



Our Team Culinary Challenges are the most popular option for corporate and social groups who want to get together in a fun yet challenging environment.

Groups are split into four national teams (Morocco, Vietnam, Spain and Italy) to battle it out cook-off style for the title of ultimate culinary nation.

Each team is given a series of recipes, the ingredients required and advice from our chef about the tasks ahead. Teams are given time to familiarize themselves with the recipes, then 45 minutes of preparation time is allocated to prepare the appetizers. Once complete teams serve their appetizers - introducing the dishes to the other teams and explaining preparation methods.

Work then begins on each team's main course and dessert with 45 minutes of preparation time allocated to each. Typical recipes prepared within this class include paella with chicken and chorizo, chicken saltimbocca skewers, sweet potato and pea risotto, North African lamb kebabs, rice paper rolls and honey roast pork with soba noodle salad, plus an array of amazing desserts. Bonus points can be awarded by correctly answering the culinary quiz questions.

Finally the desserts will be served and judged, and the triumphant culinary nation will be announced and awarded prizes.

Teamed with any of our Melbourne City Tours, Culinary Challenges represent a great way for groups to not only see the best of Melbourne, but live its culinary delights and culture.

Notes

The event runs for approximately 3 hours. Venues may differ according to group size. All classes require pre-payment to secure the event.

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something
different'**


melbourne
convention + visitors bureau

2010 - 2011 MEMBER

'We literally gave MPT a budget and they did the rest. Maxxam and all its staff simply got on with our job, achieved our goals and MPT delivered the reward. The use of MPT and their corporate packages provides a win-win for the staff and bottom-line of Maxxam.'

Brad Krauskopf, Director - Maxxam

'Happy to report the Vice President of the largest privately owned company in the world thought Suze & MPT were great, so thank you very much & congratulations.'

Jacquie Bayne, Executive Assistant - Cargill Australia Limited