



Team cooking

Swing the wooden spoon together as a team

You experience yourself as the perfect host and culinary artist. Under the expert guidance of an experienced chef and gastro professional, a 4-course menu is prepared and enjoyed together in the kitchen. Each participant receives the recipes for cooking. This is fun, also strengthens the team feeling and the cozy get-together. The ideal combination of team spirit, fun and culinary enjoyment.

If the time window allows, a Gastro Team Challenge or a Swiss wine seminar can be booked in advance.

Duration	4 h	
Languages	German, english	
Availability	- Lunch or dinner: Aarau, Büron bei Sursee (LU), Emmen (LU), Nidau (BE), Oberentfelden (AG), Rotkreuz (ZG), Wil (SG), Zurich - Dinner: Allenwinden (ZG), Basel, Berne, St. Gallen	
Location with kitchen size	Aarau, Basel	50 p.
	Nidau (BE)	45 p.
	Berne, Büron bei Sursee (LU)	40 p.
	Emmen (LU)	35 p.
	Zurich, Wil (SG)	30 p.
	Oberentfelden (AG), St. Gallen	25 p.
	Allenwinden (ZG), Rotkreuz (ZG)	20 P.
Group size	10 to 50 persons	
Price per person	Minimum plate package price incl. until 10 persons CHF 1'790.00	
	- 10 to 24 persons	CHF 179.00
	- 25 to 50 persons	CHF 169.00
	Mandatory unlimited beverage package (White wine, red wine, beer, mineral water, orange juice, soft drinks, coffee)	CHF 30.00
Included in the price	<ul style="list-style-type: none"> - 4-course menu (starter, soup, main course, dessert) - Finger foods for aperitif - Recipes for re-cooking - Chef with team incl. travel expenses - Menu card with company logo - Rental cookware (chef's hat, apron, kitchen towel) - Kitchen rental - Washing up, cleaning work - Photos of your event - Handling fee 	
Not included in the price	8.1 % VAT	
Additional options per person	- Chef's hat with company logo or firstname	CHF 18.50
	- Gastro team challenge (1h)	CHF 59.00
	- Wine seminar with 5 Swiss wines (1h)	CHF 59.00
	- Bus transfer	Price on request

We will be pleased to adapt the program according to your wishes.