



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	
Languages	German, English	
Availability	> All year round > At noon or in the evening: Aarau, Büron bei Sursee (LU), Lucerne, Nidau (BE), Oberentfelden (AG), Wil (SG), Zurich > In the evening: Allenwinden (ZG), Basel, Berne, Hünenberg am See (ZG), St. Gallen	
Region	> Aarau, Basel, Lucerne, Zurich > Nidau (BE) > Berne, Büron bei Sursee (LU), Hünenberg am See (ZG) > Wil (SG) > Oberentfelden (AG), St. Gallen > Allenwinden (ZG)	50 p. 45 p. 40 p. 30 p. 25 P. 20 P.
Group size	10 - 50 persons / minimum flate package price incl. until 10 persons CHF 1'790.00	
Price per person	10 - 24 persons	CHF 179.00
	25 - 50 persons	CHF 169.00
	Mandatory unlimited beverage package (white wine, red wine, beer, mineral water, orange juice, soft drinks, coffee)	CHF 30.00
Included in the price	> 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 (from 01.01.2024: 8.1 % VAT)	
Additional options per person	> Chef's hat with company logo or firstname to take away	CHF 18.50
	> Gastro team challenge (1h)	CHF 59.00
	> Wine seminar with 5 Swiss wines (1h)	CHF 59.00
	> Bus transfer	Price on request

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