



**CAMBRIDGE  
COOKERY**

EAT DRINK COOK

# Corporate Cookery Events



At Cambridge Cookery our team cookery events offer a high quality experience unlike any other in Cambridge. We have great formats for fun away days, office parties or team building activities away from the confines of the office or conference room. Equally, we can create the perfect environment for client entertainment, product launches and conference round-offs. Everything can be tailor made to suit your needs.

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

£75pp

There is nothing “conveyor belt” about our 90-minute events. We use only the best ingredients, superb equipment and skilled chefs.

### 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 Chocolatier Riadh joins us from the west coast of Canada where she trained as a chocolatier with chef Marco Ropke at the Pastry Training Centre of Vancouver. She blends her education of traditionally made chocolates and confections with natural, seasonal botanical infusions, drawing on freshly foraged ideas and ingredients.

## 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 Riadh's hand made pralines with wine, craft beer and cocktails for a fun delicious and surprising session!



## Three hour Bake Off event for groups of up to 30 guests

£95pp

Is your team ready for the ultimate baking challenge? We can make the event as competitive as you like as you put your skills to the test baking savoury breads, cakes and scones. No soggy bottoms here!

You will finish with a light lunch/supper 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.

You will have goody bags to take home brimming with all the delicious things you have baked.

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

£120pp

**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

**The Far East** - Dim Sum and other delights with Raffles trained Lilian Hiw

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 of more than 35

£120pp

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  
Please see our website for our terms & conditions\*\***

### Cambridge Cookery

Homerton Gardens, Purbeck Road, Cambridge, CB2 8EB  
[www.cambridgecookery.com/info@cambridgecookery.com](http://www.cambridgecookery.com/info@cambridgecookery.com)

01223 247620

 ccookeryschool