**Master Chef Team Challenge** – Minimum 10, Maximum 30

(An offsite venue available for larger groups and daytime bookings are a discount of 25% off the following prices)

01 – 10 $140 per head.

10 – 20 $120 per head

20 – 30 $100 per head

How it works:

* Teams are divided into 2 or more groups (eg: Sales vs Admin vs Marketing)
* Your Chef will coach the team leaders on how to prepare, cook and present the dish
* The timer will start and your Chef will be on hand to assist and guide the teams
* The dishes can be judged based on Flavour, Presentation, Timing & Team Work.
* Top Chef Awards for the ‘stand out’ Leaders or create your own fun awards using our Template
* Indulge in a delectable three course meal with BYO…the perfect end to the perfect challenge

We find this is a really fun way to create some healthy competition, allows Management to see Leadership styles within the team and creates a great environment for colleagues to bond, or just rewards a team and allows them to have a little bit of fun whilst learning valuable culinary skills.

The menu can be themed and we offer lots of options that can be personalised or changed as per request. Most sessions are three hours and the best part is that we will eat a wonderful three course meal!

Here are some examples other companies have used for their event:

* State of Origin - footy food & Pub Grub
* TGI Friday’s – Great end to the week and start of the weekend
* Xmas in July – Cook a Mid year feast from scratch
* Men Behaving Badly Class – Very popular!
* Bikini & Buff Bodies – Healthy options with a workout while you cook
* Girls vs Boys Cook Off Challenge – Who rules the kitchen??
* Store against store – eg: Brisbane vs Gold Coast
* Healthy Options – Quick breakfasts, lunches & snacks for busy people
* Gym junkies – Covers High Protein, Low Carb & Paleo. Tips & tricks for busy people.
* Modern Thai fusion
* A taste of the Mediterranean
* Around the world in three hours
* Mystical Middle East
* Death by chocolate – A decadent desserts and pastries class
* Any country of your choice – Italian, Greek, French … you decide

**Breakfast meetings**

Let us help you spice up your morning team or sales meeting

*Package 1* $600 for up to 4 hours room use – maximum 10 people

Includes

* Hot breakfast buffet OR 1 hour cooking demonstration/lesson from one of our amazing chef’s. (Healthy choice breakfast option available on request)
* Unlimited coffee and tea.
* Use of projector

*Package 2* $1100 for up to 4 hours room use- maximum 20 people – includes as above

*Package 3* $1500 for up to 4 hours room use- maximum 30 people – includes as above

\*Packages and options can be tailored to suit specific needs so please let us know your needs

**Lunch/afternoon Meetings**

Give your team some variety, get them excited about the next meeting! An exciting cooking class meeting at Brisbane’s most amazing cooking school Vanilla Zulu Culinary Adventures!

*Package 1* $800 for up to 4 hours room use – maximum 10 people

* Includes Hot Lunch OR 1 hour cooking demonstration/lesson from one of our amazing chef’s. (Healthy choice menu options available on request)
* Unlimited coffee and tea
* BYO alcohol
* Use of projector

*Package 2* $1300 for up to 4 hours room use - maximum 20 people – includes as above

*Package 3* $1700 for up to 30 people room use -maximum 30 people – includes as above

\*Packages and options can be tailored to suit specific needs so please let us know your needs

**Meeting Room only**

Mix it up and hire Vanilla Zulu as a meeting room only

Room hire charge is on an hourly basis

Minimum 2 hours - $200 and $80 per hour there after

**HOT & COLD PLATTERS**

If all of that brain storming gets you peckish you can pre order one of our Gourmet platters prepared by one of our fabulous chefs. Each platter serves 10

Options include:

* Vegetarian platter
* Asian platter
* Seafood platter
* Tapas platter
* Antipasto platter
* Skewer platter
* Cheese board with sexy water biscuits
* Premium platter
* Trio of Dips with crusty bread
* Sexy sandwiches platter

**NEW!!**

**Mobile Cooking Classes**

Don’t have the time or the money to leave the office for your meeting but STILL want some cooking fun? Vanilla Zulu will send a highly skilled and entertaining chef to your office and do a hands on cooking demo with your staff! Yes, we will come to you!

We would need use of your board room or staff kitchen with space enough for your group. The food will be brought in pre-prepared but each staff member will assemble their own plate of food with a prize for best plating techniques, under guidance of the chef. We have a wide variety of menus and prices to choose from and then the team can enjoy the feast they have helped prepare!

Prices start at around $49 for a minimum of ten staff members and these events are available day times only.

Enquire today!