



Hedonizam koji ste čekali

CULINARY TEAMBUILDING WORKSHOPS CONCEPT

Ideas behind culinary teambuilding:

- joint preparation of certain menu consisting of 4-5 dishes
- all led by Il Primo chef (s) and kitchen staff
- a relaxed and fun atmosphere
- strengthening the positive spirit and cooperation
- lunch / dinner for all participants
- training techniques of cooking for the selected menu
- interesting facts and tips for the ingredients that are used
- ideas for combining flavors and textures
- proper use of knives and cutting techniques
- interesting culinary tricks - how to cut onion and not cry, etc..

Number of the participants:

- under 40 people - a standard concept in our cooking school (Dinarska street No.8, Belgrade) - each participant has a place at the table, complete dinner / lunch is served
- from 40-50 people - cooking workshop cocktail style (standing, cocktail food etc) or Il Primo outdoor Garden Party (if weather allows)
- over 50 people - standard concept in an alternative space

Duration of 1.5h - 2.5h cooking, plus lunch / dinner afterwards (total around 4h)

Terms and price

50 EUR per person

(the price includes complete event organization, food, lunch / dinner, drinks: water, soft drinks, aperitif, wine - all with no restrictions on the quantity)

payment- 100% in advance

For the number of participants is greater than 35 - an additional 10% discount

*****Special offer*****

"Becoming sommelier" program - wine are paired with food during the dinner, lecture on how to taste the wine like a professional, groups compete in blind tasting of wine - all led by a professional Somellier from SERSA (Serbian Association of Professional Someliers). The price of this activity is an additional 12 euros per person

* this concept can be adapted to the needs and wishes of the client (menu, guest entertainment, branding space, duration, gifts for the participants ...)

I stay at your disposal for any other information you might need.

Kind regards,

Slobodan Radeta