

# Surprising COOKING CLASS

PREPARE VARIOUS RECIPES AND LEARN TO WORK AS A TEAM THANKS TO OUR UNEXPECTED KITCHEN ACCESSORIES: A CLASS YOU WON'T SOON FORGET!

## CONCEPT

During this cooking class the chef aids you in preparing various recipes. You can cook a full meal, bite-sized foods, pastries or even prepare cocktails. And to spice things up, certain recipes are created while employing our two-person aprons. Your persistence will be rewarded with a finale tasting.

## STRUCTURE

Before the event, choose the recipes that will be created during the activity.

**SEATED MEAL:** Guided step by step by the chef, participants prepare the recipes that will make up their meal. During certain stages they are equipped with accessories that encourage them to work as a team. Once the culinary preparation is finished, participants are invited to grab a cocktail and sit at tables in order to eat what they've prepared.

In addition to the menu, 1/3 of a bottle of wine (red or white) is included per person, as well as both flat and sparkling waters.



**COCKTAIL-STYLE DINNER:** Placed at the workstations and supervised by chefs, participants divide the recipe into steps and then prepare some themselves. Teams are invited to try a different workstation every 20 minutes which allows them to prepare 5 recipes. For some recipes our quirky two-person accessories encourage them to work as a duo. Once the class is completed, participants are invited to drink a cocktail while sampling their creations. In addition to the menu, 1/3 of a bottle of wine (red or white) is included per person, as well as both flat and sparkling waters.



From 8 to  
100 people



2 to 4 hours



Morning,  
late afternoon



Indoors



French and/or English



**PASTRIE:** Advised by a pastry chef, participants take part in the preparation of select steps of recipes based on the theme of macarons or choux pastry. Part of the activity takes place with our twin aprons in order to encourage duets to communicate and help each other. Once the pastries are made a seated sampling is offered. In addition, 1/6 of a bottle of Sassy cider is included per person, as well as both flat and sparkling waters and soft drinks.

**MIXOLOGY:** After each bartender demonstration, participants recreate the cocktail recipes they've witnessed and are invited to drink them once completed. For certain recipes they are invited to cooperate as teams of two while using our unexpected accessories. At the end of the workshop they are free to create a personalized beverage to their liking. The quantity of each cocktail is reduced: between 5cl and 10cl. In addition to the cocktails themselves, bottled water (flat and sparkling) will be offered.

## OPTION

At the end of the class, play while eating with our games: a great way to finish your culinary workshop on a fun and delicious note!

## REQUIREMENTS

Before the event, we will need:

- Your choice of recipes
- The language spoken during the event



## POSSIBILITIES

We can:

- Organize challenges
- Offer a prize if you wish to determine one or several winning teams (see our catalogue)
- Take photos of your guests as they play the game and send you a selection after the event

## ADVANTAGES

In order to facilitate the organization of your event we offer a menu including many recipes to choose from.

## GAMES

Our games can be chosen from the document entitled "Recipe Preparation Games Catalogue".

## PRICES

Contact us to receive your quote.

### ON NE *joue* PAS A TABLE

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