



**CAMBRIDGE
COOKERY**

EAT | COOK

Corporate Cookery Events



Cambridge Cookery School offers an effective format for team events looking to challenge leaders, encourage new initiative and shift team dynamics outside the familiar setting of an office or conference room. Our cookery events offer a high quality experience unlike any other in Cambridge for reward based away days, team activities or client entertainment as well as kick-offs, product launches and conference round-offs.

Alternatively, our mobile cookery team successfully arrange events in dining halls, meeting rooms and auditoriums.

Feedback from corporate guests is never less than rapturous as our high octane, superbly organised Food Safaris or MasterChef concepts for groups from 5-150 roll into action. The outcome is a lasting, highly positive memory of a shared experience that goes beyond more formal and less interactive activities.



Concepts and Costs

Choose from the options below or feel free to contact us if you have something specific in mind - we are happy to customise to your individual needs

90-minute events suitable for any group size and venue

£65pp

There is nothing “conveyor belt” about our 90-minute events. We use only the best ingredients, superb equipment and skilled chefs. Join us in our deluxe kitchen or let us come to you.

Sushi making

Our Cordon Bleu trained sushi chef Hitomi makes sushi like no other. Hitomi will introduce you to the fascinating origins of different types of sushi, how to make the ultimate sushi vinegar and the importance of the right rice. We use ultra fresh fish and vegetables for this hands on master class in rolling, filling, cutting and presenting. For those with a steady hand, there will be an opportunity to have a go at slicing fish using Hitomi's much cherished Japanese sushi knife. Eat in our beautiful setting or prepare Bento boxes for a punt or picnic.

Wine and cheese tasting

If you thought red wine and cheese was a match made in heaven, think again. We will show you why white and fortified wines are often a better match for mature cheese, whilst also steering you towards the cheeses which do have the ability to make certain red wine sing. Our beautiful cheese platters are presented with our hand made sour dough, Swedish rye and seasonal preserves. This is a great stand-alone event but it also beautifully rounds off one of our Master Chef experiences.

Cocktails & canapés

Make 3 different, seasonal cocktails whilst we teach you how to create stunning, yet easy to make, canapés. Sip while you make! This is a great stand-alone event but it also works really well before one of our Master Chef cookery events. Enjoy all the canapés in our beautiful setting or take away on a punt or picnic.

Chocolate!

Our amazing Chocolatière, Gloria, learnt her trade in Costa Rica and gives the classic techniques a very modern twist with her innovative flavours and vibrant looking creations.

Chocolate making

Following a brief introduction to the history of cacao, the difference between couverture and chocolate and what tempering means and why it is important, you will temper, fill, paint and decorate beautiful pralines to take any in a stunning gift box. Or to eat all on your own!

An inspiring hands on session with a highly skilled and talented expert.

Boozy Chocolates!

Match an exquisite selection of Gloria's hand made pralines with wine, craft beer and cocktails for a fun delicious and surprising session!



Four hour MasterChef and dining event for groups of up to 30 guests

£110pp

The Italian - includes pasta and fresh bread making

The Souk - Middle Eastern extravaganza

The French - includes classic kitchen techniques and dishes

The Scandinavian - contemporary Scandinavian cuisine

The Thai - Phad Thai, green curry and other street food classics

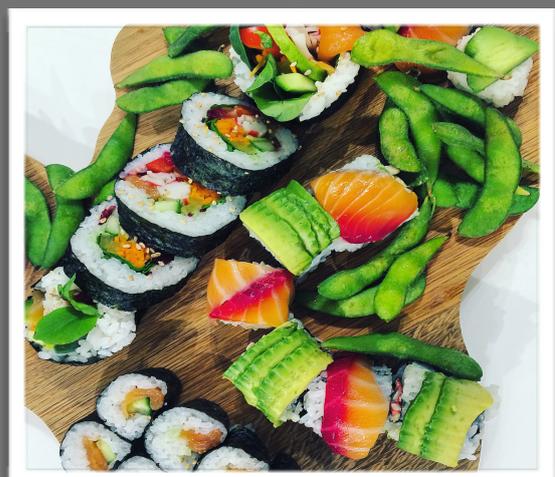
Perfectly organised, hands-on cooking event culminating in a full three course dining experience with wine. Includes welcome drinks, wine, beer and soft drinks and full back-up from our chefs and superb support team who clear away, pour wine and generally ensure a seamless and high octane experience.

Four hour Food Safari for larger groups up to 150, any venue

£95pp

Teams “travel” from cookery station to cookery station exploring wines, making canapés and finger foods resulting in a stunning buffet and mingling party with wine.

Includes welcome drinks, wine, beer and soft drinks and full back-up from our chefs and superb support team who clear away, pour wine and generally ensure a seamless and high octane experience.



*** VAT and a minimum spend of £750 apply to all events**

Cambridge Cookery

Homerton Gardens, Purbeck Road, Cambridge, CB2 8EB
www.cambridgecookery.com/info@cambridgecookery.com

01223 247620

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