



Pizza and Pasta Making





PIZZA & PASTA MAKING



Pizza and pasta are still one of the most popular choices on any menu... In this team activity we will show you how to perfect your pizza and pasta making skills!

After splitting the group into teams, we will begin with a warm up exercise...Our pizza tossing relay challenge!! This is followed by our Firebird chef giving a pizza making demonstration, including making and fermenting dough, knife handling skills and a bit of health and safety (no cooking experience required - only a passion for excellent pizza and pasta!)



With our chef on hand to guide them, the teams will have lots of fun learning new skills... Teams will master how to produce their very own home-made tomato sauce, fresh pasta dough using our pasta machines, a fresh pesto to dress the pasta (pasta can be served hot or cold) and they will also learn how to serve the perfect Cesar salad. To add a competitive edge, our chef will come and judge each team based on criteria, teamwork and presentation. Guests then sit down together to enjoy their home-made dishes! Buon appetito!!!

Suggested menu

- 1 x 10" Margherita Pizza
- 1 x 10" La Reine pizza
- 1 x 10" Neapolitan Pizza
- Grissini sticks with a garlic mayo dip
- Home made tomato Provencal pizza sauce
- Hand rolled farfalle pasta with a fresh pesto, pine nuts and olives
- Classic Cesar salad (with or without anchovies)
- Optional dessert

What is included: Michelin star trained chefs, ovens, all specialist equipment, ingredients, recipes, 5 star rating with food standards agency, medals, aprons, risk assessments, pli insurance and lots of fun.

Notes

2 Course cost: £POA

Dessert option: £POA

Activity duration: 2.0 – 3.0 hours (indoors)

Guest numbers: 5 – 99

Requirements: venue to provide all drinks, tables, chairs, cutlery etc (a full list will be provided)

Why Firebird Events?

- Our fantastic team are creative, knowledgeable, experienced, friendly and fun. Thanks to our drive, dedication and attention to detail, we will deliver you an unforgettable event experience.
- We listen. We can provide you with great ideas, bespoke solutions and reliable service, helping you to create an event which suits *your* needs and objectives.
- Well established within the industry since 2000, our reputation and fantastic relationships have enabled us to work with an array of clients, including many large corporations and top UK venues, time and time again.
- We can provide everything from a single activity, to an entirely produced event, providing first class team building days and corporate events.
- Our hard work has been recognised within the event industry, winning awards in the category of “Best Event Provider” at the M&IT industry awards – silver in 2018, bronze in 2019 and silver in 2020.
- Firebird Events are covered by a minimum of £1 million Public Liability Insurance.

Notes

- All prices are subject to VAT at the current rate.
- All prices are subject to availability.
- Prices may be subject to change.
- All prices where an event set up fee is stated are subject to the relevant per head fee on top.
- Some services or items may be subject to minimum order fee.
- Prices may be subject to travel and accommodation charges.
- Full payment will be due 30 days prior to event date (unless a credit account has been agreed in advance).
- Soft or hot drinks (weather dependent) should be provided for our team throughout the duration of the event.
- Depending on length of the event, hot food may be required for the team.

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