tickets to sample sweet treats from participating businesses.

Cost: \$5 ticket for tasting, Businesses donate 200 mini treats.

Details:

- A. Businesses provide 200 mini samples of their favorite recipe. This isn’t limited to cupcakes but rather anything that is baked with **Pie Dough** and can fit in the provided mini muffin wrapper.
- B. Chamber will provide wrappers, napkins, ticket sales and marketing
- C. Businesses will be promoted on the tickets, posters and social media marketing.
- D. Money raised will be used to promote and organize the event.
- E. Businesses must follow cottage law/ health department standards to participate.
 - All treats must be served with tongs and gloves
 - All treats must be held in a protective container
- F. Please have at least one staff member present to serve during the 12 - 4 pm event. Promotional items for your business are encouraged.
- G. Those located outside the downtown area, the chamber will work with you to find a location to serve your treats.

“Sweet Treats Bake Off” is in conjuncture with Bellaire’s 4th Annual “Art In Ice” event, featuring live ice carving by renowned Michigan Chefs, and students from Henry Ford College of Culinary Arts. This will be in conjunction with Shanty Creeks “Chefs Extravaganza” on Friday evening. Our goal of this event is to bring people downtown Saturday to explore everything we can offer through our shops, restaurants and attractions.

We are excited to add this additional tasting event as suggested by community members. Please don’t hesitate to call us with any questions you might have or to RSVP as a participant. Our goal is to start selling tickets by January 21st for the February 29th event.

Clarification on Pie Dough- DOES NOT include graham cracker crust, phyllo dough or puff pastry

Sincerely,

Sue Palmisano

Rachel Krino

