



Voyage Culinaire

Culinary program with meal, city tour and gastronomic team activities

Our popular and varied culinary program consists of a guided city tour, a 3-course menu in 1 - 2 restaurants, a gastro team challenge with 3 team activities and a short wine presentation of your chosen wines. Mixing the group at each program point promotes variety and communication, as well as getting to know each other better than a conventional visit to a restaurant. The ideal combination of team spirit, entertainment, fun, sightseeing and culinary enjoyment.

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	3.5 - 4.5 h, depending on the program	
Availability	All year round, daily	
Location	Basel, Berne, Lucerne, St. Gallen, Winterthur, Zug, Zurich	
Group size	12 till 90 persons > Minimum plate package price incl. until 12 persons CHF 1'908.00	
Price per person	4.5 h with city tour, gastro team challenge	CHF 159.00
	3.5 h without city tour	CHF 149.00
	3.5 h without gastro team challenge	CHF 139.00
Included in the price	> City tour > Gastro Team Challenge > Room rental for activities > Wine presentation of your chosen wines > 3-course menu without beverages > Menu card with your company logo > Award ceremony with winner prize 360g XL-Toblerone per winner, 100g Basler Lächerli (only Basel) > Photos of your event > Event support > Handling fee > Rhine crossing with Klingental ferry (only Basel)	
Not included in the price	> 7.7 % VAT (from 01.01.2024: 8.1 % VAT) > Beverages	
Additional options per person	> Mulled wine and cookies (November - February) > Aperitif > Bus transfer	CHF 13.50 price on request price on request
Languages	German, English	

We will be 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.

Additional active team activities

Giant Mikado



Giant puzzle

