



Vanilla Zulu
culinary adventures

CORPORATE
TEAM
BUILDING
PACKAGES



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PACKS & PRICES

BOOK NOW!!
info@vanillazulu.com.au
0438 854 419

PREMIER FUNCTION, COOKING EVENTS & CATERING VENUE

Vanilla Zulu Cooking Package

Cardomom Cooking Package

SESSION AVAILABILITY	7 Days: 8am-10pm	Mon to Fri: 8am-5pm
CLASS NUMBERS	10-100	Min 15
DURATION	3 hours	2 hours
INCLUSIONS	3 hour cooking & eating session	2 hour cooking & eating session
DRINKS	Fully licenced bar, tab available.	Fully licenced bar, tab available.
SESSION FORMATS**	Master Chef style challenge OR group cooking OR cooking demo	Group cooking session OR cooking demo
PRICE/HEAD	\$149	\$109

* Vanilla Zulu can accommodate up to 70 people. Please contact us to discuss venue options for larger groups.

** See attached document for class format descriptions.

Please note: No BYO available for any of our packages

“

The team loved it! The food was delicious and playing with presentation got everyone's creative juices flowing.

- Sharon

”

ONLINE CLASSES, FROM ANYWHERE WITH ANYONE

<i>Quick Online Cooking Class</i>	<i>Full Online Cooking Class</i>	<i>Chef Mel Large Audience Cooking Demonstrations</i>
7 Days: 8am-10pm (Online only)	7 Days: 8am-10pm (Online only)	7 Days: 8am-10pm
Up to 40	Up to 40 delegates	Min 100 guests, unlimited max
45min-1 hour	1.5-2 hours	1 hour
45min-1 hour cooking class through Zoom. 1-2 courses depending on selections.	2 hour cooking class through Zoom. 3 course meal	1hr Cooking Demos for major events, expos, conferences, workshops
BYO	BYO	BYO
Online classes recipes and shopping list supplied to cook along!	Online classes recipes and shopping list supplied to cook along!	eRecipe provided
\$900	\$1500	\$3,000 - \$5,000

* Vanilla Zulu can accommodate up to 70 people. Please contact us to discuss venue options for larger groups.

** See attached document for class format descriptions.

Please note: No BYO available for any of our packages

OVERVIEW OF TYPICAL CLASS



Welcome, relax and grab a drink from our fully licenced bar with cocktails



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



Activity completed

*We can adapt our classes to suit
your particular needs.*



**PERFECT FOR YEAR END,
CHRISTMAS PARTIES & EOFY**



MENU SELECTIONS

Please choose ONE of the following menus. Vegetarian, vegan and other dietary options can be catered for. Salvation warning!

3HR VANILLA ZULU PACKAGE

Menus available for all event sizes 10 - 70 guests

- **Rustic Italian 1** - Focaccia, Ravioli Pasta & Panna Cotta
- **Rustic Italian 2** - Arancini, Gnocchi & Cannoli
- **Authentic Thai** - Tom Yum Soup, Pad Thai Noodle, Grilled Bananas with Salted Caramel Sauce
- **Asian St Food** - Lemongrass Beef Salad, Chiang Mai Curry, Grilled Bananas with Salted Caramel Sauce
- **Spanish Paella & Tapas** - Tapas, Paella, Natilla Dessert
- **Around The World (Choice of Lamb or Spatchcock)** - Pear & Parma Carpaccio, Braised Lamb or Chicken, Salted Caramel Charlotte Dessert



Additional menus available for events less than 16 guests

- **Rustic Italian 1** - Focaccia, Ravioli Pasta & Panna Cotta
- **Rustic Italian 2** - Arancini, Gnocchi & Cannoli
- **Authentic Thai** - Tom Yum Soup, Pad Thai Noodle, Grilled Bananas with Salted Caramel Sauce
- **Asian St Food** - Lemongrass Beef Salad, Chiang Mai Curry, Grilled Bananas with Salted Caramel Sauce
- **Spanish Paella & Tapas** - Tapas, Paella, Natilla Dessert
- **Around The World (Choice of Lamb or Spatchcock)** - Pear & Parma Carpaccio, Braised Lamb or Chicken, Salted Caramel Charlotte Dessert
- **Sophisticate French** - Whipped butter with Baguettes, Stuffed Spatchcock, Creme Brûlée (no dietary substitutions available for this class)
- **Authentic Thai 2** - Pork or Veg Spring Rolls, Green Chicken Curry, Grilled Bananas with Salted Caramel Sauce
- **Japanese** - Pork or Veg Gyozas, Udon Noodles, Salmon Aburi
- **Taste of the Mediterranean** - Lavosh Crackers, Baked Brie, Stuffed Spatchcock, Baklava



2HR CARDAMON PACKAGE EVENTS

Menus available for all event sizes 10 - 70 guests

- Rustic Italian 1 - Ravioli Pasta & Panna Cotta
- Rustic Italian 1 - Gnocchi & Cannoli (GF)
- Authentic Thai, your choice from Tom Yum Soup, Pad Thai Noodle, Grilled Bananas with Salted Caramel Sauce
- Asian St Food - your choice Beef Salad, Chiang Mai Curry, Grilled Bananas with Salted Caramel Sauce
- Spanish - Paella & Natilla
- Around the World - with Spatchcock Chicken and Caramel Charlotte



ADD ON TO YOUR EVENT!



Chefs Toolbox

- **ARRIVAL SPICE PACKET**

Each person to receive a packet of our amazing culinary bling when they sit down. A perfect mini-gift. Alternate drop selection - your price \$10 each.

- **LUCKY DOOR PRIZE**

Who doesn't love a win! We can strategically place a winning envelope under your guest/s stool. Let us know how many winners you want and select your prize from our Shop range. At the start of your event we can announce this special bonus. Price on consumption.

- **WRAPPED GIFT VOUCHER**

Pre-purchase a beautifully wrapped Gift Voucher. We have a range of vouchers for any budget. Ready and wrapped for you to gift to your team. Price on consumption

- **GIN BLING PACK (\$39.95ea) OR CHEFS TOOLBOX (\$59.95ea)**

Pre-purchase our favourite Gin Bling Pack or Chefs Toolbox (mix of our favourite spices) to gift to your favourite employee or the worst cook on the day

*All additions will be invoiced prior to your event.
Ask us for more information on our range.*

DRINKS LIST

SPARKLING

Jarets of Orange Prosecco 2018 14/55

Flowers for Lucy, Sparkling Moscato, Mt Gambier, SA 49

WHITE

Blicks Lane Sauvignon Blanc, Marlborough, NZ 11/45

Lucy and Alice Pinto Gris, Koonara, Coonawarra 14/55

Naturist Chardonnay, Adelaide Hills, SA 49

ROSE

Ricca Terra, Colour of Calmness, Breakneck Hill, SA, 2020 14/52

St Johns Brook, Recolte, Margaret River 11/45

REDS

Three Brothers Shiraz, SA, 2017 11/45

Fox & Gordon, Eight Uncles Shiraz, Adelaide Hills, 2017 49

Fox & Gordon by George, Tempranillo, 2017 49

Mt Moriac, Geelong, Pinot Noir, 2019 12/49

BEERS AND CIDER 8.90

BASIC SPIRITS 9.95

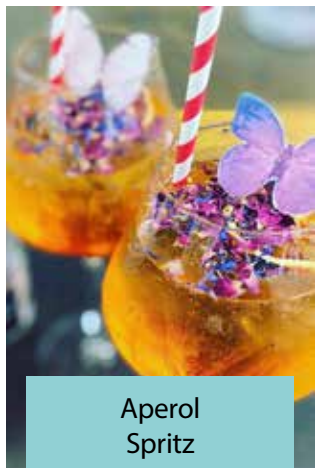
SAN PELLEGRINO CANS 6.00

SPARKLING WATER SAN PELLEGRINO, 750ML 7.50

SOFT DRINKS 4.00

Wine served 150ml measure.

VANILLA ZULU SIGNATURE COCKTAILS



Aperol
Spritz
\$16



Blueberry Rosemary
Gin Cocktail
\$18



Blood Orange
Gin Cocktail
\$18



Naughty Chocolate
Espresso Martini
\$20



Ginger Spice
Gin Cocktail
\$18

TEAM OPTIONS

Every team is different, we can offer a cooking class to suit your groups needs.

OPTION 1

Masterchef Team Challenge

Full Masterchef style competitive cook off where we can either supply a mystery box event where your team have to create a dish from scratch

OR

a guided MasterChef event where they receive recipes and chef guidance to create a dish and will be judged on the final result. They will then enjoy a feast of the meals prepared once judging has commenced...

OPTION 2

Group Cooking Session

A more relaxed group cooking session where the whole team can relax and cook together. They will then enjoy a feast of the meals prepared and can mingle and chat.



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 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



Some of the amazing companies
we've worked with!





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. Excite your team with our Masterchef competition or a mystery box challenge. Or opt for a more relaxed group cooking session. Compliment your meal with a glass of wine from our licenced bar or a gin cocktail. The best part? Classes end with nothing short of a major feast.

How To Book Team Building at Vanilla Zulu

Submit the Contact Form at [VANILLAZULU.COM.AU/CONTACT-US/](https://www.vanillazulu.com.au/contact-us/)

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 **0438 854 419**



✉ INFO@VANILLAZULU.COM.AU
☎ **0438 854 419**
🌐 [WWW.VANILLAZULU.COM.AU](https://www.vanillazulu.com.au)
📍 **92 COMMERCIAL ROAD
TENERIFFE BRISBANE**

WE LOOK FORWARD TO WELCOMING
YOU AT VANILLA ZULU SOON!
