

STRICTLY COME DINING



DURATION

180-300 minutes
(including dining subject
to guest numbers)



REQUIREMENTS

Room dimensions
are subject to
number of guests



GUEST NOS.

10-100 guests



You have seen the program now it is your turn, have you got the culinary skill to work under pressure? 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!

Each group will have luxury colour coded stainless steel cookery zones and be working with professional chefs. You will also have access to a commercial oven, modern induction hobs or stoves.

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.

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.

Time management is one of the hardest achievements on our cookery events, teamwork and communication will be a key part of the event. Other criteria the chefs will be looking for are creativity, teamwork and taste.