CAMBRIDGE COOKERY

EAT DRINK COOK

Corporate Cookery Events



We have been offering our hands-on, high octane events since 2009. Our interactive events create a warm, inclusive and interactive experience whether for an away-day, for bringing together an international group of colleagues or for creating a bond with clients. We have the space which works equally well for product launches and conference round-offs. If you don't want to cook - we do it for you!

Feedback from corporate guests is never less than rapturous. The outcome is a long lasting, strongly positive memory of a shared experienced that goes beyond more formal or less interactive activities. Cooking and eating together creates a bond few other activities can achieve.



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
£90pp

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

Wine tastings
Our wine tastings can take place here or in your home. We bring the knowledge, glassware and wines and don’t leave any washing up! DipWSET owner and wine educator Tine Roche runs high octane wine tastings brimming with useful facts, tasting skills and tips on what to buy, where and how to pair food and wine. From ‘The Best Bubbly’ and ‘Bordeaux past and present’, to ‘Food and Wine Pairing’ or your own, bespoke theme on request, ask and we will arrange it!

Cocktails & canapés
Mix, stir and shake a cocktail or mocktail, wander over to the food arena and try your hand at making one of our super easy and delicious nibbles then have a go at another cocktail. A relaxed, loose, interactive format allowing space to to catch up or get to know everyone in the room.

Tapas bar
Create your own selection of Spanish tapas classics and wash them down with fabulous Spanish wines selected by our resident wine expert.

Sushi making
Learning how to roll and cut using home made sushi vinegar, just cooked rice and delicious plant and fish based fillings is the perfect format for mingling. A truly hands-on experience where nobody has to wait for the food to finish cooking and highly conducive to nibbling while making the rolls while sipping beer, wine or Sake. Fun, delicious, easygoing - our Sushi event is a great way to create an intimate mingling party.



Three hour Bake Off event
£125pp

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.

Take home goody bags brimming with all the delicious things you have baked.



Four hour Food Safari for larger groups of 30+
£150pp

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.

3-hour or 4-hour MasterChef events
£140pp / £150pp

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 events culminating in a full 3-course dining experience with wine, or non-alcoholic alternatives.

In our 3-hour format, our chefs prepare the main course and your team enjoys making some of the most classic starters and desserts from each cuisine. In our 4-hour format, you will also cook the main course, for teams prepared to roll up their sleeves! Whether you make all the food or leave the main course to us, we aim to guide you to the optimal choice based on your group size and arrival time.

"Great team-building afternoon! Our team loved getting messy making fresh pasta and learnt new recipes – all topped off with a delicious three course meal. Lovely accommodating staff and a great relaxed atmosphere."



"Thank you so much for the wonderful time! The team fully enjoyed the experience and your chef instructor was so patient and entertaining at the same time. She did a wonderful job making it enjoyable and easy for everyone. The team is new working together and this experience gave us an opportunity to work together outside of our normal roles, giving each of us a chance to show our strengths.. or not!"





All drinks are included in event prices. All dietary requirements catered for, please inform us of these when booking.

****VAT and a minimum spend of £1000 apply to all events. Whilst we do not require a deposit at the time of booking, please note that bookings are confirmed and non-refundable upon payment of the invoice no later than 3 days before the event.**

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

Cambridge Cookery

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