

URBAN FOODIES

Team Cooking

*cook laugh
connect.*



GET THE TEAM AWAY FROM THEIR DESKS & INTO THE KITCHEN.

Our professional chefs lead you through a 2.5-hour hands-on cooking experience, sharing tips, tricks and culinary know-how as your team chops, stirs and laughs their way to a shared feast.

Whether your group loves a little friendly competition or prefers a more relaxed, social vibe, we'll tailor the session to suit.

And don't worry, this is a proper meal, not a tasting. You'll cook multiple dishes across entrées, sides, mains and desserts, then sit down together to enjoy the full feast you've created.

The bar opens the moment you arrive and keeps the good vibes flowing throughout the class. You'll cook for around 1 to 1.5 hours, then sit down together to enjoy the meal you've created.

Perfect for team celebrations, client entertainment or just a fun night out with your crew.



CHOOSE YOUR CULINARY ADVENTURE

Spanish BRING THE FLAVOUR OF SPAIN TO YOUR TEAM TABLE.

SAMPLE MENU

Starter: Roast capsicum, potato & jamon pintxos

Side: Spanish orange & fennel salad

Main: Chicken & chorizo paella

Dessert: Cinnamon churros with chilli chocolate sauce

Gluten free, dairy free & vegetarian options available.

Middle Eastern A VIBRANT MIX OF SPICE, COLOUR AND CREATIVITY.

SAMPLE MENU

Starters: Persian spinach & sesame dip

Side: Moroccan flatbreads, Fattoush salad

Main: Persian chicken pilaf

Vegetarian & gluten free substitutions available.

Greek A MEDITERRANEAN MENU FULL OF SUNSHINE AND FLAVOUR.

SAMPLE MENU

Starter: Minted lamb koftas with tzatziki

Side: Chickpea, rocket & feta salad

Main: Spiral spinach & feta spanakopita

Vegetarian & gluten free substitutions available.

Moroccan FRAGRANT SPICES, SLOW-COOKED FLAVOUR AND A LITTLE KITCHEN THEATRE.

SAMPLE MENU

Starters: Zaalouk (Moroccan eggplant), flatbreads

Side: Freekeh & pomegranate salad

Main: Moroccan chicken tagine with pumpkin & chickpeas

Vegetarian & gluten free substitutions available.

Sicilian RUSTIC ITALIAN FOOD, MADE THE OLD-SCHOOL WAY.

SAMPLE MENU

Starter: Eggplant involtini with tomato & capsicum sauce

Side: Parmesan, pear & rocket salad

Main: Scacciata Siciliana with sausage, provolone & olives

Dessert: Zeppole Italian doughnuts with hot jam sauce

Vegetarian substitutions available.



MAKE IT EXTRA SPECIAL

Cocktail on arrival - **\$15pp**

Cheese & charcuterie board on arrival – **from \$130**

Chef Naomi's cookbook – **\$50 each**

Personalised aprons – **\$40 each** (logo required in vector .eps format)

BEVERAGES

The Hill Sparkling	40
The Hill Sauvignon Blanc	40
The Hill Chardonnay	40
The Hill Pinot Noir	40
Imported Beer	8.5
Capi MW & flavoured	4.50

Charged on consumption on the night



OTHER

Kitchen Location	389 Victoria Street, Abbotsford
Class times	Lunch 11 am–1:30 pm Dinner 6 pm–8:30 pm
Price:	\$195 per person
Includes:	All ingredients, equipment, chef instruction and post-class clean-up
Meal:	A complete menu across entrées, mains, sides and dessert you'll leave full and happy.
Minimum:	18 guests (minimum spend of \$3,500 applies for smaller groups)
Duration:	2.5 hours
Booking:	Recommended at least 4-6 weeks in advance to secure your preferred date (festive season books out early)

CONTACT

www.urbanfoodies.com.au

info@urbanfoodies.com.au

+61395905381

[Terms & Conditions](#)