



Corporate events at *La Cuisine de Flore*

Why a culinary event for a team building session?



In a restaurant, the kitchen staff forms a team where the skills of each individual make it possible to achieve a common goal: the best quality dishes in order to fully satisfy the customer.

Cooking is a relaxing and convivial activity which promotes collaboration. A cooking class will enable you to strengthen the team spirit, to retighten bonds, to create solidarity, all this in a friendly and relaxed atmosphere.

A dynamic team dedicated to your event

La Cuisine de Flore has been organising for several years now cooking classes for corporate events (*see feedbacks from previous customers page 3*).

Be sure that we will welcome you in a warm and friendly way and that we'll do our utmost to make your event a unique and relaxed moment for you and your guests.

The event can take place in French or in English, it's up to you!



A warm and convivial atmosphere, the cornerstone of our atelier



Because cooking and eating is above all a moment shared with others, the atelier is a welcoming place where you will enjoy cooking in a relaxed and friendly atmosphere!

The Chefs will share with you simply their gestures and "coup de main". Then, it's the ultimate reward at the end of the class, that much awaited moment: we can savour all together the fruit of our efforts!

Astonishing recipes with products of the highest quality!

Recipes that will surprise you and change from everyday life, but with ingredients and kitchenwares that you will easily find at your home: that's what we will teach you!

All the attendees will do personally each step of the recipes: you will therefore eat what you've cooked, and you will be impressed by what you can achieve! You will also receive the recipes at the end of the class in order to cook them again with no worries at home.

We select our products with the utmost care for their taste and qualities, it's the basis of a successful recipe!





The cooking class

4 courses menu

- We cook together a *mise en bouche*, a starter, a main dish and a dessert that we then savour all together after having dressed the nicest plates.



- The *mise en bouche* is prepared in less than 15 minutes in order to savour it immediately with the appetizer : we won't cook with nothing in our stomach!

- You can choose the menu among our seasonal suggestions (see attached file).

Beverages



- Appetizer: 1 glass of white wine;

- Wine: 1/3 of a bottle per person, then to your liking 20€ HT the additional bottle;

- Water, softs (orange and apple juice) & coffee or tea.

Timing



The cooking class lasts for around 1h30, then we savour the meal at our ease.

We can organise the cooking class for a degustation at lunch or dinner time.

Cooking



We cook together the different recipes, you won't be divided into groups as the goal is to stay in one team (except if + 16 pers, then 2 groups for a qualitative service)

The atelier is fully equiped, you don't need to bring anything except your good mood!

Price: 55€ HT per person.



You have a limited budget? Don't hesitate to contact us!



Options you may want to add to the cooking class

CHAMPAGNE AND WINE +

Champagne for the appetizer and personalised wine list according to the menu.

- 1 glass of champagne per person
+ ½ bottle of wine per person.

- **Price:** + 15€ HT per pers.



ENOLOGY CLASS with one of our professional sommelier (*Tim Vandeput, best sommelier of Belgium 2009 or Xavier Nouger, sommelier at Comme Chez Soi*)

- Tasting of around 6 yo 8 bottles.

- The oenology class will be followed by the cooking class.

- **Price:** + 30€ / 40€ HT per pers.



CULINARY ANIMATION

- Culinary quizz with practical and theoretical questions in order to develop easily and naturally bonds between participants, for eg.: make a mayonnaise, beat the whites until stiff, mince a vegetable...

- **Price:** + 20€ HT per pers.



GIFT FOR YOUR GUESTS

You would like to thanks your colleagues or just leave a trail of this event? We can choose together a small or big gift depending on your budget (muffin pans, spatula, gift voucher...)

- **Price:** from +10€ HT per pers.

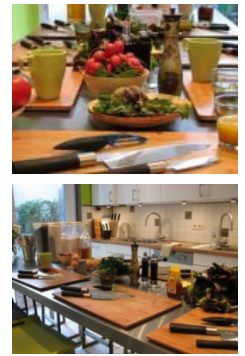


Assembly room

Many companies combine a culinary event with an important meeting: the fact of associating cooking class with such a meeting gives most of the time even more impact to the message you want to pass on and generates in many cases constructive discussions.

- Snack included: beverages (water, tea, coffee, orange or apple juice) + a little delicacy;

- Price: 150€ HT for a period of around 3 hours.



Additional information



The classes can be given in **French** or in **English**.



Team building sessions are organised for **groups** of 8 to 30 persons:

- for a group of **6 to 8 pers.**, an additional charge is requested: + 10€ HT per pers.

- for a group of **more than 16 pers.**, the culinary and oenology activities can be done alternately; in every case, the group will be divided in 2 in order to provide a service of quality.



We organise **oenology classes (by itself)** : tasting of 8 wines + *mises-en-bouche* that lasts around 2 hours with one of our professional sommeliers.

- Price: 42€ HT per person.



The prices are indicated **without VAT** of 21%.

They have already cooked with us: feedbacks

Commission Européenne, Electrabel, Solvay, Petit Bateau, Johnson & Johnson, KBC, ING, Kraft Foods, La Poste, Fortis, DeutscheBank, Clinique, Abbott, Euroclear, Cosucra, Delta Lloyd, Exxon Mobile, Danone, Boston Consulting Group, Mc Kinsey, Fintro, BASF, Nuskin, Siemens, UCB Pharma, GDF Suez, Avertim, Toyota, Erec, N-Allo, Shell, Comexis, Vuitton, Electrolux, Novartis, Axa, GSK, Roche, BNP Paribas....

A small message to thank you again for the beautiful evening we passed at your atelier. It was really "extra" from all point of view! Extra-good, extra-rewarding and extra-pleasant!!! All the participants were delighted. As for me, I impress all my close relations thanks to your great cooking tricks! I will not fail to organize again an event in your beautiful kitchen!! Laurence, Abbott.

A big thank you for having animated so nicely our team building evening. The team was delighted & places this activity at the top of all those already done. I won't hesitate to recommend you or reproduce your recipes! Chérine, F9Languages.

Thanks again for yesterday's evening... Each one of us was delighted by the evening, but more particularly by the atmosphere you have created, the professionalism of your class and the result in our plates obviously! Thank you for your conviviality and your friendliness. Olivier, CBC.

We wanted to thank you again for the marvellous evening we passed at your atelier. The team was delighted by the tricks you taught us and by the delicious recipes we prepared! Charlotte, Euroclear.

Thank you so much for the team building cooking class for UCB. We had such a wonderful time and it was a treat being taught secrets of a chef. Really loved the event. Kristin, UCB.