



Gastro Team Challenge

Experience the world of culinary and table culture

The Gastro Team Challenge (wine aroma course, correct setting of the table with table etiquette, herbal and spice course) is an exciting break up after a seminar, before dinner or between two lectures. The ideal combination of team spirit and fun that connects and ensures variety.

Gastro team activities

- Wine aroma course
- Correct setting of the table with table etiquette
- Herb and spice course
- Further team activities possible depending on group size

Duration	1 h	
Languages	German, english	
Availability	All year round	
Location	According to your desired location throughout Switzerland (ex. company location, party room, hotel, restaurant, ship etc.)	
Group size	15 to 80 persons	
Price per person	Minimum plate package price incl. until 15 persons CHF 1'035.00	
	CHF 69.00	
Included in the price	<ul style="list-style-type: none"> - Gastro team challenge (ca. 1 ¼ h) - Event support - Award ceremony with winner prize 360g XL-Toblerone per winner - Material - Assembly and dismantling - Photos of your event - Handling fee 	
Not included in the price	<ul style="list-style-type: none"> - 8.1 % VAT - room rental depending on the destination of the event - Travel flat rate depending on the destination of the event 	
Additional options	<ul style="list-style-type: none"> - Wine seminar with 5 Swiss wines (1h) - Bus transfer - Organisation fee for a lunch or dinner - Consumption costs for lunch or dinner will be charged with a 50 % deposit invoice and the remaining amount with the final invoice. <p>(The organisation fee will not be charged if the meal is not organised by us and the consumption costs will be paid directly by the client on site.)</p>	<p>CHF 59.00/p. Price on request CHF 300.00 CHF 100.00/p.</p>

We are pleased to adapt the program according to your wishes.

Gastro team challenge activities



Wine aroma course

Use your nose to recognize 25 different aromas that can occur in a wine. You will be surprised by the variety of fragrances.



Correct setting of the table with table etiquette

Lobster tongs, snail fork etc. You have to uncover 3 different multi-course menus. Our gastronomy professional will tell you more about it. You will also learn exciting things about table etiquette and table culture.



Herb and spice course

Do you recognize the herbs, spices and canned foods? Assign the correct name and correctly estimate the amount of different foods.
