



# Gourmet Challenge





# GOURMET CHALLENGE

Relish our culinary experience which promotes creativity, communication and co-operation – plus you get to cook up a sumptuous meal that can be devoured at the end of the day.

No matter how good (or bad) you are in the kitchen, with tips and techniques from our expert chefs, you and your team will create some delectable dishes! Are you cooking collaboratively, or is the heat on with teams getting competitive? The choice is yours. Our chef and catering assistants can judge the plates at the end, if required.

Once everyone is finished, it's time to devour your delights and enjoy some down time with your team. Generally, we provide two chefs to run the event, along with one helper to clear and wash up as necessary. We can operate in a hotel conference room without ovens etc, or in a fully equipped kitchen. We will supply microwaves and hot plates for the activity which will require power in the conference room. Please note that all electrical goods are tested, we follow all health and safety regulations and we hold all current food and hygiene certificates.

## 2 Courses

(2 – 3 hour activity, 2 – 100 people)

### Guest Numbers

Up to 16  
17 – 39  
40 – 60  
60 – 100

### Event Set Up Fee

£POA (includes the first 16 people)  
£POA (includes the first 16 people)  
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### Cost Per head after the first 16 people (2 courses)

included in event set up fee  
£POA  
£POA  
£POA

## 3 Courses

(3 hour activity, 2 – 100 people)

### Guest Numbers

Up to 16  
17 – 39  
40 – 60  
60 – 100

### Event Set Up Fee

£POA (includes the first 16 people)  
£POA (includes the first 16 people)  
£POA (includes the first 16 people)  
£POA (includes the first 16 people)

### Cost Per head after the first 16 people (3 courses)

included in the event set up fee  
£POA  
£POA  
£POA

**WHAT IS INCLUDED:** Professional chef/s, helpers, mobile kitchen including utensils, cooking equipment, chopping knives ovens, mini gas burners, all ingredients including raw meat / fish, vegetable, herbs, spices etc (to be confirmed when the menu is chosen), aprons, gloves, hats, prizes and lots of fun!

### What we require from your venue

- 1 x 6ft round table per team (no chairs needed until the 'dining' part of the event)
- 3 x 6ft trestle tables (more will be required for large groups)
- Washing facilities (pot wash in order to fulfill health and safety requirements)
- Table cloths, power points, cutlery (plates, forks, knives, spoons, glasses)
- Drinks (soft and alcoholic)
- If required, we are happy to liaise with the venue on your behalf to check suitability.



## 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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