Vanilla Zulu

culinary adventures

CORPORATE TEAM BUILDING PACKAGES

2016

WHY COOKING?

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

IT'S EFFECTIVE

Learn every skill you need to know to feel like the master of 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, 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 an important ingredient when 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 set clearly, prioritised and outcomes exceeded.

"It's really a cooking class disguised as building a healthy team," –

Chef Mel Townsend

THE VENUE

Vanilla Zulu is located in a warehouse kitchen, with a 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

Bigger 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.

PERFECT FOR YEAR END & CHRISTMAS PARTIES

BOOK NOW

OPTION 1

Master Chef Team Challenge

FOR THE TEAM THAT HAS AN APPETITE FOR COMPETITION!

PRICES FROM $139 - $169/ PERSON

10-40 PEOPLE

Build A Great Team Culture

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 & team building 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 2

Group Cooking Class

FOR THE TEAM THAT WANTS TO LET THEIR HAIR DOWN!

PRICES FROM $97 - $169/ PERSON

10-40 PEOPLE

Improve and Build Great Team Relationships

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 backstrap 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 semifreddo 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

PACKS & PRICES

	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 bear 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
PRICE/HEAD	**$97**	**$139**	**$169**

* 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.

TESTIMONIALS

> ***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 creationsafterwards. 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

- Novartis
- Rio Tinto
- Phizer
- 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 Team Building at Vanilla Zulu

BOOK NOW

- Go to **VANILLAZULU.COM.AU/CONTACT-US/** and submit the contact form

- 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**

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WE LOOK FORWARD TO WELCOMING YOU AT VANILLA ZULU SOON!

INFO@VANILLAZULU.COM.AU
0434 220 796
WWW.VANILLAZULU.COM.AU