



# HIRE A CHEF MALLORCA

## Corporate Culinary & Team- Building Brochure

*Your gastronomic and culinary specialist in Mallorca*



# Team Building Corporate Days

**Hire a Chef Mallorca** is the right partner for your **corporate event, conference, incentive or business meeting** in Mallorca, Spain.

We are a skilled, professional and international teams that provide the highest level of service, reliability, and integrity and an understanding of your individual needs and business culture.

We offers **tailor made programs** from a variety of activity and theme options to suit the individual needs **of each client**.

In our culinary workshop the whole group will learn new skills and have fun together creating a selection of tasty Spanish & Mediterranean Dishes.

With an expert Chef on hand with tips and techniques your group will enjoy this challenge however good (or bad) they are on the kitchen. Food always brings people together and this culinary activities creates an environment that promotes creativity, communication and co-operation among participants.

With Hire a Chef Mallorca your business event, incentive or conference is sure to be an extraordinary experience from start to end.

Contact us now and we will come back to you with the correct solution to your needs.

In the next pages you will find a selection of Activities we can offer.



## **Paella Master Chef & Blind Wine Tasting Competition**



### **FORMAT:**

#### **Blind Regional Wine Tasting Competition**

The group will taste 3 different local wines, a red, a white and a rose.

After the wine tasting session, the group will have to taste the wines drinking them from a black wine glass without having the possibility to see the colour of the wine.

#### **Paella Master Chef Cooking Class Competition**

Our Chef will prepare live in front of the group the most popular classic Spanish dish Paella.

The instructions on how to make the paella can be given in English or, the more challenging option in Spanish.

The group will then be divided in 3/4 smaller groups and each one of them will have to prepare a large Paella dish.

We would normally add extra ingredients that are not normally used to prepare Paella, and the groups will need to make sure they only use the correct ingredients.

Once all the Paellas have been prepared the Chef with the client Senior Management will have to choose the best Paella.

After the competition, the group will be eating what they have prepared.

The lunch will consist of a selection of Tapas to start with followed by the Paella they have prepared. All served with a selection of local wine.

The client can choose to do both activities or just the Paella Master Chef Cooking Class.

### **DURATION:**

2 – 2.5 hours plus the lunch

## Mystery Ingredients Competition

### **FORMAT:**

We split the group into small teams and assign them their own cooking station, knives and utensils.

To begin, you will be split into teams, and asked to delegate a team leader. While the groups get themselves ready, the nominated spokesperson for each team will be fully briefed by our expert chef on the rules and the objectives of the game.

The teams will be given a set of various ingredients including bread, fish meat, a range of in season vegetables and fruit plus a number of spices and condiments.

Each team has exactly the same number of ingredients and their job is to use them to cook a three course meal including dessert

But the fun doesn't stop there. In addition each team will need to create a team name and a team sound, cheer or even a commercial spot.

After the competition, the group will be eating what they have prepared

### **DURATION:**

1.5 - 2 hours plus the lunch





## Watch The Chef & Good Luck Competition

### **FORMAT:**

We split the group into small teams and assign them their own cooking station, knives and utensils.

Teams create their first dish based on a recipe that our chef details. This gives us the opportunity to run through techniques and safety whilst preparing an entree. As the kitchen timer ticks down to zero, teams must plate up their first dish and present it to the head chef for a score out of 10.

For the second dish & the dessert, teams are given a mystery box containing ingredients that they must use. But don't worry, our head chef will watch over the teams to ensure that their creations are edible!

But the fun doesn't stop there. In addition each team will need to create a team name and a team sound, cheer or even a commercial spot.

After the competition, the group will be eating what they have prepared

### **DURATION:**

1.5 - 2 hours plus the lunch



## Market Shopping & Cooking Competition

### **FORMAT:**

We split the group into small teams and assign them their own cooking station, knives and utensils.

The team will be given a set Budget to buy ingredients to prepare a 3 course meal, they will need to go to a Street market or a supermarket (depending on the distance or the time available from the group) to buy all the ingredients.

The team once they arrive at the shopping place, will only have 15 minutes to buy all the ingredients before returning to the Hotel to start the Cooking competition.

They then get 45 minutes to cook and present their stunning dish which will be judged on taste and presentation. Teams score extra points judged on style and attitude/passion. The creations whipped up are always surprising and amazing results.

But the fun doesn't stop there. In addition each team will need to create a team name and a team sound, cheer or even a commercial spot.

After the competition, the group will be eating what they have prepared

### **DURATION:**

2.5 - 3 hours plus the lunch





## **HIRE A CHEF MALLORCA**

**Specialises in Tailor-made Cooking Holidays,  
Private Chef & Wedding Catering,  
Cooking classes,  
Team Building & Corporate Activities in Mallorca**

**Creating memorable culinary experiences  
for our guests**

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