



TEAM BUILDING & CORPORATE EVENTS

Cookability® is a hands-on cooking school located in Bowral, in the Southern Highlands of NSW. With a focus on creating delicious fresh meals either in teams or individually, and having fun in the kitchen, Cookability® can organise the ideal corporate event to fulfil your conference needs. From team building, competing in a culinary challenge, to creating a fantastic meal for everyone to enjoy Cookability® can help you design the ideal activity event.



COOKABILITY PTY LTD www.cookability.com.au

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CORPORATE EVENTS MAIN MENU

OPTION 1 - COMPETITIVE TEAM BUILDING “Pasta Making”



OPTION 2 – COMPETITIVE TEAM BUILDING “Hidden Agenda”



OPTION 3 – COMPETITIVE TEAM BUILDING “The Croque en Bouche”



OPTION 4 – 1hr GROUP ACTIVITY “Labneh Creations”



OPTION 5 – COOKING CLASS “Pizza and Bread Making”



OPTION 6 – DESIGN YOUR OWN EVENT





OPTION 1 - COMPETITIVE TEAM BUILDING “Pasta Making”

\$120.00 per person

Teams are challenged to work together to design and create their own favourite pasta and turn them into ravioli, fettuccine or lasagne for example. With hands-on assistance from the Cookability® Team, groups will compete to make the best Pasta and Sauce meal and every dish can be enjoyed by everybody at the end. A great event to help develop planning, communication, time management and productivity skills with delicious culinary rewards.



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OPTION 2 - COMPETITIVE TEAM BUILDING “Hidden Agenda”

\$120.00 - \$140.00 per person

A surprise selection of ingredients awaits the delegates who must work together to create a 2 or 3 course meal in a set time that can be eaten and enjoyed by everybody at the end. This is a great creative event that involves planning, time management, creativity, communication and organisational skills. Hands-on culinary skills and assistance will be provided by the Cookability® Team to help each delegate succeed.



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OPTION 3 – COMPETITIVE TEAM BUILDING “The Croque en Bouche”

\$130.00 per person

Team work comes to the fore in this competitive and challenging culinary activity. Teams can compete against each other to make the biggest, best and most delicious Croque en Bouche making each step from scratch. Help and assistance will be given by the Cookability® Team to build confidence, develop skills and help each group make their masterpiece. Planning, communication, patience and time management skills are exercised during this activity.



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OPTION 4 – 1hr GROUP ACTIVITY “Labneh Creations”

\$55.00 per person (20 people minimum)

Short on time? We’ve the perfect 1hr group activity guaranteed to energise your team. This hands on activity is educational, interactive and loads of fun. Using freshly made cheese from the Cookability kitchens, individuals will mould, flavour and jar their very own Labneh to take home. This activity is portable and can come to you, just let us know and we’ll quote you on enquiry. “Blessed are the cheese-makers”... *Monty Python Life of Brian*.



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OPTION 5 – COOKING CLASS “Pizza and Bread Making”

\$125.00 per person

This is a great workshop that brings out the culinary skill in everyone from the amateur cook to the budding master chef. Build confidence, enjoy friendly competition, and achieve great satisfaction from your creations. Learn all of the skills required to make a beautiful loaf of bread and make a perfect pizza from scratch topping it with beautiful fresh ingredients.



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OPTION 6 – DESIGN YOUR OWN “Tailor Make Your Own Event”

Price on application

Do you have some great ideas for a Team Building or Corporate Event? Seen or heard about something that you and your colleagues would love to tackle? We are very happy to work with you on tailoring and building your own event however bizarre or extraordinary.



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CORPORATE CLIENT TESTIMONIALS

Melissa Anderson | Marketing and Executive Assistant | Pernod Ricard | August 2016

Our Marketing Team had a fantastic day with the hidden agenda cooking class! Alex was amazing throughout the booking process and so helpful on the day. With 6 teams (a group of 30), we were all able to make some amazing meals and this class has definitely inspired us to cook more and be creative!! Thanks again to Cookability and the team! We hope to be back again one day!

Tony Feneziani | Head of Research Solutions ANZ | Merck | August 2016

The activity was very well organised and managed and the evening was enjoyed by all participants. To add, Lucinda was an excellent and very engaging instructor. I'd highly recommend Cookability for team building events because these events encourage and facilitate good and positive interaction between all participants.

Sarah Pinder | Sales | Nestlé | May 2016

Thank you Alex for a wonderful hands-on cooking experience – our team really enjoyed the 'Hidden Agenda' cooking class! Not only did we all learn a lot about different cooking techniques, but we enjoyed a delicious meal and had a joyful time in the process. We are looking forward to coming back again and would recommend your classes as a fantastic team building experience.

Courtney Gubbins | Executive Assistant | Amaysim Australia

The mystery box (hidden agenda) cooking class at Cookability was fantastic and extremely fun! It was the perfect team building activity for our small team of 12 to end our offsite meeting. Alex and the team are fabulous, and provided us with all the equipment and tips we needed meaning some excellent dishes were created! I would definitely recommend this to anyone in the area wanting a fun and rewarding team building experience.

Executive Assistant to Head of Retail | Asset Management | Lend Lease

We went to Cookability for a corporate function earlier this year. We had a new CEO commence in our business who had worked in New York, so we had to impress her. The night went amazingly well and each and every one of the staff at Cookability went above and beyond in helping the night to flow easily.

The new CEO commented to me that it was the best team building event that she had ever attended, and she has worked globally, so that is a true testimony to Cookability of how well run and organised the event was!

Everyone that attended was so impressed and they continue to talk about it today, some 5 months later. We had a fantastic time and I would highly recommend Cookability for any team building event. We will definitely be back for round 2!



Brent Tyrell | NSW State Manager | AH Beard

We had such a fantastic time and we can't thank you enough for the experience. We searched for such a long time to find a suitable team building experience, and we are so happy to have picked Cookability. Your team was so professional and it made the evening an absolute hit, hard to believe we had so many chefs in our team. We are looking forward to booking our next event with you.

Brooke Willoughby | Thomas Learning and Development Manager | Novotech®

Thanks so much for a wonderful afternoon. The overwhelming response was that everyone loved it and we were all incredibly impressed with our desserts. The staff were wonderful and extremely helpful throughout the whole event.

