



Cookery Events

- 🛗 Duration: Upto 2 hours
- Requirements: Dependant on guest numbers
- 🛷 Group Size: Unlimited

To view images or find out more infomation, please visit... https://www.kdmevents.co.uk/team-building-activities/cookeryevents/

About KDM Events

Launched in 1990 to tap into the burgeoning Corporate Events market, KDM Events have evolved considerably over the past 3 decades in business – from humble beginnings when events solely consisted of driving vehicles around a muddy field, to the all encompassing event management company that we are today.

Catering for groups numbering from half a dozen to several hundred or thousand, we offer the full range of event services – which could be as straight-forward as just finding a venue for a meeting or providing a stand of archery for a small group, to as complex as a fully managed conference for large numbers where we source the venue, provide the AV, suggest speakers, assist with registration & rooming lists, provide theming & entertainment for the evening... the list goes on!

• Unrivalled reputation in the industry, for quality, service and dependability – which has been earned over the past 30 years and counting.

• These aren't just empty words, but are backed up by our Gold Award for "Best Event Provider" at the prestigious M&IT Awards in 2017, 2018, 2019 and 2020 – these awards are voted for only by clients and members of the events industry.

• We are highly professional, passionate, friendly and do not make empty promises – our goal is to always over-deliver, by using our experience and expertise to shoulder the stresses in delivering a memorable event for you.

Established in 1990



Team Building, theming and entertainment



Voted the UK's "Best Event Provider"



We always deliver memorable events



Meetings, conferences and road shows



Come straight to the end provider

Cookery Team Building Events

From simple masterclasses to focused team-building events, there are many different styles of culinary events incorporating culinary skills form around the world.

Ready, Steady... Cook!

Our expert chefs have a range of cooking activities available for your participants at a venue of your choice, providing a fully equipped 'pop-up kitchen' including all utensils and appliances. Whether you opt for a simple masterclass or a full team building experience your guests will enjoy a hands-on cooking experience taking home new skills and encouraging creativity within the workplace!

Our featured events cover a variety of cuisines from: Italian, Indian, Japanese, and British – which is enjoyed by all at the end of the activity!

How It Works...

Your guests will receive a brief from your dedicated Chef covering the history, health and safety followed by a demonstration before they can get hands on making their own dish – regardless of their cooking knowledge and skills!

Depending on which cooking challenge the group opts for – the agenda will be slightly different. However, following all activities the group will come together and enjoy their dishes – the perfect reward after a long day.

- Encourages creativity, teamwork and allows guests to take home a new skill.
- Flexible event which can be tailored to your group with flexible timings.
- Cooking events covering cuisines from all around the world.

How to book

The booking process is very straight-forward – the basic details that we need to know are the date, venue, number of guests and your chosen event or activity – and we are then able to issue a contract for you to complete your booking.

Once this contract has been returned this confirms the booking of your event, we then issue an invoice for a 25% deposit with the balance due 7 days prior to the event date.

We try our upmost to be flexible when the need arises, so preferential payment terms can be considered and are available for clients that we work with on an agreed Preferred Supplier basis – this also gives the option to consolidate your invoices, by payment of any venue costs also through KDM Events.

The option of payment via credit card is also available should this be easier for you, although a surcharge of 3% applies for payment made via corporate credit cards.

We always greatly prefer to speak with you before an event so that we can get a clear picture of your aims and objectives... so please do contact us for any queries that we can help with.