



Team cooking

Swing the wooden spoon together as a team

You experience yourself as the perfect host and culinary artist. Under the expert guidance of an experienced chef and gastro professional, a 4-course menu is prepared and enjoyed together in the kitchen. Each participant receives the recipes for cooking. This is fun, also strengthens the team feeling and the cozy get-together. The ideal combination of team spirit, fun and culinary enjoyment.

If the time window allows, a Gastro Team Challenge or a Swiss wine seminar can be booked in advance.

Duration	4 h	
Availability	Year-round, Monday - Sunday At noon or evening (Aarau, Biel, Lucerne, Solothurn, Zurich) Only evening (Basel, Berne, St. Gallen, Zug)	
Region	Aarau, Basel, Biel, Lucerne, Zurich Berne, Zug St. Gallen Solothurn	50 p. 40 p. 25 P. 20 P.
Group size	12 - 50 persons, smaller groups on request	
Price per person	12 - 24 persons 25 - 50 persons	CHF 179.00 CHF 169.00
Included in the price	<ul style="list-style-type: none"> - 4-course menu (starter, soup, main course, dessert) - Finger foods for aperitif - Recipes for re-cooking - Chef with team incl. travel expenses - Menu card with company logo - Rental cookware (chef's hat, apron, kitchen towel) - Kitchen rental - Washing up, cleaning work - Photos of your event - Handling fee 	
Not included in the price	7.7 % VAT Unlimited beverage package (white wine, red wine, beer, mineral water, orange juice, soft drinks, coffee)	CHF 30.00 / p. CHF 17.00 CHF 49.00 CHF 49.00 Price on request
Additional options per person	Chef's hat with company logo to take home Gastro team challenge (1h) Wine seminar with 5 Swiss wines (1h) Bus transfer	CHF 17.00 CHF 49.00 CHF 49.00 Price on request
Languages	German, English	

We will be pleased to adapt the program according to your wishes.