

Corporate Workshop

2017

Customised Team-building and Recreational Workshops



Cook, Eat & Have Fun

WHY CULINARY WORKSHOP

Our team building workshops are specially designed to bring people together through baking and cooking. They are fun, vivacious and highly addictive! Your team will be leaving the studio with improved relationships, improved creativity and a happy tummy.

Just imagine your colleagues in aprons having a bake-off competition getting into a messy situation of flour and eggs. Add fun and taste to your team building in our modern baking studio!

HOW DOES IT WORK

1. Select the type of workshop that you would like.
2. Confirm the recipes for your workshop.
3. Confirm the number of participants for the workshop.
4. Participants will be working in teams with 2 to 5 members per team.
5. Depending on the type of workshop selected, instructors will do a demonstration of the recipes, before hands-on preparation by the participants; or instructors will guide participants if necessary for MasterChefstyle Challenges.
6. At the end, the meal or bakes can be enjoyed in the studio or packed to take home.

HALAL KITCHEN

We maintain a Halal studio. All ingredients and equipment can be used by Muslim participants.

CUSTOMISED WORKSHOP

Let us know if you have something specific in mind or specific requirements and we will gladly work with you to meet your needs in terms of:

- Budget
- Theme or objective
- Challenges or competitive elements
- Special recipes or dietary requirements
- Grouping of participants
- Timing and duration of the event
- Use of studio space before or after the event for meetings or debriefing.

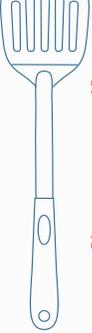
HOW MUCH WILL IT COST

Baking workshops starts from \$65 nett per person and cooking workshops from \$85 nett per person. This fee is for a 3-hour workshop with minimum of 6 participants & maximum 8 participants. We will gladly customise a workshop should you have a specific budget to work with.

Our quoted fees are inclusive of all ingredients, use of aprons, packaging material and beverages during the class.

Payment can be made by cash, cheque or bank transfer.





Baking Workshop



Participants work in teams to produce pre-selected recipes. The instructor will demonstrate how the bakes should be done before participants proceed to do hands-on baking. Although participants have to pay close attention to the specific instructions for each recipe, it is easy to achieve success and not too stressful to master. Packaging material is provided for participants to bring their bakes home.

FEES

\$65 nett per pax (Select 2 recipes):
1 from Category A and 1 from Category B

CATEGORY A

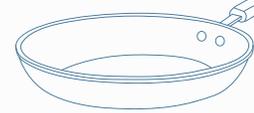
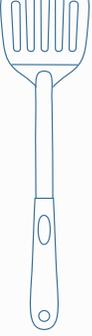
- 6" Strawberry Shortcake
- 6" Blackforest cake
- 6" Ondeh-Ondeh cake
- 6" Red Velvet cake
- 6" Blackforest cake
- 12 pcs Kit Kat cupcake
- 12 pcs Kinder Bueno cupcake
- 12 pcs Ferrero Roche cupcake
- 12 pcs Red velvet cupcake
- 12 pcs Ondeh-ondoh cupcake
- 12 pcs Blackforest cupcake

DURATION

3 hours depending on the recipes selected
and the number of participants

CATEGORY B

- Chocolate chip cookies
- Raisin/Chocolate chips scones
- Cheese crunchy cookies
- Oatmeal cookies
- Lemon Raspberry Cookies
- German cookies
- Horlicks cookies
- Butter cookies
- Mocha muffins
- Chocolate chip muffins
- Banana muffins
- Blueberry muffins
- Strawberry muffins



Cooking Workshop

Participants work in teams to make the pre-selected recipes. The instructor will demonstrate how the dishes should be done before participants prepare their own dishes. After the dishes are prepared, the team enjoy further bonding by savouring their meal together in the studio.

FEES

\$85 nett per pax

Three-course meal with one recipe selected from each category below.

APPETIZER

- Caesar salad
- Tomato Bruschetta
- Baked Portobello Mushrooms
- Baked Eggs in Whole Roasted Tomatoes

DESSERT

- Tiramisu
- Mango Mousse
- Chocolate dipped strawberry
- Brownies with ice-cream
- Berry parfait

DURATION

3 hours for cooking depending on the recipes selected and the number of participants.
An additional 1 hour for dining.

MAIN COURSE

- Baked Boneless chicken leg with mashed potatoes
- Baked dory fish fillet with vegetables
- Baked norwegian salmon with vegetables
- Baked bolognese pasta (chicken/beef)
- Hawaiian / Pepperoni pizza

Complimentary sparkling juice will be included in the package