



DISCOVER OUR WORKSHOP EVENTS



[COMPTOIRBAKERY.CO.UK](https://comptoirbakery.co.uk)

   @COMPTOIR_BAKERY_SCHOOL



We create bespoke baking workshops shaped entirely around your brand, your goals, and your style. Perfect for corporate away days, client events, and special celebrations, our experiences are beautifully organised, seamless, and designed to impress. From branded aprons to personalised dessert creations, every detail is crafted by our expert chefs and events team to deliver something truly unforgettable.

"HANDS-ON PASTRY PERFECTION"

Time Out

Good Housekeeping "The ultimate experience-style birthday present"

SecretDn "One you should add to the list"

Shortlist "This a fun one to check out"

Previous Guests Include:





BAKE OFF À LA FRANÇAISE

Bring your team together for a cake decoration challenge designed to encourage collaboration, creativity, and friendly competition. Led by our expert pastry chef, teams will prepare, bake, and decorate their masterpiece before presenting it for a light-hearted judging session.

Unlimited coffee or tea
2-hour guided cake decoration class
Challenge winner takes home our bestselling Brownie Mix
Comptoir branded apron to keep
Your chef d'oeuvre to be enjoyed after the lesson

£120 PER PERSON | 2 HOURS
+VAT

THE COMPTOIR CLASSIQUE

A curated culinary networking experience designed to encourage conversation and connection. Your team or clients will enjoy drinks and canapés whilst learning the secret of pastry... and much more!

Get in touch to choose from our full range of workshops.

A welcome drink of sparkling Crémant
3-hour exclusive class of your choice
Canapés & selection of drinks
A Comptoir apron signed by renowned pâtissier Sébastien Wind
Your crafted creations to take home

£150 PER PERSON | 3 HOURS
+VAT



CRÈME DE LA CRÈME

THIS IS NOT A CLASS,
IT'S A PRIVATE CULINARY EXPERIENCE
CRAFTED TO ELEVATE YOUR BRAND.

Our most refined workshop experience, created for intimate executive gatherings and high-profile clients. Thoughtfully designed around your vision, it's ideal for luxury collaborations, product launches, and press activations.

Every detail is handled with care, discretion, and an uncompromising level of attention.

Champagne accueil — an elegant welcome

Bespoke experience conceived with our chefs to embody
your brand's story and spirit

Signature petits fours & macarons, created exclusively to
your brand's palette

Dedicated photographer capturing every crafted moment

Full private access to our bakery and mezzanine

Champagne & canapé reception in a space transformed for your brand

Presentation screen for branding, product reveals, or creative storytelling

Bespoke areas for activations, showcases, and curated décor

£290 PER PERSON | CURATED
+VAT

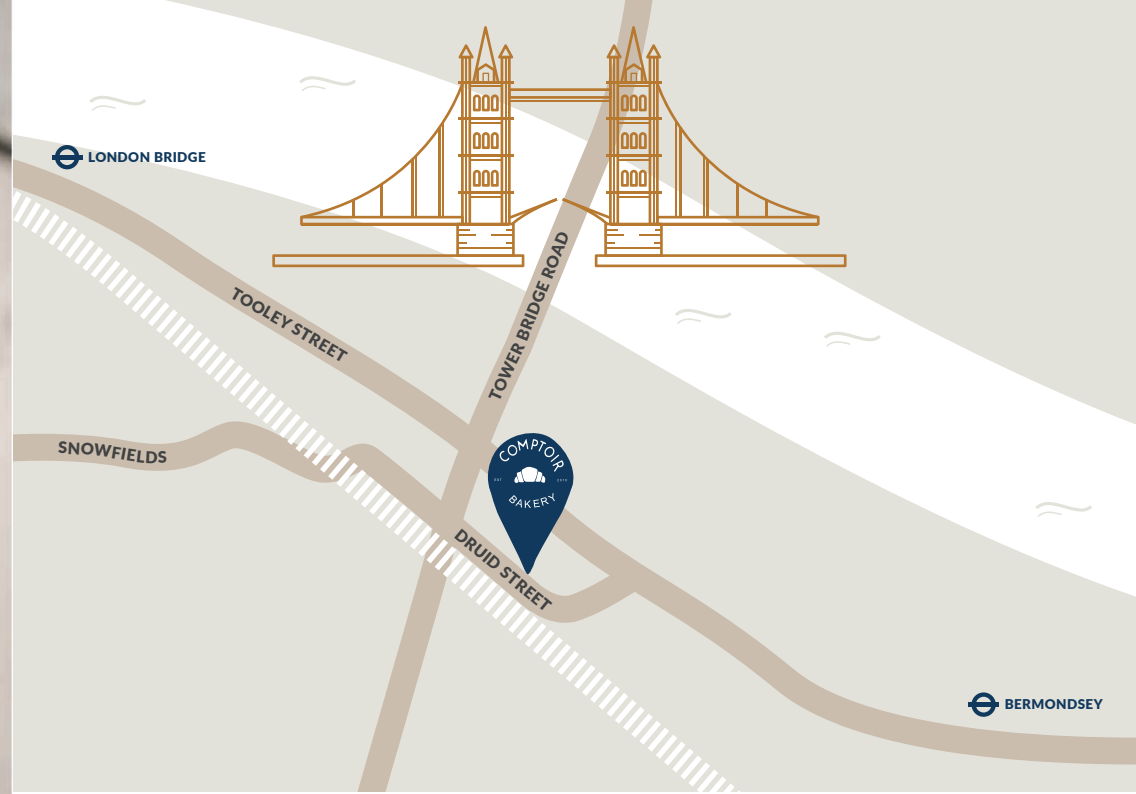


"I'm Lola, your direct contact for bespoke workshops and brand experiences at Comptoir. For the past three years, I've curated events that feel seamless, elegant, and unmistakably personal, and I'll make sure yours is no exception!"

Contact me directly
lola@comptoirbakery.co.uk

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Location

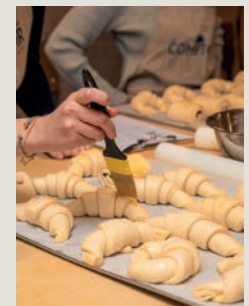
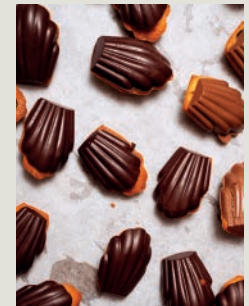
96 Druid Street, SE1 2HQ

London Bridge  15 min
Bermondsey  10 min

Capacity

10 people minimum or £1000 minimum
20 people maximum





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