

VANILLA ZULU

CORPORATE TEAM BUILDING PACKAGES

info@vanillazulu.com.au | 0434 220 796 | www.vanillazulu.com.au

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TEAM BUILDING

WHY COOKING?

As humans we've connected over food for millennia - people have settled wars over a pot of soup!



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:

- Improves communication among team members;
- Encourages planning, delegation and time management skills;
- Boosts morale, increasing motivation and energy;
- Provides an experience of shared success;
- Thinking outside the box, with un-defined challenges;
- Promotes bonding on a different level by breaking down barriers and hierarchy structures;
- Neutral space allows an arena for people to shine;
- 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.

It's flexible.

We can tailor packages to all team building requirements - whether you're schmoozing clients, motivating employees, welcoming new recruits, or just letting off some steam. Tell us your objectives and we'll make them our priority.

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

It's (so much) fun.

Having a few laughs is just as an important ingredient to cooking up a feast. Chef Mel is known to excite her guests and make even the most timid of people to come out of their shells.

Learn the one handed egg opening technique, how to spin dough balls like a pro, and plating challenges that will see teams working together for a common goal.

The best part? Classes end with nothing short of a major feast, with 2 - 5 courses included in each session.





ABOUT MEL, EXECUTIVE CHEF

Mel Townsend runs the show – she's the Vanilla Zulu Executive Chef and Facilitator, with more than 22 years experience.

Her intoxicating enthusiasm and dynamic people skills will have your teams fully engaged and hungry to flex their culinary muscles.

Mel is also a professional team builder, working with organisations to ensure session objectives are clear, prioritised and outcomes exceeded.

"It's really a cooking class disguised as building a healthy team,"
- Mel Townsend



THE VENUE

Vanilla Zulu is located in a warehouse kitchen, with decorated laneway for outdoor dining, just 5km North of Brisbane CBD in Wilston.

We can cater up to 40 people in-house, and have alternative venue options for larger groups.

The fully equipped Vanilla Zulu venue has everything you need to conduct a conference or meeting either side of your cooking activity; including a white board and projector, internet access and a sound system.

Organisations are welcome to customise the existing venue decor in line with their brand, product offering or session specifics.



FLEXIBILITY

Big numbers? Tough conditions? We'll make it work.

Our service is fully mobile; we've worked with local hotels and conference facilities, as well as hosted an open air cooking school for 380 people in a bush clearing for Nando's Global.

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.

PACKAGES

	CULINARY ADVENTURE BUDGET	CULINARY ADVENTURE STANDARD	CULINARY ADVENTURE DELUXE
SESSION AVAILABILITY	Monday to Friday 8am - 5pm	7 Days 8am – 10pm	7 Days 8am – 10pm
CLASS NUMBERS*	Minimum 15	10 – 40	10 - 40
DURATION	2 hour session	3 hour session	3 hour session + Use venue for meeting up to 5 hours
FOOD INCLUSIONS		Nibbles on arrival	Decadent Tapas Platters on arrival
ALCOHOL	BYO	BYO	BYO + 2 glasses wine or beer per head
SESSION FORMATS**	Group Cooking Session or Cooking Demo	Master Chef style challenge or Group Cooking or Cooking Demo	Master Chef style challenge or Group Cooking or Cooking Demo or Private Dining
MEAL INCLUSIONS	2 course meal	3 course meal	4-5 course meal including famous dessert platters
PRICES	\$97 pp	\$139 pp	\$169 pp

*Vanilla Zulu can accommodate up to 40 people. Please contact us to discuss venue options for larger groups.

**See attached document for class format descriptions.



OPTION ONE

MASTER CHEF TEAM CHALLENGE

For the team that has an appetite
for competition!

Prices from \$139 - \$169/person
10 - 40 people

A 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.

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 their dish, OR
- Alternatively, you can have the full mystery box experience
- The timer will start and your Chef will be on hand to assist and guide each 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
- Indulge in a delectable meal with a beverage of choice (BYO available)... the perfect end to the perfect challenge!



OPTION TWO

GROUP COOKING CLASS

For the team that wants to let their hair down!

Prices from \$97- \$169/person
10 - 40 people

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 the group will prepare 3-4 course meals.

Choose any cuisine (Spanish Tapas, Mexican, Cuban Fiesta) or create a 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 (healthy)
- Modern Thai Fusion or Asian Street Food
- A taste of Tuscany – Rustic Italian
- A taste of the Mediterranean
- Mystical Middle East/Moroccan

MENU EXAMPLES

Here's just a taste of the types of dishes you can make. If you like the sound of something, let us know and we'll make it part of the menu. Vegetarian, vegan and other dietary options available. 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

Signature Starter Platter:

- Lavender & rosemary flatbread
- Truffle oil & fig balsamic dipping sauces
- Baked brie fondue with pistachio & cumin dust
- Prosciutto high heels

MAINS

Dirty black beef tenderloin with porcini & verjuice or truffle mayo

Braised pork belly spiced with ras el hanout with caramelised apples & onions and perfect crackling

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

Moroccan braised duck with 'blinged' goats cheese balls and dukkah

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

DESSERTS

Burnt pear & ricotta tarts with lavender gelato and spun sugar bling

Ras el hanout and roasted strawberry fudge 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

Signature dessert platters with death by chocolate house OR fig & white chocolate bark with white chocolate tarts

TESTAMONIALS

Our Nando's 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!

- Nando's Global

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 & Horsley Lawyers

JUST A FEW COMPANIES WE'VE WORKED WITH

- Novartis
- Rio Tinto
- Pfizer
- The Coffee Club
- Optus
- Telstra
- GROENZ
- IKEA
- 96.5
- Virgin Australia
- Hilton
- Nando's
- Origin
- Suncorp
- Careers Australia
- AHG
- Kilcoy State High School
- Racing QLD
- Accor
- Bosch
- Gateway Baptist Church
- Corelogic
- BDO
- CFL Financial Planning
- Worley Parsons
- Bobbi Brown
- RSM Bird Cameron
- AECOM
- Propel National Valuers Pty
- L'Oreal Professionnel
- Credit Union Australia
- Schultz Toomey O'Brien Lawyers
- Queensland Fire & Rescue Service
- Queensland Opera
- Burchill & Horsley Lawyers
- International Water Centre
- Alderley Dental
- Macquarie
- Minor DKL Food Group
- BrisAsia
- Aon Risk Solutions
- Greg Dougall Dental
- Energex
- Crossfit Zenergy
- URBIS



HOW TO BOOK

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Email us at 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:

- Date/s that suit you.
- Indication of numbers.
- Your budget.
- An idea of the style of cuisine/menu's your group might prefer. Alternatively, let us recommend one for you!
- If you need the venue for a meeting before or after your event, or if you need any additional items.
- Dietary requirements or considerations.

Prefer to chat? Call us today on 0434 220 796.