



Gourmet Challenge Cuisine Team Events

Team Focus: Team work
Planning
Learning experience

Numbers: 10 – 70 participants

Location: Indoors

Times: 2 to 3 hours

The Objectives:

Our fun, hands-on and informative cooking experience will improve your staff's

- Confidence
- Communication Skills
- Flexibility
- Leadership Skills
- Self Esteem
- Co-operation

'A culinary experience where the whole group will learn a new skill and have fun together, creating a two course meal.'

Overview:

With our expert chefs on hand with tips and techniques your group will enjoy this challenge however good (or bad) they are in the kitchen. Food always brings people together. The aim is for teams to create a meal together ready to eat at a set time.

How it works:

Our professional chef will brief the participants on how to make a selection of tasty dishes. Each team must prepare and cook two courses. This can be a starter, main or dessert. This is a great activity with lots of scope for learning and being creative.

Optional – Ready steady cook style.

For those who are feeling adventurous we can change the format to a 'ready steady cook' style event. Teams will have to make one of their courses from a pick of mystery ingredients.

Results:

Teams can 'break bread' and enjoy their cooking at the end of the session. Culinary activities create an environment that promotes creativity, communication and co-operation among participants.

Programme Includes:

- Experienced Chef and assistants
- All equipment
- Disposable aprons and hats for all
- All ingredients
- Mobile kitchen equipment
- £5 Million public liability insurance
- Transport & Mileage

Cooking Facilities:

We supply food, utensils and everything required to run the session and generally two people to run the event. We can operate in a hotel conference room using our mobile mini ovens, or in a fully equipped kitchen. We can liaise with the venue to check suitability.

- All electrical goods are tested and we follow all health and safety regulations.
- Ingredients can be tailored to fit in with times of the year or cultural themes.
- We hold current food and hygiene certificates
- Cooking equipment includes: mini electrical oven and hot plate. These are staffed at all times in an allocated area.

0800 999 4131

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Gourmet Challenge Menu

The Gourmet Challenge includes two courses in the standard price. Groups can choose the two courses that they would like to create from the menu below. Teams can also create a full three course meal if required for an additional fee. Please contact us to discuss additional costs.

Please note: Our chef can come up with a range of dishes to suit your particular groups taste and dietary requirement. We can also create a menu that incorporates a particular theme or countries cuisine. (this is a sample Menu – our Menus change from time to time)



Starters

Salad of bacon lardons, chevre, oven dried tomatoes and grapes with avocado, creme fraiche, tarragon dressing.

*Fresh pasta filled with wild mushrooms and ricotta**

Pepper and tomato soup with crab cocktail

Red onion and stilton tart with walnut dressed winter salad

Curried parsnip soup with garlic crouton

Mains

Truffled chicken breasts roasted over carrots and red onions

*Salmon wellington with beurre blanc***

*Rump of lamb with lentils***

*Rack of herb-cruste lamb with tomato farci***

Desserts

Banana tarte tatin with vanilla cream

Chocolate Tart with raspberries

Chocolate fondant

Apricot and frangipane tart

Prune and cognac tart

Apple and cinnamon strudel

Requirements:

- 1 table per team.
- 4 x 6ft tables for setting up Mini ovens and food display.
- Separate table with linen, chairs and crockery for them to plate up and eat the food they have prepared. (We can turn around the team tables at the end if there is not room for a separate table)
- Dinner plates and smaller Plates for each delegate

**This starter dish is for groups of 15 or more – an additional surcharge will be added for a group of less delegates*

***An additional surcharge of £3 per person will be added to Lamb and salmon dishes*

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