

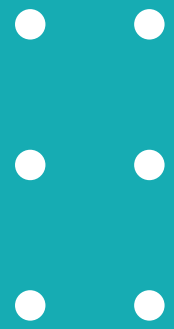
for Teams

EVENT COOKING



smartvillage





introduction
**Team-
cooking**

Cooking and eating together are known to increase the feeling of togetherness! After a successful workshop day, your team spirit will come alive at our unique cooking events! Let our professional team chef take you on a culinary journey from Asia to Mexico.



Our smartvillage

COOKING LOCATIONS



Loftkitchen



74 m2



Max. 145 persons



smart Café



1000 m2



15 persons or more

Option 1

3 courses Menu

30,- per menu
per person

● Inhouse-Location

● Loftkitchen: 99,- € pro Std.*

● Profi-Koch

● 80,- € hourly

● (2h preparation time)

Together with our cooking chef, you will conjure up a culinary menu in a class of its own! The motto is Team-Work! Afterwards, you can enjoy the 3-course menu together and round off the evening with great conversations.

APPETIZERS

- Rainbow Tatar | Tuna | SushiRice | Mango | Black Sesame
- Buratta Caprese & Basil Crema (Veggi)
- Creamy Carrot | Black Passion Fruit | Ginger Foam (Veggi)
- White Tomato Soup | Parmesan Chip (+vegan)

MAIN COURSES

- Don Ceviche | Pike-Perch | Avocado | Sweet Potato | Leche de Tigre
- Salmon Katsu Sashimi | Panko | Salmon | Yuzu-Mayo | Egg
- Dry Aged Chop of Swabian Haellian Pork | Cauliflower Cream | Nut Butter
- Dry Aged Clubsteak from Allgäu Heifer | Hasselback Potatoe | Sour Cream
- Spaghetti Carbonara | Pancetta | Egg | Parmesan
- Risotto Porcini | Porcini & Parmesan (Veggi)
- Roasted Ceasars Salad | Pollo Fino | Croutons (Vegan; with Smoked Tofu)
- Baked Aubergine | Tahini | Pomegranate | Sesame (Vegan)

DESSERTS

- Nougat Soufflé | Kirsche
- Greek Yoghurt | Caramel Nuts | Honey | Pistacchio

Option 2

PREMIUM SUSHI TIME

Are you passionate about sushi and fascinated by perfectly rolled maki or nigiri? There's no doubt about it: preparing sushi is something you have to learn. In this course, our two sushi chefs show you how to make authentic Japanese sushi yourself and what really matters besides the right technique and colourful combinations.

50,- per menu

Per person

Max. 12 persons
optionally vegan

Additional costs:

Inhouse-Location*

Café: 179,- € per hour, or
Loftkitchen: 99,- € per hour

*If necessary, plus final cleaning (80,- € fixed price)

This course is well suited for sushi beginners, but also for people who have already had their first experience with their own rolls or have attended other sushi courses.

Sushi-Chefs

900,- € fixed price



Option 3

GOING SOUTH

Whether it's tacos, tortillas, churros or the secret of the best guacamole - Mexican cuisine is multifaceted and colourful and consists of much more than burritos. This cooking course takes you to the culinary south - to salsa, palm-fringed beaches and fantastic street food.

30,- per menu

Per person

Max. 20 persons

optionally vegan

Additional costs:

Inhouse-Location*

Café: 179,- € per hour, or
Loftkitchen: 99,- € per hour

Chef

900,- € fixed price

*If necessary, plus final cleaning (80,- € fixed price)



Option 4 Cocktail COURSE

What better way to start the evening than with a deliciously fresh and homemade cocktail in your hand? Learn from one of the most experienced bartenders in the scene - an THE DUKE's

- Brand Ambassador. Born in Munich, he has gathered his
- knowledge on his travels around the globe
- and has far more than gin in his repertoire.
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-

20,- for drinks

For 15 persons or more

Additional costs:

Inhouse-Location*

Café: 179,- € per hour, or

Loftkitchen: 99,- € per hour

Barkeeper

80,- € per hour

*If necessary, plus final cleaning (80,- € fixed price)

Our chef
Ben Henger

**Head
Chef**

- ✓ Works as a professional team cook for 20 years
- ✓ Sets his focus on regional & seasonal ingredients
- ✓ Stands for cooking events with an experience character and community feeling
- ✓ Has plenty of tips and tricks in store, which can also be used at home again



with specific
EXPERTISE

As always, we follow the motto: Everyone exploits their full potential in their field of experience. That's why we have additional chefs at our side for every cooking course, who accompanies our team chef with individual know-how and many years of expertise.



Guy

Bartender at heart and Brand Ambassador at THE DUKE Distillery.



Adrian

Sushi master who gained his know-how in Japan.

what our clients say...

FEEDBACK

Personio

"Cooking and eating together was a lot of fun. Our cook motivated everyone and was super nice! It was a truly amazing team-building activity!"

-Fabian Brunn, Product Manager

 Bristol Myers Squibb™

"After our successful team meeting, it was great to start a cooking event. Here, our chef came up with a 3-course menu, which we prepared together with him in a truly relaxed atmosphere. It was a great experience as a team. We will definitely be back!"

-Janina Sterzinger, Associate Director



Questions?
Get in touch!



Robert



Caio

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