

Perfect for  
Christmas  
Parties - ask  
us for a menu!



**Vanilla Zulu**  
culinary adventures

Cooking school and team building facility packages. Perfect for office celebrations, office inspiration, meetings with a twist and Christmas/Year end parties! Voted one of Queensland's top 12 cooking schools by The Taste Magazine!

Culinary Adventure 1	Culinary Adventure 2	Culinary Adventure 3
Monday to Friday 8-5pm <b>Minimum 15 people</b>	<b>Any</b> <b>10-40 people</b>	<b>Any</b> <b>10-40 people</b>
2 hour session	<b>3 hour session</b>	<b>3 hour session</b> <b>+Use venue for meeting up to 5 hours</b>
	<b>Nibbles on arrival</b>	<b>Decadent tapas platters on arrival</b>
BYO	BYO	<b>BYO AND 2 glasses wine/beer pp.</b>
Group Cooking Session or Demo	MasterChef Style Challenge OR Group Cooking OR Demo	MasterChef Style Challenge OR Group Cooking OR Demo  <b>OR PRIVATE DINING</b>
2 course meal	3 course meal	4-5 course meal including famous dessert platters
<b>\$97 pp.</b>	<b>\$139 pp.</b>	<b>\$159 pp.</b>



Vanilla Zulu\_Culinary Adventures, Shop 5, 1 Macgregor Street Wilston, Brisbane

TO BOOK: Phone: **0434220796** or email [info@vanillazulu.com.au](mailto:info@vanillazulu.com.au)

Facebook: **Vanilla Zulu Culinary Adventures** Twitter: **@Vanilla\_Zulu**

## About Mel- our funky facilitator

Mel Townsend runs the show - she's the executive chef and facilitator, with more than 22 years experience. Her intoxicating enthusiasm and dynamic interactive skills will have your teams fully engaged and hungry to flex their culinary muscles.

"It's really a cooking class disguised as building a healthy team," she says.



Mel's been dubbed the "Queen of Culinary Bling" by the Great South East and has continued to attract media attention.

[Click here to watch video.](#)

“*Vivacious Melanie Townsend holds court with aplomb. An interactive class that flourishes with lots of wine and laughter. Even shy students will be coaxed into the cooking action!*” - Tracy Gielink, Food and Home Magazine.

“*Townsend, a bubbly, intelligent woman whose classes are fun and relaxed...*” Omeshnie Naidoo The Mercury Newspaper

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## Tailored packages - we do it all

We can tailor packages to all team building requirements - whether it is schmoozing clients, motivating employees, welcoming new recruits, or just letting off some steam. Our very popular Master Chef Cook off, Mystery Box Challenge are just a taste of the packages we offer. You can also book Vanilla Zulu as a private dining venue and enjoy some of the amazing degustation and cocktail menus available. Beverage packages and wine tastings/matchings are also available to make your event absolutely divine. BYO options available.

Alternatively, we can inject some serious cooking fun into any conference or seminar - a meeting with a happy ending we like to say. We are completely mobile!



## Flexibility

Big numbers? Tough conditions? We'll make it work. Fully mobile service. Working for Nando's Global, Mel's held an open air cooking school for 380 people in a bush clearing!

- We can work with smaller budgets too, we just shift things around.
- All dietary requirements can be catered for (even the most extreme, and you'll still have a huge feast!)
- We can even host and facilitate a product launch in our commercial kitchen

## The Venue

We have a funky warehouse kitchen only 5km North of the Brisbane CBD in Wilston. We can cater up to 40 people in Vanilla Zulu, but we group is bigger. The everything you need to including a white board a sound system.



have other venue options if your fully equipped venue has conduct a conference or meeting; and projector, internet access and

## It's (so much) fun

Having a few laughs is just as an important ingredient to cooking up a feast as any. Mel is known to excite her guests and make even the most timid of chefs come out of their shells. Mel creates an optimal environment for people to kick off their shoes and feel at home.

Don't worry, there's no slaving away in the kitchen! Mel is all about teaching easy and fun quickies in the kitchen (often with a glass of wine in one hand).

Some favourite's are the one handed egg opening technique, spinning dough balls (enough to impress any mother in law), sexy dipping sauces, creating culinary bling, and plating and styling techniques that you'll use for the rest of your life. The end of a class is nothing short of a major feast, with 3-4 courses!

## It's effective

We understand that our clients come to us with different business goals. We go through a comprehensive briefing session to ensure we tailor a program to help you achieve those goals.

Here are some proven benefits;

- Improving communication among team members
- Encouraging planning, delegating and time management skills
- Boosting morale and increasing motivation and energy
- Providing an experience of shared success
- Thinking outside the box, with un-defined challenges
- Promoting bonding on a different level by breaking down barriers and hierarchy structures - there are no leaders and no followers
- Neutral space allows an arena for shy people to shine
- Personal and team development opportunities

The cooking class neutralizes the dynamics of the office. It breaks down the team, and builds them back up again, allowing them to bond on a different level, and in a more positive way.

## WHY COOKING?

As humans we've connected over food for millennia - people have settled wars over a pot of soup! It is currently one of the most trendiest things to master-cook a restaurant quality meal in the comfort of your own home!

Corporate cooking classes are held in a relaxed and informal environment, fostering collaboration. Basically, it gets people talking - and eating. Watch as the connecting force unfolds, prompting people to share stories, and create new memories.



### Options 1: Master Chef Team Challenge

1

For: the team who has an appetite for competition!

Prices from \$135/PP

10 - 40 people

- Most sessions are three hours, with a three course meal
- Packages and menus can be tailored to specific needs, dietary requirement, budgets, and numbers (we have venues catering to 400)
- The menu can be themed, and we offer many options that can be personalized to your request (if you want to make something specific).

WE CAN DISCOUNT DAY TIME SESSIONS!

#### How it works

- Teams are divided into 2 or more groups
- Your Chef will coach the team leaders on how to prepare, cook and present the dish
- Or you can have the full mystery box experience.
- 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 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. It's a great reward; people have fun while learning valuable culinary skills.

Options 2: Group cooking class/team building session OR PRIVATE DINING WITH WINE PAIRING

For: the team who wants to let their hair down

Prices from \$135/PP

2

Don't want to be too competitive? Just want to get to know each other and have some fun?

**This is a three-hour cooking session, where we the group will prepare 3-4 course meals. Don't want to cook? Select the private dining experience, relax and indulge in a magnificent chef-prepared and presented feast.**

Choose any cuisine (Spanish Tapas, Mexican, or Cuban Fiesta) or theme of your choice!

**Here are some themed classes we've held:**

- Around the World in three hours (feasts from around the world), Highly recommended
- Desserts and Pastries Master Class/Death by Chocolate Platters
- Eat Yourself Sexy menus (healthy)
- Modern Thai Fusion or Asian Street Food
- A taste of Tuscany - Rustic Italian
- A taste of the Mediterranean
- Mystical Middle East/Moroccan



## Let's talk food - Menu examples

Here's just a taste of the types of dishes we can make. If you like the sound of something, let us know and we'll make it part of the menu! Salivation warning!

### Starters

Double decker stuffed focaccia with black salt and black truffle oil

Cumin seed water biscuits with decadent baked brie with creamed honey and pistachio dust

Baked basil & beef spring rolls with strawberry lime sweet chilli sauce

Smoked chicken salad stack with shaved fennel and apple slaw wrapped in a cucumber ribbon

### Mains

Braised pork belly spiced with Ras el Hanout with caramelized apples & onions and perfect crackling

Thai style spatchcock served with yellow curry broth and sticky coconut lime rice stack

Fiery eye fillet of beef with 'blinged' goats cheese balls and dukkah

Sun-tanned Lamb back strap with spiced pistachio and cumin dust

### Dessert

Ras el Hanout and roasted strawberry fudgy brownie with famous chocolate house and crunchy bling

Salted Caramel Semi freddo with shards and jewels of sugar glass

Double vanilla Crème Brulee with tappy tap sugar and salted caramel bling

## Add on's

To make your day extra special and memorable consider these add on's:

- Aprons with logo and name \$36
- Photography/videography on the day
- Gift pack with Vanilla Zulu bling for each member
- Prizes for the winner
- We can arrange a market tour to China town, to search for groovy ingredients
- We can arrange transport, pick up and drop off



## How to Book

Email us at [info@vanillazulu.com.au](mailto:info@vanillazulu.com.au) and one of our eager staff will get back to you in record time as we would love, LOVE, love you to have your event with us.

In the email please state:

- Dates that suit you
- Dietary requirements, which can be finalized closer to the date
- Indication of numbers, finalized 14 days prior to the event
- Your budget
- An idea of the style of cuisine/menu's your group might like, or let us recommend one for you.
- Let us know if you need the venue for a meeting before or after your event, or if you need any additional items.



## “They rave about us - more testimonials

*Our Nandos team members were able to bring their passion for amazing food to life with a little help from Mel's culinary bling.. The experience was so good, Mel returned to deliver an amazing open-air cooking school event for 360 delegates at the Nando's conference! - Nandos*

*We had such a great time and Mel was very welcoming, relaxed and full of information.. We all loved it, plus we got to eat our creations afterwards. I would highly recommend Vanilla Zulu to anyone with any level of cooking expertise, no one would feel out of their depth, be it an experienced cook or a tentative beginner. Thanks Mel! - Minor DKL Food Group*

*We all had such a fantastic time and would love to come back and cook up some more beautiful dishes!! - Novartis Consumer Health*

*Our team decided to celebrate Christmas this year with a cooking class at Vanilla Zulu Cooking School.. By the end of the night, everyone was on the verge of a food coma from the generous portions of delicious food prepared and served. Would highly recommend to anyone looking for a great staff party idea, or simply looking to have some fun! - Alderley Dental*

*The cooking session was extremely entertaining, cheeky and well-rehearsed... Mel ensured the team bonded well and everyone from the team are now asking when can we go back! - Queensland Fire and Rescue Service*

*Everyone enjoyed themselves and the food was delicious!!! - Burchill & Horsey Lawyers*



### **Just a few companies we've worked with:**

Virgin Australia	Hilton	Nandos
Novartis	Coffee Club	GROENZ
Rio Tinto	Optus	IKEA
Phizer	Telstra	96.5
Origin	Suncorp	Careers Australia
AHG	Kilkoy State High School	Racing QLD
ACCOR	Bosch	Gateway Baptist Church
Corelogic	BDO	CFL Financial Planning
Worley Parsons	RSM Bird Cameron	Propel National Valuers Pty
Bobbi Brown	Aecom	Hilton