

Build a better team...
... by Dini Catering

*"Have fun with your team
and pulls out the chef in you!!!"*

**Our Cooking Class and Masterchef
courses for companies**

In collaboration with:

Do you need to motivate your team and do something different?

We propose an idea outside the work area that allows the participants to get to know each other better and to forge ties that will result in an improvement in the performance of the work teams.

You will not have to think about anything, you just have to take advantage of our professionals and your team for an afternoon of entertainment in the kitchen, recreating business situations, developing different roles, following strategies and achieving goals in one of the most characteristic gastronomic spaces of the city.

By the hand of our chefs you can choose between integration activities as a "Cooking class" or something more competitive as it is our "Dini Master Chef".

Where:

We have different spaces in the most emblematic places in architecture of the City of Barcelona.

*• **Sarria:** Located in an old palace, a space for cooking ideal for small groups.*

*• **Santaló:** spacious and bright place in front of the Galvany market, in Barcelona. With easy access from the Railways of the Generalitat.*

*• **Poble Espanyol:** It is an open-air architectural museum located on the Montjuic mountain in the city of Barcelona that offers real-scale buildings of the most typical villages in Spain.*

*• **Poble Nou:** An old bread factory transformed into one of the most chic gastronomic spaces in the city*

*• **Sant Cugat:** A plant dedicated to the store and another one for activities in the kitchen. Very close to the Monastery and the city center. With easy access from the Railways of the Generalitat.*



· We go to your company and we take our equipment and assembly to your facilities. We can come to your company to do a team-cooking, organizing the event totally. A good way to surprise your employees or customers.

Our activities:

· COOCKING CLASS:

Along with a welcoming aperitif we will live a small explanation of the cooking class with anecdotes of the type of cuisine you will make (Italian, Japanese, Latin, American or Spanish classic).



Then our team will help you and explain how to make the dishes and step by step you will give shape to the menu.

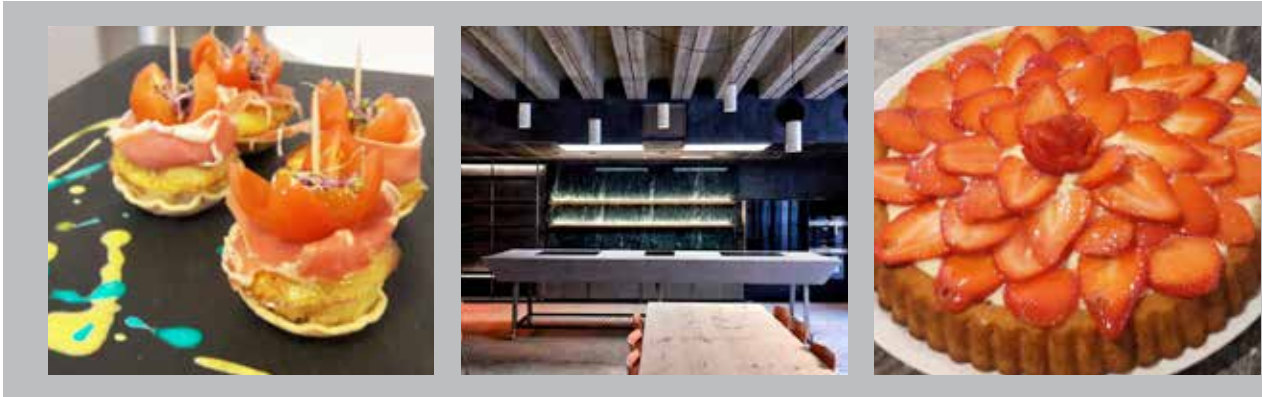
We finish the activity with a group meal / dinner from the menu prepared in a pleasant atmosphere, to the rhythm of a good background music and an exquisite glass of wine.



Our activities:

· DINI MASTER CHEF:

Along with a welcome appetizer we will have a small explanation of the dynamics to perform and with fun questions of the type of cuisine you will perform (Italian, Japanese, Latin, American or Spanish classic) we will name the captains and divide the group into smaller teams.



Then our chef will explain to the participants the menu to be made in the test, the times and the salting of each dish to start the competition where the participants should choose the ingredients of our “market” created for the occasion as well as the preparations and plan the final result.



Finally, our jury will taste each dish and will give the recommendations in each case naming the winning team, who will take a symbolic prize.

We finish the activity with a group meal / dinner from the menu prepared in a pleasant atmosphere, to the rhythm of a good background music and an exquisite glass of wine.

Types of Kitchen:

• **Japanese Cuisine**

- Variety of niguri, rolls
- Rolls of rice leaf stuffed with salmon tartar
- Vegetable woks
- Chicken Yakisoba
- Dorayaki



• **Italian Cuisine**

- Arancini
- Pizzas and Focaccias
- Fresh pasta
- Tiramisu
- Crostata



• **Latin Cuisine**

- Arepas with chicken and avocado cream
- Peruvian ceviche,
- Various tacos
- Argentine empanada
- Potato to the guacaina
- Three milks



• **Traditional Spanish Cuisine**

- Croquettes
- Omelette
- Shrimp Scampi
- 3 types of self-made montaditos
- Seafood Paella
- Catalan cream



• **American Cuisine**

- Cobb salad
- Self-made Veal Burger
- New York Cheesecake



Prices:

<i>GROUPS</i>			
	<i>15 - 30 Pax</i>	<i>30 - 50 Pax</i>	<i>> 50 Pax</i>
<i>Dini Team Cooking</i>	75,00 €	65,00 €	60,00 €
<i>Dini Master Chef</i>	85,00 €	75,00 €	70,00 €

Our spaces and capacity:

<i>GROUPS</i>	
<i>Sarria</i>	<i>12 - 20 people</i>
<i>Santaló</i>	<i>12 - 15 people</i>
<i>Sant Cugat</i>	<i>15 - 25 people</i>
<i>Poble Espanyol</i>	<i>30 - 60 people</i>
<i>Poble Nou</i>	<i>30 - 100 people</i>

We Include:*

- *Personal*
 - *Aprons, caps and implements used in the kitchen*
 - *Food / Dining*
 - *Prize (in the case of Dini Master Chef)*
 - *Digital Group Photography*
- (The activity lasts approximately 3 hours)*

**Note: If you want to make a change in the scheme of the activity, please let us know and we will gladly do it.*

Terms:

- *For reservation and acceptance of the contract, 50% of the value of the service must be paid.*
- *50% of the remaining amount must be paid in the next 3 days after the end of the event.*
- *The number of diners can not be reduced below the budgeted minimum and the final number of diners must be known one week before the date of the event.*
- *The service will be confirmed according to the availability of dates in the requested space, therefore we recommend to book at least 15 days in advance.*
- *In the event that the activity extends more than 3 ½ hours, an increase of the additional hour will be charged.*
- *The activities can be carried out in:*
 - *Morning Schedule (12:00 - 15:00)*
 - *Evening hours (17:00 - 20:00)*
 - *Night timetable (19:30 - 22:30)*

*“Teaming up is the beginning.
Stay as a team, that’s the progress.
Working as a team ensures success. “
(Henry Ford).*



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