



TEAM BUILDING PACKAGES

In this pack you will find everything you need to create the perfect event. From meetings, team challenges and Office Master Chef cook offs... we've got it covered! Any occasion, size or budget

At Vanilla Zulu Culinary Adventures we stand by our name! We will take your team to places they have never been before and teach them skills they will keep for life. We are committed to you, as our budding chef's, to ensure everyone has fun, is challenged and learns from our team of Culinary Experts

Our packages can be tailored to your requirements and wish lists so please do not hesitate to contact us for any enquiries and bookings.

Happy Cooking!
The Vanilla Zulu Team



CONTENTS

Overview	Page 2
Master Chef Team Challenge	Page 3
Master Chef & Team Building Menu Ideas	Page 4
Meetings with a Twist	Page 5
Mobile Cooking Classes	Page 6
Room Hire & Optional Extras	Page 7
Terms & Conditions	Page 8
Payment & Booking Confirmation Form	Page 9



OVERVIEW

Ignite your company's team spirit with an interactive cooking session, full of fun and laughter.



Our culinary team building events are perfect for all team-building requirements. Whether you need to entertain clients or a board of company directors, motivate employees & celebrate achievements, inspire executives, welcome new recruits or just let off steam, you will participate in an unforgettable cooking experience that will become serious water cooler chatter for your workplace!

Our interactive team building events will help your team discover hidden talents by inspiring the most reluctant of chefs in a relaxed and unintimidating environment, while interacting on a social level.

We help you create a wonderful 'event' for your team to look forward to! It's a fantastic buzz around the office as team members compare recipes, notes, failures and successes between them.

These events are highly successful among both small and large companies. Your event can be tailored to best suit your needs and we are very accommodating of suggestions to make your event one to remember.

The venue is fully equipped for all your meeting requirements, including:

- White board and projector
- Internet access
- Sound system

We are able to cater for up to 30 people at Vanilla Zulu and we have access to a range of wonderful alternate venues to cater for larger groups or we can come to you.

Conveniently located in Wilston Village, Vanilla Zulu is extremely accessible, being only 5km north of Brisbane's CBD and 1.4km from the Clem 7 Tunnel. Should you require public transport, Vanilla Zulu is also within 400m of the Wilston railway station.



MASTER CHEF TEAM CHALLENGE

Minimum 10, Maximum 30 – (Up to 4 hours)
All day option is an additional charge.

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

01 – 10 \$140 per head.

10 – 20 \$130 per head

20 – 30 \$120 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 personalized or changed as per your request. Most sessions are three hours and the best part is that you will enjoy a wonderful three course meal that you have all cooked together!

Option - Hold a workshop in the morning including morning tea, break for a light lunch and then spend the afternoon enjoying the Master Chef Challenge (Additional charges apply, contact us for more info)

*Packages and menu's can be tailored to suit specific needs so please let us know your requirements

** See Page 7 for optional extras



MASTER CHEF & TEAM BUILDING MENU IDEAS

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 & 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 – deliciousness!
- A taste of the Mediterranean – Delectable flavors
- Around the world in three hours – Throw darts at our World Map to pick
- Mystical Middle East – Make our Chef belly dance
- Death by chocolate – A decadent desserts and pastries class
- Any country of your choice – Italian, Greek, French ... you decide

AMAZING RACE CULINARY ADVENTURE

Add an additional twist to your event by sending your team on a Hunting & Gathering expedition.. Each team will be given their menu, a budget & a time allocation of 1 hour to hunt down and gather their ingredients. They must use their money and time wisely & adjust the quantities accordingly to suit the number of people in their team. The real key to this is TEAM WORK!
(Additional charges may apply)

Vanilla Zulu pride ourselves on taking you on a Culinary Adventure, each and every time.... Be it Amazing Race or a Master Chef Challenge, We have it covered!



Our team are adventurous, creative and happy to take your ideas and make it happen so your event is one they will be talking about fondly for a long time.

MEETINGS WITH A TWIST

Breakfast meetings

Let us help you spice up your morning team or sales meeting. Go on a Vanilla Zulu Culinary Adventure!

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 which includes the meal (Healthy choice breakfast option available on request)
- Unlimited coffee and tea.
- Use of white board, projector, wireless data & sound system

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 menu's can be tailored to suit specific needs so please let us know your requirements

** See Page 7 for optional extras

Lunch/afternoon Meetings

Give your team some variety, get them excited about their next meeting! An exciting cooking class and 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

- Gorgeous hot meal OR 1 hour cooking demonstration/lesson from one of our amazing chef's which includes the meal (Healthy choice option available on request)
- Unlimited coffee and tea
- BYO alcohol
- Use of white board, projector, wireless data & sound system

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 menu's can be tailored to suit specific needs so please let us know your requirements

** See Page 7 for optional extras



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 enough space for your group. The food will be brought in pre-prepared however our Chef will provide all the information on how it was prepared and what was involved. Each staff member will assemble their own plate of food with a prize for best plating techniques, under guidance of the chef. The team can then enjoy the feast they have helped prepare!

Class runs for 1 hour and can be extended if preferred. Cutlery and plates provided. You will be required to provide your own beverages.

We have a wide variety of menus and options to choose from.

Prices start from around \$49 per head for a minimum of ten staff members and these events are available day times only. Enquire today!

Suggested Menu's & Themes:

- Breakfast & Lunch ideas for busy people – flavor infused
- Cooking in bulk – Lunches & dinners (please advise if family friendly options are preferred)
- Healthy options for busy people (please advise if family friendly options are preferred)
- Tasty on a budget
- Suggest your own theme or menu (price on application)

*Packages and menu's can be tailored to suit specific needs so please let us know your requirements

** See Page 7 for optional extras



ROOM HIRE & OPTIONAL EXTRAS

Meeting Room only

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

Room hire charge is based on an hourly rate

Minimum 2 hours - \$100 (2 hours) and \$40 per hour thereafter

Use of white board, projector, wireless data & sound system at no extra charge

Subject to availability

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 (2 – 3 pieces per head).

Options include:

- Vegetarian - \$70
- Asian platter - \$75
- Seafood platter - \$85
- Tapas platter - \$80
- Antipasto platter - \$65
- Skewer platter - \$85
- Cheese board with sexy water biscuits – Small \$35 Large \$70
- Premium platter - \$120
- Trio of Dips with crusty bread - \$55
- Sexy sandwiches platter - \$60
- Fruit platter – Small \$30 Large \$60
- Death by chocolate dessert plate - \$60



OPTIONAL EXTRAS

- Add platters to any event as per above pricing
- Vanilla Zulu apron with your company name embroidered - \$35 each
- Jar of gourmet salts as a memento to each participant - \$2 each
- Paring knife for each guest or contestant \$10
- Beautifully packaged Gourmet Starter Set includes a Paring knife, Blow Torch, Balsamic Vinegar Glaze, Scented Olive Oil, and one of my Mel's signature Sexy Salts RRP \$75 our price \$49

TERMS & CONDITIONS

CONFIRMATIONS

Once a booking is made, a \$200 booking deposit is required within 5 working days. This amount is non-refundable. Bookings remain tentative until the function confirmation payment authorization is filled out and the deposit made. If the form is not returned and payment not received within the 5 day grace period the venue has the right to forfeit the booking.

CANCELLATIONS

Cancellations must be sent by email or post in writing. If a booking is cancelled within 30 days of the booked date the agreed minimum charge will be automatically charged or forfeited.

CATERING

Final numbers must be advised 7 days prior to a booking date and paid in full 5 days prior to booking date.

RSA

Vanilla Zulu is licensed as a BYO venue therefore legally we are unable to sell alcohol. However there is a bottle shop 50 meters from the school and you are welcome to BYO

MINORS

Minors are permitted to attend however are charged per head pricing and must be accompanied by a full paying adult.

DAMAGES

While hosting or setting up a function, the customer is held responsible for any property damage which may occur throughout the duration of the event. When signing the payment authorization form the customer is agreeing to take full responsibility for any damage which occurs due to negligence or vandalism

HEALTH & SAFETY

Please wear closed shoes or you will not be allowed to handle knives or be involved with any cooking that requires flame and high heat. Washing hands is imperative in our kitchen for obvious reasons.

PAYMENT AUTHORISATION & BOOKING CONFIRMATION FORM

Thank you for holding your event with Vanilla Zulu Culinary Adventures. We are looking forward to accommodating you and your team for your special event!

A deposit of \$200 is required for confirmation of booking (please be aware that in the event of a cancellation within 30 days prior to your original booking date, this amount will not be refunded)

Please fill out the form below and return to us within 5 days of making your booking.

Company Name _____
Contact Name _____ Number _____
Email _____
Address _____
Event Date _____ Event Name _____
Nominated Amount to be charged to credit card _____
Card Type: VISA / MASTERCARD / (Direct Deposit – please email us for details)
Card Number _____
Expiry Date _____ CCV Number _____
Card Holders Name _____

By signing the document below, I hereby permit Vanilla Zulu Culinary Adventures to withdraw the nominated amount from my credit card details provided. I understand that my credit card details will be held on file until the completion of my event. I agree for Vanilla Zulu Culinary Adventures to settle any outstanding catering/hire payment prior to my function using the above credit card details. I understand that I must make the venue aware if a different credit card wishes to be used. Importantly, if any damage vandalism or theft occur during my event due to the negligence or misconduct of my guests, the above credit card details will be used to cover all repair or insurance costs.

I agree to all the terms and conditions outlined above and in the functions package and would like to confirm my event booking.

Card Holder Print Name: _____

Card Holder Sign Name: _____