



Virtual Asian Flavours Cookery

 Duration: circa 2 hours

 Requirements: laptop and a secure internet connection!

 Group Size: 6 - 100

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

<https://www.kdmevents.co.uk/team-building-activities/virtual-asian-flavours-cookery/>

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

Virtual Asian Flavours Cookery

Cook along with a top professional chef and learn about spices and how to make the perfect curry from scratch.

We will equip you with essential skills you can build on. We will begin with knife skills, and give an engaging informative talk on Indian spices.

Guests will then enjoy an interactive cookery demonstration and cook along with learning about marinades, masalas and how to cook perfect rice every time and prepare side dishes.

How it works...

We will organise the shopping for you and deliver all the ingredients required for the activity pre-weighed and shipped out in food temperature controlled boxed parcels in line with the food standards agency policies.

What's included:

- Hosted by a Michelin starred chef
- Event parcels sent to your guest's homes (includes specialized ingredients & printed recipes)
- Printed equipment list (guests to provide equipment)
- Chef hats and disposable aprons

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 utmost 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.