

COOKING IT

Team Building & Adult Events Booking Form

37 Gloucester Road, Bishopston, Bristol BS7 8AD · monica@cookingit.co.uk

01 Contact & company details

Company / organisation name	
Main contact person	
Contact email address	
Contact phone number	
Postal address for invoicing	
Accounts / invoicing email if different from above	
Purchase order (PO) number if required	

02 Event date, time & group size

Preferred event date	
Alternative event date	
Preferred time slot	☐ 11:00 slot ☐ 17:00 slot ☐ Custom time, subject to availability:
Number of attendees venue capacity up to 34 guests	
Event type / occasion	☐ Corporate team building ☐ Client entertainment ☐ Birthday / social ☐ Hen / stag party ☐ Christmas party ☐ Other:

03 Cookoff & main event packages select one

All prices exclude VAT and it is added to your invoice at 20%. Minimum spends cover the baseline group size; additional guests are charged per person.

SELECT	PACKAGE	DURATION & PRICING	CUISINE / FORMAT OPTIONS
☐	Value Kitchen Porter Cookoff	£500 2 hrs · min spend, up to 10 guests £40 per additional guest	☐ Brunch Club ☐ Curry ☐ Mexican Street Food

SELECT	PACKAGE	DURATION & PRICING	CUISINE / FORMAT OPTIONS
☐	Platers Cookoff	£650 2.5 hrs · min spend, up to 10 guests £45 per additional guest	☐ Tapas / Mezze ☐ Small Cakes ☐ Curry ☐ Mexican Street Food
☐	Commi Chef Cookoff	£775 3 hrs · min spend, up to 10 guests £50 per additional guest	☐ Italian (pizza or pasta) ☐ Mezze ☐ Asian Curries ☐ Persian / Tapas Challenge ☐ Mystery Bag ☐ Bake Off
☐	Sous Chef Cookoff	£950 3.5 hrs · min spend, up to 12 guests £65 per additional guest	☐ Any international cuisine ☐ Tapas / Persian Challenge ☐ Mystery Bag ☐ Bake Off
☐	Premium Head Chef Cookoff	£1,300 4 hrs · min spend, up to 12 guests £100 per additional guest Includes soft drinks and one glass of fizz on arrival.	☐ International Cuisines ☐ Bake Off ☐ Mystery Bag ☐ Michelin-style technical challenge ☐ Tapas / Persian Challenge
☐	Cake Decorating Challenge	£450 1 hr 45 mins · min spend, up to 10 guests £40 per additional guest	☐ Cupcake decorating ☐ Large cake decorating
☐	Bake Off Challenge	£650 3 hrs · min spend, up to 12 guests £40 per additional guest	Bake, decorate and take home your own cake.

04

Competitive cooking challenge format

select if applicable

Available for the Commi Chef, Sous Chef and Head Chef packages.

☐ The Great Persian Challenge

☐ The Great Tapas Challenge

☐ Relaxed / non-competitive format

COMMENTS

05 Non-cooking alternatives & entertainment extras

SELECT	ACTIVITY / ADD-ON	PRICING & DETAILS
☐	Murder Mystery Game	£500 up to 10 guests (£30 per extra, maximum 25). Allow 2 hrs. Please bring laptops or tablets.
☐	Sip & Paint Party	£600 up to 10 guests (£30 per extra, maximum 25). Allow 1 hr.
☐	Optional catering	☐ Mezze (£22 per person) ☐ Canapés (£25 per person) Available with any package, not only Sip & Paint. Allow 30 mins.
☐	Karaoke hire	From £150 for the duration of the party.
☐	Musical Bingo	From £150. Thematic song-based bingo.
☐	“The Infiltrated” social content creator	From £200. Photos and videos taken throughout the event.
☐	Structured masterclass upgrade	+£250 supplement. Upgrades an informal cookoff to a formal class.

06 Drinks & bar arrangements

Please select your group's drinks preference for the event.

- ☐ **In-house bar tab** — open a tab on arrival at our in-house bar, settled at the end of the event.
- ☐ **Pay as you go bar** — guests purchase their own drinks individually from our in-house bar.
- ☐ **BYO (bring your own)** — bring your own drinks for the event, £8.50 corkage per person.
- ☐ **Wine flight / custom selection** — bespoke wine selection arranged prior to the event.

07 Venue hire & additional services

SELECT	SERVICE	PRICING / DETAILS
☐	Meeting room hire pre / post event	£125 per hour. Hours needed:
☐	Full-day venue hire 7 hours	£2,000 for up to 14 people (£65 per extra person).
☐	Meeting catering add-on	☐ Breakfast (£8.50 pp) ☐ Refreshments (£4.50 pp) ☐ Mezze-style lunch / dinner (£22 pp)

SELECT	SERVICE	PRICING / DETAILS
☐	Washing-up service	☐ Up to 14 guests (£150) ☐ 15 to 20 guests (£250) ☐ 21 to 26 guests (£300) ☐ 26 to 34 guests (£400)
☐	Apron & hat hire	☐ Apron hire (£5 per person) ☐ Disposable chef hats (£2.50 per person) ☐ Bringing our own aprons
☐	Extra hour venue extension	£100 per additional hour, subject to availability.

08 Christmas parties 2026 festive bookings only

☐ Christmas Meal Cookoff ☐ Any other cookoff from the selection above — please specify: ☐ Fine Dining Experience ☐ Chef's Choice (3-course meal)	☐ Tasting Menu Experience ☐ Exclusive venue hire ☐ Shared event joining option
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15% Monday / Tuesday early bird discount. Applicable for bookings held on Mondays or Tuesdays in November and December.
A surcharge of **£75 per party** applies on Thursdays and Fridays during November and December.

09 Dietary requirements & special requests

Please note any known dietary requirements, allergies (vegetarian, vegan, gluten-free, nuts and so on) or bespoke requests below. Final confirmation is required 15 days before the event.

10 Terms & conditions acknowledgement

VAT. All prices in this form exclude VAT. VAT at 20% is added to your invoice.

Payment terms. The full balance is due within 7 days of booking to secure your date.

Cancellation policy. Full refund up to 8 weeks before the event; 50% refund between 8 weeks and 21 days before. No refunds for changes or cancellations within 20 days. Rescheduling is possible up to 6 weeks in advance. No refunds up to 8 weeks before for November and December events.

Friday / Saturday supplement. A £150 supplement applies to the Value and Platters cookoffs on Friday and Saturday evenings.

Large groups supplement. Groups over 16 people require additional staff at £17.50 per hour per staff member. The number of staff is decided once the booking is made; larger groups may require 4 extra members of staff.

Punctuality. Events start promptly. Extra time cannot be added at the end for late arrivals, and the venue must be vacated at the agreed time.

☐ I have read, understood and accept the terms and conditions set out above.

AUTHORISED SIGNATURE

DATE

How to submit

Please complete and return this booking form by email to monica@cookingit.co.uk. On receipt we will confirm date availability and send an invoice for payment.