



# Sushi Making



# Making Sushi

Sushi has become a staple cuisine for many – but do you know how to make it?

Delicious, low in fat and packed full of vitamins and Omega 3 – it's a superfood of sorts! This fun and competitive session will help you work up an appetite whilst you create some sensational Sushi! Say Sayonara to Supermarket Sushi after this workshop!



On arrival, your group will be greeted by our Firebird chef and event manager and treated to a glass of plum wine. You will then be divided into teams and given a brief history of, and some facts about, Sushi. Then our chef will give you a professional demonstration on both classic and modern Sushi such as Fu Maki, Ura Maki (Californian roll), Temaki and Nigirizushi.

Once you've been shown how to cook perfect rice it's time to create your own masterpieces and come up with the best Sushi display. After judging by our chef, the winning team will be announced, and then you can enjoy the fruits of your labour.

### What is included:

- Professional chef/s and helper.
- Utensils, chopping knives, sushi rolling mats, cooling racks etc.
- All Ingredients.
- Aprons, hats, hand gel etc.
- Team prizes.

### What we require:

- 6ft round table per team.
- 4 x 6ft trestle tables for our demonstration area.
- Flip chart and pens per team.
- Washing facilities (if possible).
- We are happy to liaise with your venue on

### Notes

#### Guest numbers

Up to 16  
17 - 32  
33 - 48  
49 - 64  
65 +

#### Event set up fee

£POA (includes the first 16 people)  
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£POA

#### Cost per head after the first 16 people

£POA  
£POA  
£POA  
£POA

#### Activity Duration:

2 – 3 hours (indoors)

#### Guest Numbers:

2 – 100 (team sizes are 6-8 people)





## 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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