



Vanilla Zulu
culinary adventures

TEAM BUILDING PACKAGES





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In this pack you will find everything you need to create the perfect event. From meetings, venue hire, team cooking challenges and office Master Chef cook-offs... we've got it covered!

Our funky warehouse cooking school is the perfect place to have your next event.

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



JUNE AND JULY SPECIAL:

Purchase any team building session for a **day time** session on a **weekday** slot and you will receive a massive **25%** discount!

(Must have session before 30 September 2014 and session time before 5pm!)



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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 and 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! Let Chef Mel take your team on a culinary adventure they will never forget.

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.

3 TEAM BUILDING PACKAGES



MASTER CHEF TEAM CHALLENGE

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 team
- 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, allow management to see leadership styles within the team, and create a great environment for colleagues to bond, or just reward a team and allow them to have a little bit of fun whilst learning valuable culinary skills.

The menu can be themed and we offer many 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 menus can be tailored to suit specific needs so please let us know your requirements.





GROUP COOKING CLASS/ TEAM BUILDING SESSION MENU IDEAS

Don't want to be too competitive, just want to let your hair down, get to know each other and have some fun?

This includes a **three hour cooking session and a feast of the 3-4 course meals** prepared.

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

- Around the World in Three Hours (feasts from around the world)
- Desserts and Pastries Master Class/Death by Chocolate Platters – chocolate decadence
- Eat Yourself Sexy menus
- Modern Thai Fusion or Asian Street Food
- A taste of Tuscany – Rustic Italian
- A taste of the Mediterranean
- Mystical Middle East/Moroccan
- Or any other country cuisine of your choice – Spanish Tapas, Mexican or Cuban Fiesta ...
you decide!
- Prices range from \$135-165 per person (min 8) but we do discount for
daytime sessions! Please inquire about this daytime discount...





Breakfast meetings

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

Package 1: \$750 for up to 4 hours room use – maximum 10 people. Includes:

- 1/2 hour interactive cooking demo with our chef and hot breakfast buffet supplied (opt to have a mini master chef challenge and healthy choice option available on request)
Unlimited plunger coffee and tea.
- Use of white board, projector, sound system

Package 2: \$1250 for up to 4 hours room use - maximum 20 people – includes as above

Package 3: \$1650 for up to 4 hours room use - maximum 30 people – includes as above

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: \$850 for up to 4 hours room use – maximum 10 people

- 1/2 hour interactive cooking demo with our chef and two course meal supplied (opt to have a mini master chef challenge and healthy choice option available on request)
Unlimited plunger coffee and tea.
- Use of white board, projector, sound system

Package 2: \$1450 for up to 4 hours room use - maximum 20 people – includes as above

Package 3: \$1850 for up to 30 people room use -maximum 30 people – includes as above

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





TERMS & CONDITIONS

CONFIRMATIONS

Once a booking is made, a \$200 booking deposit received is non-refundable. Bookings remain tentative until the function confirmation payment authorization is required within 5 working days. This amount 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 the booking date. Vanilla Zulu is licensed as a BYO venue, therefore legally we are unable to sell alcohol. However there is a bottle shop 50 metres from the school and you are welcome to bring your own.

DAMAGES

While hosting or setting up a function, the customer is held responsible for any property damage that 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 that 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.





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: _____

NAME OF CARDHOLDER: _____

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, I 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.

TO BE COMPLETED BY CARDHOLDER:

SIGNATURE: _____

NAME: _____
