

COOKING EVENTS

DURATION

120-360 minutes

REQUIREMENTS

Dependant on number of participants and cooking option chosen

GUEST NOS.

5 - 100 guests



Why not capture imagination, inspire innovation, encourage corporate social responsibility, and entertain in a fun and memorable way with our cooking events! With expert chefs on hand, our corporate cooking classes are a great culinary experience for all to enjoy and learn new skills.

There are many different styles of cooking events incorporating culinary skills from around the world, from simple master classes to focused team building events.

Each event will commence with a health and safety briefing along with knife handling skills demonstrated by the chef. Your team will be using luxury contemporary cookery stations which have been designed and purpose built for the cookery based classes. These luxury cookery stations offer all the facilities of a kitchen and can be set up quickly in any conference room or exhibition hall, subject to consent of the venue.

Each event is run by professional chefs who have worked in some of the best establishments in the country.

“A truly different team event and everyone thoroughly enjoyed themselves” Clinigen Group

COOKING EVENTS

DETAILS

Here are some of our most popular cooking events:

Canape Creations

Available in a competitive format or as informal fun, our professional chef will demonstrate the composition of a range of luxury canapés to include, blinis and bases, roulards, skewered canapés, tomato shots and risotto balls.

Great Baking Challenge

Men and women all over the country have been inspired to reach for the oven gloves, roll up their sleeves and use their loaf with the latest TV programme the great British bake off. We have all the equipment and expertise to inspire budding bakers to have a go anywhere in the UK.

Molecular Spectacular

Inspire your teams creative side in the ultimate molecular gastronomy team building activity. Teams will go head to head to create a variety of culinary infusions that they have never seen before. They will use many different techniques such as spherification, hot gels, and foams to win over the judges.

The Italian Job

Following a talk on the origins of pasta and a demonstration, delegates will create pasta or gnocchi dishes, and sit down and enjoy the meal they all prepared together.

Team Spice

Delegates will receive training on marinating, spices and knife handling before creating an authentic Indian dish and enjoying the meal together.

Strictly Come Dining

Find out who works well under pressure and who has been hiding a creative flair in the cookery competition with a twist. Whilst competing against their colleagues, teams will also be judging each others' dishes, may the best team win?!

Sushi Making

Available as a demonstration, grabbing the attention of your guests, this is a workshop where participants learn how to prepare beautiful sushi or a combination of the two. Whichever event format you choose, your guests will leave with a little taste of heaven!

There are many more events available such as tapas, team wok, belgian chocolate, smoothies.....the possibilities are endless!

