



CORPORATE TEAM BUILDING COOKING ACTIVITIES

TSC has been uniting teams through hands-on cooking since 2013. Our hands-on corporate cooking events encourage team building activities, group bonding, improved communication, and foster camaraderie while whipping up fun in the kitchen!

HOW IT WORKS:

Pick a theme: Italian, Spain, Mexican, French, Japanese, Indian cuisine

Once a theme is selected, your Chef will build 2 menus and share it with you for your feedback. One menu is for the dishes we will prepare and the other is for what you eat.

For example: Italian theme

Guests prepare fresh gnocchi & pasta from scratch

Guests enjoy a buffet table of charcuterie boards, cannoli's, fresh pizza and tiramisu.

The cooking class: Each guests will learn the history and background of the dish creating, then we start having fun and using our hands to make items from scratch. Each student makes enough items for 2 people. We then do it again – The Spice Chica wants to make sure – you get it right! 😊 We finish the class by trying most food prepared & properly packing left overs.

Time frame: All classes are 2 hours and up to 2.5 hrs. The first hour is time to eat and mingle (many speeches or announcements are done here), the 2nd hour is all in our school tables.

Music: We provide music according to the theme.

Included: Aprons, chefs hats, other props according to the theme, recipes, instruction, buffet appetizers, water or non-alcoholic sangria, Chef Teacher and tons of FUN.

Other: We are located in different kitchens in the city or we can come to your work space.

In most classes we prep, cook and eat.

Food sensitivities: all sensitivities will be considered except peanut or flour allergy

Capacity: At our schools – we can fit up to 35 ppl.

Cost: starting \$55 per guest (+ gst), minimum 10 ppl.

We have a Team Building Experience for everyone!

Select from our corporate event formats, ranging from reception-style appetizer parties to Iron Chef-style cooking competitions. Whether you want a casual event or formal dining experience, we'll customize the event to fit your needs. Our goal is 100% customer satisfaction.

I have scheduled so many parties with you over the years but last evening was actually the first one that I was lucky enough to participate in. Having the hands on experience was appreciated and I couldn't have asked for a better master chef. She was really great. Being the party planner and not so much an attendee, I count on places such as yours to take care of my bosses and colleagues and to make me look good!
Susan P. | ASP Enterprises

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