



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	
Availability	Year-round, all-day, Monday - Sunday	
Location	At your choice in whole Switzerland, at your company, at your hotel, in a restaurant or on a boat	
Group size	15 – 80 persons, smaller groups on request	
Price per person	CHF 59.00	
Included in the price	- Gastro team challenge - 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	- 7.7 % VAT - Possibly room rental	
Additional options per person	Wine seminar with 5 Swiss wines (1h) Aperitif Lunch or dinner Bus transfer	CHF 49.00 Price on request Price on request Price on request
Languages	German, English	

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.
