



elementiconcept.com

EST. 2012



ELEMENTI
cooking school



TEAM BUILDING

*A great day out
Laughter guaranteed...*

Bring everyone together in our chef led cooking classes.

The perfect fun and inclusive activity to suit the whole team.

TEAM BUILDING



PACKAGE 01

Elementi Social Cooking "

Cook, chat, relax... repeat



PACKAGE 02

"Elementi Mystery Box"

Crack the mysteries and get cooking!



PACKAGE 03

"The Elementi Cooking Race"

Run to get the right ingredients, who will win the Race?

BYO DRINKS- NO CORKAGE FEE REQUIRED

WHAT TO EXPECT

Complimentary welcome drink

Amuse-bouche

Complete set of recipes

Choice of the preferred class

Choice of preferred date and time

Apron

Ingredients

Exclusive Chef guidance

Utensils

Cleaning it's on us

"Taste" your Team Spirit!

WHAT OTHERS HAD TO SAY

"Elementi Cooking School is by far the most comprehensive, creative, and inspirational cooking school I have discovered! I am so glad we chose Elementi for our corporate cooking event of 18 people which had been carefully planned out with lots of fun and excitement. I love how Simona approaches food, creating and cooking, making it easy for us amateurs! (Mind you we are accountants who know nothing in the kitchen) Simona recommended a menu of 6 Spanish dishes and the food tastes amazing, it was beyond exceptional! We all enjoyed the feast after the cooking class where tables were set up to have everyone sit down to bond over dinner. Her recipes are easy to follow and Simona is always there to guide us and share wonderful cooking tips. We learnt so much from the 3 hours cooking class. Thank you Simona for sharing your passion with us! We will definitely be looking forward for another cooking session or have you cater and cook more delicious food at our office!"

Deborah C.
WILLIAMBUCK

Get in Touch today!

email: cooking@elementiconcept.com

m.0450 472 299

CATERING

EASY, BREEZY, FOODIE FAVOURITES

CORPORATE OR PRIVATE

Start Entertaining!

Passionate about delicious and well-executed food, we create atmosphere, ambiance and every detail is considered.

Think canapés & finger food, lavish & abundant banquets, grazing stations, or even a garden picnic.

Whatever the occasion, big or small, our menus are tailored to your vision, and help make your unique event feel extra special for you and your guests!

**LET'S DISCUSS
YOUR MENU**



CATERING

some examples

SERVE ME COLD

Salmon Tataki, nori salt, ginger gel v. gf

Silken tofu, spring onions, tamari sauce, julienned ginger, bonito flakes, sesame seeds
v. gf

Petit fillet mignon on croute, pesto & parmesan

Poached chicken on rice, soy chili paste, carrot julienne

Lotus root crisps, balsamic caviar v. gf

Broadbeans , Potatoes, coriander, jalapeno Tostadas v.gf

Roasted lamb, chips, feta, oregano gf

Seared scallops, garden pea puree v.gf

Oysters three ways v. gf

Seared Scallops, crunchy chorizo gf

Roasted cauliflowers florets, sezchuan pepper, pumpkin puree, crunchy nuts v.gf

SERVE ME HOT

Gourmet fish & chips, house made lemon mayo v.

Truffled wild mushrooms, goat curd, hand baked polenta v. gf

Coconut & gf crumb King prawns, homemade lime mayo v.gf

Pulled Pork Baby Taco, corn salad, chipotle mayo

Fish Taco, guacamole, cilantro, sour cream v

Deep fried scallops Kataifi v

Corn pillows, Asian sauce v

Chimichurri charred lamb skewers

THE CLASSIC CORNER (Hot & Cold)

Pumpkin and feta Arancini, salsa verde v

Seasonal vegetarian baby quiches v

House made sausage roll, spicy tomato relish

House made ricotta and spinach roll, spicy tomato relish v

Pecking duck pancakes, star anise plum sauce

Crispy Zucchini baby muffins

Assorted finger sandwich

BOWL ME OVER served individually

Quinoa salad, baby spinach, pepitas, dried fruits v.gf

Gaspacho, crispy croutes v.gf

Grain and pulses cold salad, coriander, red onion, dried cranberries, yogurt v.gf

Harissa spiced lamb shoulder, warm freekeh, crispy zucchini and mint salad

(WITH VEG OPTION)

Lamb saag curry, spiced pilaf rice, yogurt (WITH VEG OPTION) gf

Beef Brasato, soft polenta, gremolata (WITH VEG OPTION) gf.

Pumpkin soup, coconut, lemongrass, coriander v,gf

SWEET ENDS

Petit Four

Crème patissiere, passion fruit tartlets v

Chocolate mousse

Coconut Sugar , Lemon and maple merengue raw tart gf

Raw chocolate & Raspberry bites gf

Pumpkin pannacotta, sage & walnuts praline gf

Lemon pannacotta, raspberries coulis gf

Cinnamon and Doughnuts Pearls

Baklava cigars, honey tzatziki

WHAT OTHERS HAD TO SAY

"The food was amazing and was complimented by the guests throughout the evening."

Stacy F.

I only have one word, Amazing!

Karl K.

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