



Fire Up A Great Event with Bar-Be School



Bar-Be School Corporate Information Package

© Bar-Be School is a registered trading name of The BBQ School Pty Ltd
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BAR-BE SCHOOL CORPORATE QUOTE

Hello,

Thank you for your inquiry about hosting a Bar-Be School “Corporate BBQ Cooking” event for your team.

We host a range of engaging and team focused BBQ events where all attendees are a significant element to producing the finished product – lunch or dinner! Participants will benefit from a range of team activities designed to engage them and ensure they have an afternoon full of fun, camaraderie and enjoy a delicious 3 course gourmet BBQ lunch. The sessions are hosted by professional chefs and can be held at your workplace, a Bar-Be School location or third party venue.

Our facilitation team consists of:

Ben Farley – Chef Director & Founder

Ben has been working in some of the best kitchens in Sydney and London for over 19 years and brings a professional and engaging style to his presentation. Ben’s food has been exciting attendees at Bar-Be School classes, and is sure to have a similar effect on your guests. He is also a teacher for the Chefs of the future at Tafe and has had marked experience facilitating in the Leadership and Management development arena.

Jason Hannah – Chef Presenter & Operations Manager

Jason is a highly experienced and talented chef having mastered his trade in restaurants such as The Pier in Rose Bay, Four in Hand in Paddington plus The Avenue Restaurant in London. Jason also works closely with the chefs of tomorrow via his commitments to the Tafe students at Ryde College who benefit from his experience. Jason is a founding member of the Bar-Be School Team and his excellence with food has been shared by thousands of attendee's over the years.

Our team activities are focused on being fun and hands-on with a bit of cunning thrown in on the side. Please have a look through the options to follow and don’t hesitate to contact the Bar-Be School team if we can personalise an event to suit you and your objectives or be of any further assistance.

Regards,

Ben Farley
BAR-BE SCHOOL

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CORPORATE TEAM BBQ COOKING EVENT

OVERVIEW

AIM:

- To apply team building theories in an exercise that is competitive, results focused and ensures participants have fun

METHOD:

- Bar-Be School provides a cooking game that is simple and effective in highlighting the benefits of effective teamwork, co-operation and negotiation in the workplace

RESULT:

- The Bar-Be School Team BBQ Event is an opportunity for employees to engage in a competitive exercise whilst gaining great skills in a fun learning & team focused environment
- Team building 'takeouts' that can be applied in the workplace - participants will need to work together to achieve the tasks; where communication is key to the success!
- The participants get to know each other outside of the work environment
- The attendees will be split into at least two groups and the strategic goal is for the group to produce a three course meal on the BBQ with meal components from each group plated and served at the same time
- All participants will be allocated a role to achieve both tactical and strategic objectives
- The tactical goal for each team will be maximising possible points awarded whilst achieving the strategic goal
- All participants can share their success by enjoying lunch or dinner that they have cooked themselves and win prizes for best team player in each group

COMMUNICATION ROLES IN THE EXERCISE

- The Chef Presenter will demonstrate the courses to the group briefs them on how to re-create the dishes in a given time
- Each group has a team leader who is responsible for ensuring the teams deliver the strategic goal and are tactically effective in driving the team. Only the team leader can consult with the Chef Presenter with questions

HOW IT WORKS

- In consultation with yourself, Bar-Be School will allocate participants to teams and / or roles. Each team has cooks, servers and clearers to achieve the tactical and strategic goals
- Participants arrive and are welcomed by Chef Presenter who briefs participants on the format of the session



PLANNING & EXECUTION

- Each Team Leader has a meeting with their teams to ensure that strategic and tactical goals are clear. A timetable and checklist will be provided for all parties
- The Chef Presenter demonstrates the meal preparation for each group
- Each team has a meeting to ensure they have the resources necessary to complete the task

ACHIEVING THE GOALS

- The Cooks in each team prepare the meal, the Servers plate the food for entire group and Clearers keep all section and area clean and clear; all reporting their progress to the Team leader, who updates the Chef Presenter to ensure that all is on track
- Team Leaders are able to ask up to three questions of the Chef Presenter after the demonstration

WINNING

- This is not a race – the goal is work together.
- If the two groups produce the three-course meal within 1 minute of each course serving time, the strategic goal will be achieved and everyone will win
- The group that gains the most points in achieving the strategic goal will win
- Within each group, the team that scores the most points in achieving their tactical goal will win

HOW THE TEAM GAINS POINTS

- Chef Presenters will judge each team, assessing how each team undertakes the task
- The Chef Presenter will inform the Team Leaders of the progress scores by group and will inform the participants
- This will generate a lot of fun, comradery and competition

TEAM ASSESSMENT

Team Assessment will include:

- Following instructions
- Tidiness of work
- Quality and presentation of the meal
- Cleanliness of equipment and workstations at the end

RESULTS

- The Bar-Be School Team Cooking Game provides a great forum for employees to learn about team building in a practical, effective and fun way
- Team formation, planning and performance theories will be applied, and their effectiveness will be evident. These applications can be used everyday
- The positive spirit built up by achieving a shared common task will be the main takeout for participants
- This will be the greatest benefit for the team as the exercise is a reflection of the 'demands' and 'prizes' in the workplace



CORPORATE TEAM BBQ EVENT – OPTION 1

“Cook & Giggle”

Come and join us for a fun and engaging corporate team “Cook & Giggle” cooking day that will certainly have your group “cooking up a storm” whilst enjoying a fun filled afternoon of gourmet delights – a 3 course gourmet BBQ lunch produced by your team.

Your event starts from **\$125.00pp** and is designed for groups of 20 to 40 guests in a 2 team activity. Larger groups are happily accommodated with additional teams and options to suit. This activity includes the following below options:

ITEM:	AMOUNT
Corporate BBQ Cooking Session for 20+ attendees includes all food, experienced professional chef tutorial, cooking equipment, reference material and notes plus use of attendees' aprons.	\$125.00 per attendee Minimum 20 people
As above - Corporate BBQ Cooking Session for 40+ attendees. Teams in groups of 15 to 20 guests.	\$115.00 per attendee Minimum 40 persons
Additional Teams for your Event (includes extra dish for entree and main course plus additional professional chef) 40 + attendees = 3 teams 60 + attendees = 4 teams	\$10.00 per person
Off Premises Event	add \$15 per attendee
BBQ Hire (for Off Premises Event)	\$100 per BBQ
ADDITIONAL EVENT OPTIONS:	
Premium Beverage Packages: <i>3 hours</i>	From \$35.00 per attendee
<i>4 hours</i>	From \$45.00 per attendee
<i>5 hours</i>	From \$55.00 per attendee
Team Attendee Apron	\$20.00
Personalised with Corporate Team Logo Apron	from \$30.00
Team Event Chef's Hat	\$3.00
Team Event Prize Packs: <i>BBQ Chef Essential Pack</i>	from \$25.00
<i>Premium BBQ Chef Essential Pack</i>	from \$40.00
<i>Ultimate BBQ Chef Essential Pack</i>	from \$100.00

N.B - Additional Venue Hire Costs may be incurred for Off Premises Events. All additional costs at external venues will be added to the client invoice on completion of the event.

N.B – Certain venues Drinks packages may fluctuate from time to time. Please request current price at time of inquiring.



CORPORATE TEAM BBQ EVENT – OPTION 2

“Now You’re Cooking!”

Bring the Team together with our strategic team on team BBQ event!

These events is designed to have your group split into teams and have a competitive team cook off – where the winning team is awarded the BBQ Chef Team of the day! Each winning team will be awarded the Best Team Player Award from their team plus the Ultimate BBQ Chef of the Day! A prize will also go to the runner up team for their efforts on the day. This event is fun and competitive and focused on getting each team working most effectively to achieve bragging rights back in the office! There are even points awarded for the best team chant! Can you outdo your competition?

Your team will be set the tasks of working with your designated chef to reproduce a 3 course gourmet BBQ feast which the group then share on completion.

Your event starts from **\$140.00pp** and is designed for groups who want a fun and competitive afternoon in 2 teams and includes the following below options:

ITEM:	AMOUNT
Corporate BBQ Cooking Session for 20+ attendees includes all food, experienced professional chef tutorial, 3 team prizes, (1 x Ultimate Chef and 2 BBQ Team Chef Prizes) cooking equipment, reference material and notes, plus use of attendees' aprons.	\$140.00 per attendee Minimum 20 people
As above - Corporate BBQ Cooking Session for 40+ attendees. Teams in groups of 15 to 20 guests.	\$125.00 per attendee Minimum 40 persons
Additional Teams for your Event (Includes extra dish for entree and main course plus additional professional chef) 40 + attendees = 3 teams 60 + attendees = 4 teams	\$10.00 per person
Off Premises Event	add \$15 per attendee
BBQ Hire (for Off Premises Event)	\$100 per BBQ
ADDITIONAL EVENT OPTIONS:	
Premium Beverage Packages: <i>3 hours</i>	From \$35.00 per attendee
<i>4 hours</i>	From \$45.00 per attendee
<i>5 hours</i>	From \$55.00 per attendee
Team Attendee Apron	\$20.00
Personalised with Corporate Team Logo Apron	from \$30.00
Team Event Chef's Hat	\$3.00
Additional Event Prize Packs: <i>BBQ Chef Essential Pack</i>	from \$25.00
<i>Premium BBQ Chef Essential Pack</i>	from \$40.00
<i>Ultimate BBQ Chef Essential Pack</i>	from \$100.00



CORPORATE TEAM BBQ EVENT – OPTION 3

“Master BBQ Chef Challenge!”

Want to know who is the Master Chef in your Group? Put the Team to the test and have them bring out all stock to see who will be crowned “Master BBQ Chef” and the “Ultimate Master BBQ Team” of the day!

This event is a highly strategic and competitive team focused activity being manned by our professional Judge and Master MC. Each team has its own professional chef who helps the group engage in strategy to “win at all costs” to achieve the best results.

Each winning team will be awarded the best team award for their entire group plus the ultimate Master BBQ Chef of the Day Award for the best player!

Effectively there are 4 ways the team gains points: -

1. Who can produce the best presented dishes and have them served on time?
2. Who can keep their section in the best order and outdo their rival teams?
3. Which team can come up with the best team chant?
4. Which team were able to “get away” with the most cunning sabotage?

The event is a fun and competitive way to ensure your team is full of enthusiasm, plus it also includes a 3 hour Premium Beverage Package to help wet the appetite! The winning team will take away the ultimate bragging rights as “Master BBQ Chefs of the Day!” Your team will be set the tasks of working with their designated chef to reproduce a 3 course gourmet BBQ feast then share in each other’s creations on completion.

Your event starts from **\$180.00pp** and is includes the following below options:

ITEM:	AMOUNT
Corporate BBQ Cooking Session for 20+ attendees includes all food, experienced professional chef tutorial, team prizes, (1 x Ultimate Chef & BBQ Team Chef Prizes x number attending per winning team) cooking equipment, reference material and notes, use of attendees’ aprons & 3 hour premium beverage package.	\$180.00 per attendee Minimum 20 persons
As above - Corporate BBQ Cooking Session for 40+ attendees. Teams in groups of 15 to 20 guests.	\$165.00 per attendee Minimum 40 persons
Additional Teams for your event (includes extra dish for entree and main course plus additional professional chef) 40 + attendees = 3 teams 60 + attendees = 4 teams	\$10.00 per person
Off Premises Event	add \$15 per attendee
BBQ Hire (for Off Premises Event)	\$100 per BBQ
ADDITIONAL EVENT OPTIONS:	\$30.00 per attendee
Premium Beverage Packages: <i>4 hours</i>	+ \$10.00 per guest
<i>5 hours</i>	+ \$20.00 per guest
Team Attendee Apron	\$20.00
Personalised with Corporate Team Logo Apron	from \$30.00
Team Event Chef’s Hat	\$3.00



CORPORATE TEAM BBQ EVENT – OPTION 4 (SYDNEY ONLY)

“Cook & Bowl”

Cook and Bowl” offers the best of both worlds; a 2 hour Master BBQ Chef Challenge plus a fun and relaxing session of Barefoot Bowls at beautiful Waverley Bowling Club.

Your event includes a complimentary beer or house drink on arrival, a 2 course gourmet BBQ Session and a Barefoot Bowling Session including a professional bowling lesson. The session runs for approximately 3 hours but you can take your time on the green.

Your event starts from **\$100.00pp** and is designed for groups of 20 or more guests in a 2 team activity. Larger groups are happily accommodated with additional teams and options to suit. This activity includes the following below options:

ITEM:	AMOUNT
Corporate BBQ Cooking Lesson and Barefoot Bowling Session for 20+ attendees includes drink on arrival, 2 course gourmet BBQ session (all food, experienced professional chef tutorial, cooking equipment, reference material and notes plus use of attendees’ aprons) and Barefoot Bowling (professional lesson and bowling).	\$100.00 per attendee Minimum 20 people
ADDITIONAL EVENT OPTIONS:	
Premium Beverage Packages: <i>3 hours</i>	From \$35.00 per attendee
<i>4 hours</i>	From \$45.00 per attendee
<i>5 hours</i>	From \$55.00 per attendee
Team Attendee Apron	\$20.00
Personalised with Corporate Team Logo Apron	from \$30.00
Team Event Chef’s Hat	\$3.00
Team Event Prize Packs: <i>BBQ Chef Essential Pack</i>	from \$25.00
<i>Premium BBQ Chef Essential Pack</i>	from \$40.00
<i>Ultimate BBQ Chef Essential Pack</i>	from \$100.00

N.B – Certain venues Drinks packages may fluctuate from time to time. Please request current price at time of inquiring.



RUN SHEET EXAMPLE

TIME	ACTIVITY
1:30pm	Guests arrive and enjoy bread and drinks together
1:40pm	Welcome address. Chefs outline the cooking class and go over the rules and activities for the session. All attendee's will be briefed of what will be cooked and given professional cooking demonstrations in a fun and interactive environment
1:50pm	Attendees will prepare the 1st course which will include a hands-on component for all participants as everyone prepares the entrees
2:10pm	Attendees will enjoy their entree component
2:40pm	Attendee's return to the cooking area where the Chefs demonstrate the dessert course. Each attendee will be involved in the creation of this dish
3:10pm	Attendee's return to their section for main course. The Chefs will demonstrate the different main course dishes before the attendees return to the BBQ's to prepare the main dishes and accompaniments
3:40pm	Attendees sit down to a feast where they enjoy the main courses. Chefs will put the dessert on for the attendee's to enjoy after main course
4:00pm	Chefs will serve dessert to the group which they can enjoy directly after their main course
4:30pm	Event is complete. We thank guests for their attendance. Prizes are awarded and course notes handed out to attendee's



CORPORATE TEAM BBQ MENUS:

Bar-Be School can accommodate corporate groups with our range of menus and options. We are also more than happy to put together a menu to suit your occasion. Please contact us to discuss further.

CORPORATE BBQ MENU – 3 COURSES

Suggested Event Menu*

On Arrival

Fresh Turkish Bread with Pukara Estate Olive Oil and Balsamic Vinegar

BBQ Entrée

BBQ King Prawns with Chilli, Lemon and Herb Pesto

Vegetable and Haloumi Skewers (Salsa Verde)

BBQ Main Course

Whole BBQ Roasted Leg of Lamb

BBQ Beef Sirloin with Oven dried tomatoes, Persian fetta and Rocket Salad

Thai BBQ Chicken & Pumpkin Salad

BBQ Potato & Shallot Salad with Roasted Garlic

BBQ Dessert

BBQ Baked Chocolate Malton Pudding with Grilled Strawberries

* Please note menu will be tailored to accommodate any special dietary requirements including vegetarians, vegans or those with other special dietary requirements.



OFF PREMISES BBQ SESSION REQUIREMENTS

- Appropriate covered area to store BBQ's for BBQ demonstrations (if delivered prior to event)
- Small amount of storage area for dry goods and equipment on the day
- Small amount of fridge space for dairy products, perishables and vegetables on and for the day of the class (cleared after class)
- Preparation area / kitchen space for food preparation for classes
- Five trestle style tables for demonstrator's equipment and team preparation and serving etc during the lesson
- Three bins available for use during the class
- Entrée plates and cutlery available for attendees to eat entrée food components
- Wine glasses for wine tasting (for number of guests attending)
- Main course dinner table setting ready for attendee's to enjoy their main course with wine glasses for wine tasting
- Set table, cutlery, napkins etc for attendees. Venue staff to look after clearing and cleaning of plates and cutlery etc
- Available kitchen space to clean Bar-Be School equipment after classes
- For Chefs to be able to access kitchen three hours prior to the event to prepare food for the BBQ lesson (if necessary)

If you have any queries, questions or suggestions please don't hesitate to contact us.



BOOKING POLICY

Making a Booking

Bar-Be School accepts bookings by fax, email and phone up to one week prior to the event.

Bar-Be School accepts credit cards, direct deposit, cheques and Australian Post Money Orders.

50% deposit is required upon booking to secure function date and time.

Unless indicated, all quoted prices are exclusive of GST

All bookings are confirmed once payment has been made and funds cleared. A duplicate receipt will be sent to the purchaser, along with event details.

Bar-Be School will send a reminder email or phone call to the client to confirm a few days before the event and confirm final numbers with the client.

Numbers confirmed 7 days prior to the event will be the minimum numbers charged for. Final payment is due 48 hours prior to the event. Payments are non-refundable.

Cancelling or Postponing a Booking

Cancellations, postponing or transferring a booking can be completed up to fourteen days before the event date without loss of 50% deposit. Please kindly note that after a deposit has been received regardless of the cancellation or postponement date a 10% of gross event quote total or \$300 processing fee (whatever the greater) will be charged or retained for administration costs.

Cancellations, postponing or transferring of a booking made after this time will result in loss of 50% deposit.

Refunds will not be made in the case where numbers drop after confirmed numbers have been made 7 days prior to your event.



For more information on our events, prices and packages, contact our event team on 1300 227 745 or email us at events@bbqschool.com.au

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