



## culinaryevent

## Team Cuisine

Ingredients for a Perfect Team

### TEAM CUISINE

There are many aspects of a professional kitchen that mirror a successful working team. Time, resource and personnel management are all vital as well as constant communication to ensure the perfect dish is served. What better way for a team to be rewarded than to sit down to enjoy the fruits of their labours!

#### The Soufflé Challenge:

They will then work to complete four team tasks. The level of success in the each team challenge will determine the quality of equipment they are supplied with to successfully complete the challenge.

#### The Food Academy:

This challenge puts the teams in a full on kitchen and restaurant environment. They must organise their personnel resources and time management to deliver a restaurant standard three-course meal and also create a restaurant dining area with theming & drinks service.

We will demonstrate the basic skills they will need to undertake the tasks safely and will be on hand to give advice and encouragement throughout.

### WHAT IS INCLUDED

- Venue hire
- Event management
- All food requirements
- Kitchen equipment
- Crockery & cutlery
- Table linen

### ITINERARY

|             |  |
|-------------|--|
| 10.00 hours | Guest Arrival - Tea/Coffee & Bacon Rolls |
| 10.15 hours | Team Selection & Safety Briefing         |
| 10.30 hours | Team Cuisine Commences                   |
| 12.30 hours | Lunch is served                          |
| 13.30 hours | Team Cuisine Commences                   |
| 16.30 hours | Afternoon Tea & Prize-Giving Ceremony    |
| 17.00 hours | Guests depart at Leisure                 |

### INFORMATION RELATING TO THE EVENT

Please wear comfortable clothing and suitable footwear

There are no strict restrictions however any special requirements or health concerns must be discussed on booking

Basic fun prizes are included in the cost but upgrades can be supplied on request

This package is available Monday – Saturday from April - October  
(Please contact the office regarding alternative activities if your preferred date falls out of this period)

Transport can be arranged to and from the venue – please contact the Sales Team for a quotation

## **CONTACT INFORMATION**

Please telephone the Sales Team on 01428 682887

Please email [info@cwse.co.uk](mailto:info@cwse.co.uk)

## **PRICING FOR SOUFFLE CHALLENGE**

Up to 10 guests £ 1000.00 + vat

Up to 20 guests £ 1500.00 + vat

Up to 30 guests £ 2000.00 + vat

Up to 40 guests £ 2500.00 + vat

For The Food Academy or if your number of guests falls out of the above parameters please contact the Sales Team