



Look. Cook. Eat.

**CORPORATE EVENTS**

**AT AUCKLAND SEAFOOD SCHOOL**





# CORPORATE EVENTS

## Welcome

Thank you for your interest in running a corporate event at Auckland Seafood School. Read on to learn about the range of options we have available to suit your next corporate, team building or special event.

In the following pages are suggested class formats; please note - these are only suggestions and we are happy to plan and cater for your specific requirements.

*Jo Cooper | Manager, Auckland Seafood School*

## Why choose Auckland Seafood School?



### Flexible.

Non-seafood classes + breakfast, lunch & dinner options.



### 90 people!

Room for teams up to 90 people



### BYO & Cash Bar

Choose between cash bar or BYO



### Venue Hire

The venue is also available for hire



### Team building

Fantastic for team building events



### Platters

Enjoy platters and pre-drinks.



### Incentives

A reward to motivate your team



### Sweet Finish

Add dessert: Ice cream, brownie & berry coulis.

# LOOK. COOK. EAT



## Look.

First, watch and learn as a professional chef demonstrates a selection of dishes.



## Cook.

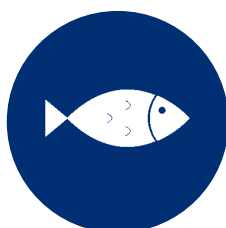
Get hands-on alongside your fellow 'cooks' with guidance from your chef.



## Eat.

Sit down and enjoy a delicious meal with a glass of wine.

## Catering for a range of dietary preferences



### Seafood

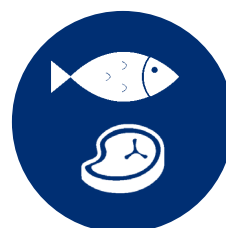
Cook 2 dishes, both recipes being seafood inspired.



### Meat

Cook 2 dishes using quality NZ meat, no seafood.

*\$POA*



### From Sea to Land

Cook 2 dishes, one based on seafood & one from the land.

*\$POA*



### Vegetarian

Cook 2 dishes, both 100% vegetarian.



### Mix 'n' Match

Choose your own combination of seafood, meat & vegetarian.

*\$POA*



# COOKING CLASS OPTIONS

## Look. Cook. Eat.

*The traditional cooking class from Auckland Seafood School.*



First join your chef for a one hour cooking demonstration with great viewing from the overhead mirrors. Your chef will design & demonstrate delicious recipes plus provide plenty of cooking and ingredient tips and ideas.

Next, head through to the hands on cooking area to try your hand at cooking the recipes working alongside your friends with assistance from your chef and School staff.

Finally relax, sit down and enjoy a delicious meal complimented with NZ wine.

## Mystery Box Challenge

*As seen on TV ... is your team up for a challenge?*



Following a quick presentation by Chef (where no recipes are given), teams must go on to design, create, cook and present for judging their own recipes from the Mystery Box bench ingredients. Chef will be on hand to provide culinary advice (without giving too much away).

Your chef will also judge the groups to gauge the ultimate Mystery Box challenge winning team.

Be prepared for high energy and lots of competitive fun!

# COOKING CLASS OPTIONS

## Cooking Commandos Challenge

*Can you prepare a culinary masterpiece in time and on budget?*



The group is divided into cooking teams. Following a cooking demonstration, teams go on to purchase ingredients (with fish dollars), create and cook their own adaptation of the recipes which will be judged by Coach Commando and your chef. Teams then sit down to enjoy their meal and prizes are presented.

*\$POA*

## Culinary Team Building: Food Olympics

*A "Conartists" event - Team building that combines food and sporting events.*



The guests are led by Coach Bourguignon, a foremost trainer of Master Chef competitions. Interspersed with the usual Look, Cook, Eat hands on cooking class are vigorous and fun filled food challenges like 'Separate the Yolk' and 'Toss that Fish' that will pit your food athletes against one another.

*\$POA*

### About Conartists

The above 2 events are the result of a collaboration between Auckland Seafood School and Conartists, an unbeatable offering for innovative team building events. We combine cooking challenges and delicious food coupled with Conartists world champion improvisers. One off programmes can be put together to accommodate your convention or business day.





# COOKING CLASS OPTIONS

## Celebrity Chef Classes

*A Look, Cook and Eat class with a guest chef, to “gold class” your experience.*



Since inception the Seafood School has enjoyed a great relationship with some of New Zealand’s wonderfully talented chefs such as Ray McVinnie, Julie le Clerc, Peta Mathias, Mark Southon and Brett McGregor, to name a few.

Plenty of interaction throughout the experience – the best team will be judged by New Zealand’s finest.

# CORPORATE EVENT PRICING

## Custom Pricing Packages

*We'll put together a custom pricing package, tailored to your requirements.*



As a guide, pricing starts from \$80 per person, but will vary depending on the size & format of your event and your menu selection. A flat rate applies for groups up to 16 participants and a group discount applies for teams over 30.

Please get in touch with Lynne to discuss options designed especially for your team (contact information below).

## Optional Extras & Add-ons



### Platters

Smoked salmon, cheese & antipasto platters.  
\$39 each



### Prizes

Add a competitive edge - prizes available for purchase.



### Sweet Finish

Ice cream, brownie & berry coulis for an extra  
\$6pp



### BYO & Cash Bar

Choose between bar or BYO. Corkage  
\$2pp

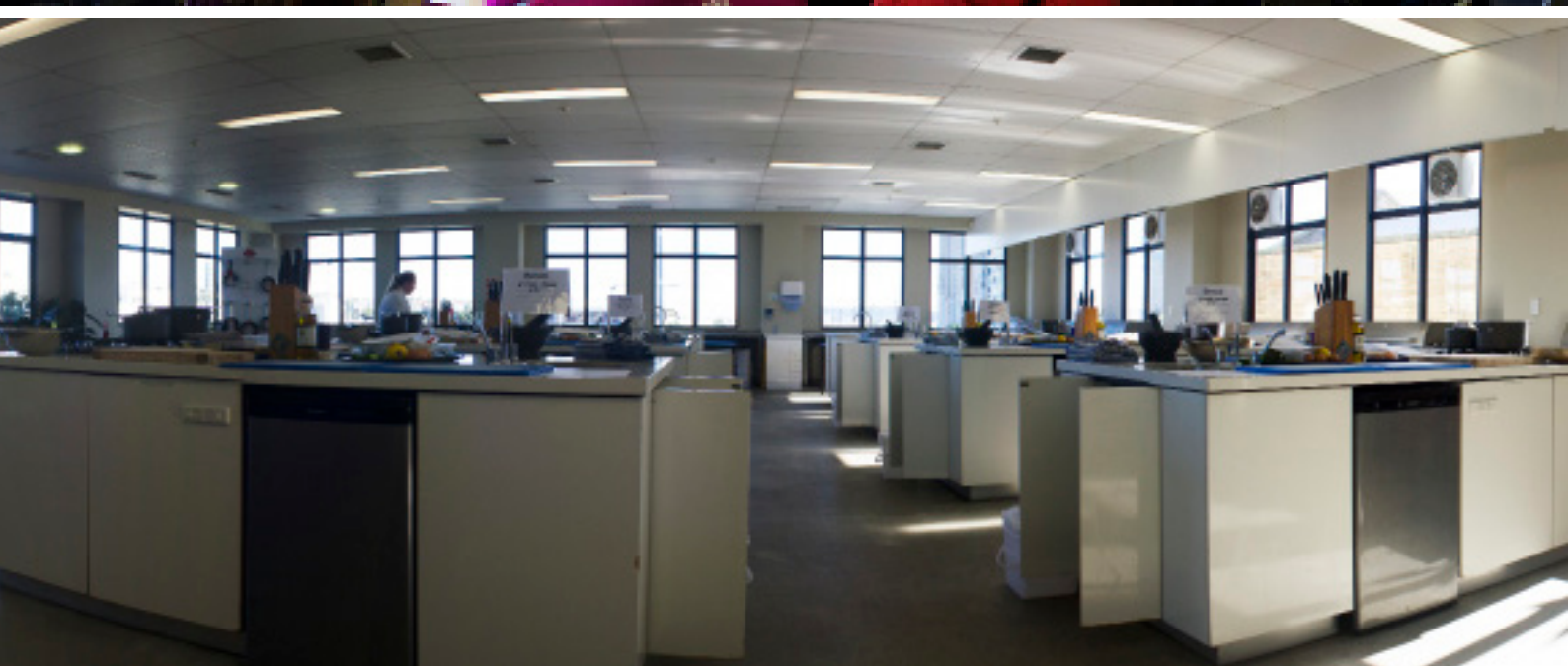
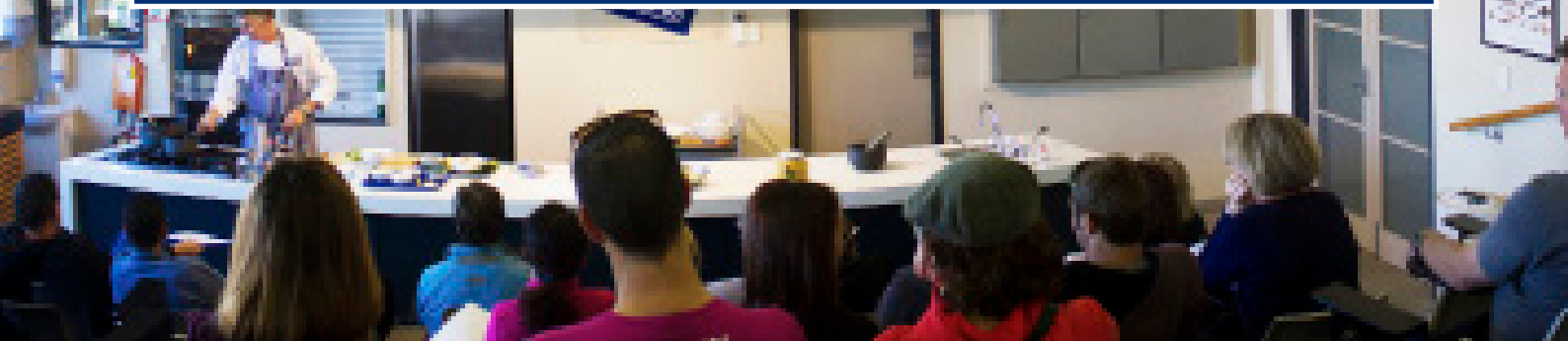
Please note that all prices are exclusive of GST.

For more information and pricing please contact Lynne on (09) 379 1498.

 [lynne@aucklandseafoodschool.co.nz](mailto:lynne@aucklandseafoodschool.co.nz)



# PHOTO TOUR





# PHOTO TOUR





# PHOTO TOUR





# PHOTO TOUR





Look. Cook. Eat.

**TALK TO US**

**ABOUT YOUR NEXT EVENT**



**LYNNE FERNANDEZ**

(09) 379 1498

[lynne@aucklandseafoodschoo.co.nz](mailto:lynne@aucklandseafoodschoo.co.nz)