

Strictly Come Dining

Duration: 3 - 5 hours

Requirements: Room dimensions are subject to guest numbers

Group Size: 8 – 100

To view images or find out more infomation, please visit...

https://www.kdmevents.co.uk/team-building-activities/strictly-come-dining/

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


Voted the UK's "Best Event Provider"


Meetings, conferences and road shows


Team Building, theming and entertainment


We always deliver memorable events


Come straight to the end provider

Strictly Come Dining Team Building Event

In this team event you and your group will go head to head to produce a tasty dish for your colleagues to judge, then it will be their turn to cook for you. In addition each team will be working with professional chefs and luxury cookery stations which have an oven, portable induction or gas stoves knives bowls and lots more!

How it works...

The group will be split in teams with each team cooking a 2 or 3 course meal for the opposing team, an experienced expert chef will demonstrate knife handling skills, health and safety and a demonstration which will be relevant to their category. Each team will be responsible for all aspects of their dishes and tables; this will have to include table setting and serving their hungry colleagues.

Judging, each team gives an overall score of the dishes, giving feedback via a spokesperson on the table, and then the winner from each category goes before our judges to give the final verdict, the criteria the chefs will be looking for are creativity, team work and taste.

The judging criteria will be:

- **Taste**
- **Presentation**
- **Creative use of the ingredients**

Please note: this is a cook and eat challenge, therefore you will need to advise the venue accordingly regarding your catering requirements.

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.