



*Bringing cultures together through food*

# Corporate Team Building

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# Why a Cooking Class for a Team Building event?

The success of businesses largely rests on their ability to build effective teams.

Our corporate cooking classes are a great way to inspire team members while discovering their secret talents.

Cooking classes are a perfect way to break down barriers and entertain clients.

As we all know, people learn best when they are relaxed, happy and sociable. Patersons Cooking School apply this technique to build relationships among your colleagues, clients and business partners.



Bring them to the beautiful Sunshine Coast and cook up some fun with Patersons Cooking School Team Building events.

# What To Expect

## *Pre Event*

We will consult with you prior to the class, in order to customise it to the needs of your team.

We find that classes empower, boost confidence and generally allow staff's personality to shine.

## *The Class*

We welcome you and your team with refreshments & talk briefly about what to expect, then the fun starts in the kitchen,



teaching you how to chop like a pro and cook like a master chef.

Throughout the class, we keep the day fun, motivating and best of all inspire your team to work together by creating great food. There is always music playing at Patersons Cooking School so the atmosphere is relaxed.



Once cooking is finished, everyone is invited to our comfortable dining area to enjoy the delicious food they have prepared.



## *The Menu*

Patersons Cooking School has so many menus to choose from you are spoilt for choice.

We are able to design a class specific to your needs, with dishes available from a wide variety of cuisines, such as, Moroccan, Indian, Chinese, Italian, French and more.



## *Dish Examples*

Macadamia nut pesto chicken with fettuccine, Hummus with Moroccan beef and amlou dressing, Beef bourguignon with Turned vegetables, White chocolate crème brûlée, Sticky date puddings with salted caramel sauce, Chilli mussels with pasta, Lamb kofta kebabs and Tabouleh with lemon dressing, Home made chorizo burgers, Butter Chicken with Coconut rice, Chocolate Brownies, Raspberry coulis, Zucchini spaghetti with avocado pesto and many more.



# How To Book

All corporate and team building enquiries can be emailed directly to Demi: [demi@patersonscookingschool.com.au](mailto:demi@patersonscookingschool.com.au)

In your email please include:

- Date/s that suit you.
- Indication of numbers.
- Your budget.
- An idea of the style of cuisine/menu's your group might prefer, or let us recommend one for you!
- If you need the venue for a meeting before or after your event, or if you need any additional items.

Alternatively you can phone 07 5493 5006 to discuss your requirements with Demi.

