Vanilla Zulu

culinary adventures

CORPORATE TEAM BUILDING PACKAGES

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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, 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 OUR CHEFS

Chef Mel is the owner of Vanilla Zulu Premier Function, Cooking Events and Catering Venue and 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.

We have a range of chef specialists that we call on to deliver the Vanilla Zulu experience!

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

THE VENUE

Vanilla Zulu is located at 92 Commercial Road Teneriffe Brisbane 4005

We can cater up to 100 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

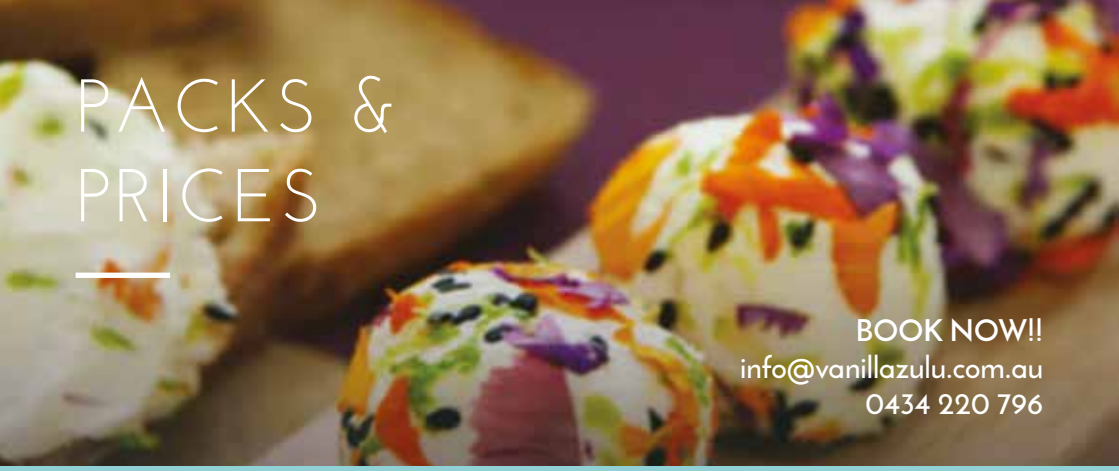
Bigger numbers? Tough conditions? We'll make it work.

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.

The activities we provide make teams work together to create an outcome, followed by a debrief and discussion at the end.



PACKS & PRICES

BOOK NOW!!
info@vanillazulu.com.au
0434 220 796

PREMIER FUNCTION, COOKING EVENTS & CATERING VENUE

	Feasting/Grazing Tables	Catering & Dining Events	Cardomom Cooking Package
SESSION AVAILABILITY	Mon to Fri: 8am-5pm *(Excluding Dec)*	Mon to Fri: 8am-5pm *(Excluding Dec)*	Mon to Fri: 8am-5pm
CLASS NUMBERS	Minimum 35	Minimum 20	Minimum 15
DURATION	1.5 hours	1.5 hours	2 hours
FOOD/DRINK INCLUSIONS	Hot or cold meals/feasting & grazing tables	Sit down 2 course menus. Alternate drop or designer menus	2 course meal
DRINKS	Bar menu available.	Wine pairing & bar menu available.	Bar menu*** available.
SESSION FORMATS**	Private Dining & Catering	Interactive dining & catering event	Group cooking session **OR** cooking demo
PRICE/HEAD	**$49**	***FROM*** **$69**	**$97**

* Vanilla Zulu can accommodate up to 100 people. Please contact us to discuss venue options for larger groups.
** See attached document for class format descriptions.
*** Drinks package available - 2 hour package from $28pp and 3 hour package from $38 pp

Please note: No BYO available for any of our packages

Need a package that's lower, higher or something in-between?
Ask us about our custom Salt and Pepper Package.

ONLINE CLASSES, FROM ANYWHERE WITH ANYONE

Vanilla Zulu Cooking Package	Saffron Cooking Package	NEW Quick Online Cooking Class	NEW Full Online Cooking Class
7 Days: 8am-10pm	7 Days: 8am-10pm	7 Days: 8am-10pm ***(Online only)***	7 Days: 8am-10pm ***(Online only)***
10-100	Minimum 15	Up to 40	Up to 40 delegates
3 hours	4.5 hours	45min-1 hour	1.5-2 hours
4-5 course meal, 3.5 hour cooking & eating session	7 course sit down degustation **OR** 3 hour interactive cooking session.	45min-1 hour cooking class through Zoom. 1-2 courses depending on selections.	2 hour cooking class through Zoom. 3 course meal
Bar menu*** available.	All drinks included. Food & wine pairing	Grab your favourite drink & join in.	Grab your favourite drink & join in.
Master Chef style challenge **OR** group cooking **OR** cooking demo	Private dining experience **OR** Interactive cooking Session	Online classes recipes and shopping list supplied to cook along!	Online classes recipes and shopping list supplied to cook along!
$139	**$199**	**$900**	**$1500**

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How To Book Team Building at Vanilla Zulu

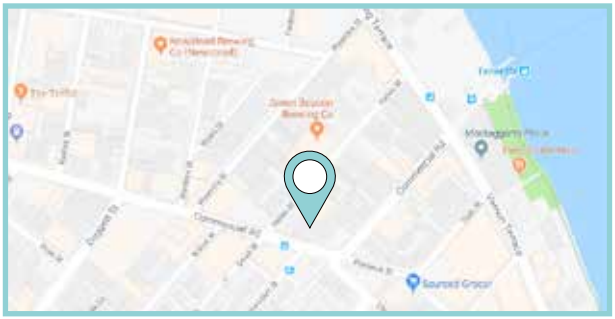
- Go to **VANILLAZULU.COM.AU/CONTACT-US/** and submit the contact form or **click here:**

BOOK NOW

- 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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WWW.VANILLAZULU.COM.AU
92 COMMERCIAL ROAD TENERIFFE BRISBANE

OVERVIEW OF TYPICAL CLASS

- Welcome, nibbles and refreshments
- Full **risk assessment** and **safety talk** by our trained staff to meet your companies requirements
- Overview of tasks and then commence with cooking activity
- Once activity is completed we can offer a **full debrief on team performance**, cover off any remaining objectives and speeches or prize givings can commence
- Dessert is served
- Activity completed

We can adapt our classes to suit your particular needs.

PERFECT FOR YEAR END, CHRISTMAS PARTIES & EOFY

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!
Please choose one from each course

STARTERS

- Signature feasting table:
  - House-made rosemary black salt focaccia
  - Charcuterie platters
  - Pear, fennel, rocket & parmesan salad with truffle or lemon dressing
  - Fragrant lavosh
  - Double cream brie with balsamic glaze & petals
  - Prosciutto high heels
- Parmesan crusted chicken stacks, broccoli, fennel, shallot raspberry vinaigrette
- Porcini Arancini, black salt bling, truffle dipping sauces
- Chorizo gravel, smoked garlic cannellini bean puree, micro herb and petal bling

MAINS

- Braised pork belly with Spanish spices with caramelized pears and onions on a butter bean purée with gorgeous vegetables
- Potato porcini gnocchi, burnt sage butter sauce, roast red capsicum puree
- Ravishing speck and sweet potato ravioli, burnt basil sauce, roast red capsicum puree, Pecorino snow
- Lamb rump, ras el hanout spray tan, butterbean puree, date & pistachio gravel
- Beef tenderloin, black salt juniper rub, cannellini puree, chargrilled broccolini, sexy roast vegetables (aka Dirty Black Beef)
- Rump cap, whipped truffle butter, gourmet mash, pistachio cumin carrots, garlic green beans
- 5 Spice Spatchcock, soy braised greens, garlic beans, roast cauliflower puree
- Sticky Maple BBQ meaty pork rib, parsnip/sweet potato fries, sexy slaw
- Braised Moroccan Duck, crispy skin, spiced carrot puree, date and pistachio gravel
- Chaing Mai Curry, sticky coconut rice, shallot and chilli bling
- Fish of the day, crispy skin, gourmet puree, gremolata, steamed greens, micro herb

DESSERTS

- Death by chocolate brownie house, chocolate bark, chantilly cream, pistachio fuzz
- Loaded panna cotta, vanilla bean ice cream, berry bling, spun sugar
- Double vanilla creme brûlée, tappy tap sugar, heaven
- Pear ricotta tart, Pistachio and lemon shell, hazelnut praline
- House made salted caramel semi freddo, biscotti bling
- Sticky toffee lava cake, double vanilla ice cream, perfect praline
- Baklava cigar, honey lemon drizzle, cinnamon nut gravel

DRINKS LIST

SPARKLING

Jaretts of Orange Prosecco 2018	**11/39**
Flowers for Lucy, Sparkling Moscato, Mt Gambier, SA	**39**
Anniversary Hill Sparkling Brut, Adelaide Hills, SA	**45**
Bichat Champagne	**59**

WHITE

Blicks Lane Sauvignon Blanc, Marlborough, NZ	**9/35**
Ant Moore Pinot Gris, Marlborough, NZ	**12/40**
Naturist Chardonnay, Adelaide Hills, SA	**45**

ROSE

Ant Moore Rose, Marlborough, NZ	**12/40**
St Johns Brook, Margaret River	**9/35**

REDS

Tertini Pinot Noir, Southern Highlands, NSW	**12/45**
Ricca Terra Bullets Before Cannonballs, Riverland, SA	**48**
Three Brothers Shiraz. SA	**9/35**
Fox Gordon, The Dark Prince Nero D'Avola, SA	**45**
Fox Gordon, Bravio Montepulciana, Adelaide Hills, SA	**49**

BEERS AND CIDER **8.90**

Cornona
Asahi
James Squire 150 lashes
Sommersby Apple Cider

SPARKLING WATER VOSS OR SAN PELLEGRINO **8.50**

SOFT DRINKS **4.00**

Wine served 150ml measure.

OPTION 1

Master Chef Team Challenge

FOR THE TEAM THAT HAS AN APPETITE FOR COMPETITION!

PRICES FROM $139 - $169/ PERSON

10 - 100 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, 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 - 100 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

TESTIMONIALS

I just wanted to say a huge THANK YOU for the fabulous team building session with our global IT Leadership Team on Wednesday night. The guys all had an amazing time, and it was so funny to hear the number of references to the evening which were made during Thursday's conference sessions – always a good sign that the team activity was a hit!

- Incitec Pivot Limited

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

Some of the amazing companies we've worked with!

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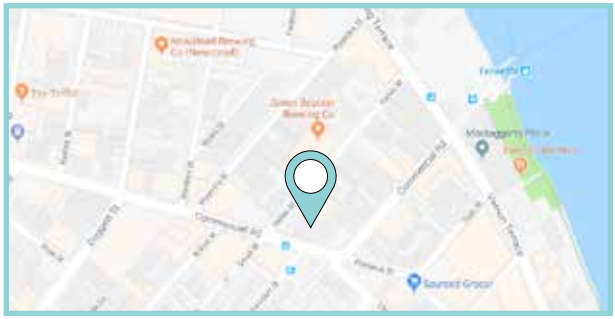

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WE LOOK FORWARD TO WELCOMING YOU AT VANILLA ZULU SOON!