



COOKING IT

Team Building Events

Shared cooking, exceptional food and unforgettable corporate events in Bristol.

WELCOME TO COOKING IT

A warm welcome from Monica

Refined to perfection.

We have been running corporate and social cooking events for **12 years**, all year round, honing every detail to guarantee a memorable experience.

Tailored & bespoke.

While we offer popular standard packages, we love tailoring events specifically around your group size, budget, and team goals.

Event scope.

Perfect for corporate groups, client entertainment, adult birthdays, hen & stag parties, and celebrations of all kinds.





OUR STELLAR REPUTATION

Teams come back, year after year

Five-star reviews

Our TripAdvisor track record speaks for itself, with many top regional companies returning year after year.

Star guests

We even hosted the **Bristol City Football Club** squad for a famous, high-energy cook-off team session.

TEAMS WE'VE COOKED WITH

									
									

WHY COOKING IT

More than an activity in a box

Beyond the standard takeaway activity in a box: a genuine moment of connection through hands-on cooking and shared dining.

Cook together, eat together.

Teams prepare their own feast from scratch then sit down at large shared tables to enjoy their hard work with great music and drinks.

Flexible formats.

From relaxed collaboration to high-energy competitive cook-offs, tailored around your company's team objectives.

Venue capacity.

Up to **34 guests** in-house at Gloucester Road, with off-site options for larger groups.

In-house licensed bar.

Open a tab or purchase drinks seamlessly throughout your event. Alternatively you can BYO and pay **£8.50 per person**.





THE EXPERIENCE

The cook-off concept

Cook & eat together.

Prepare your own breakfast, lunch, or dinner from scratch as the friendly competition unfolds, then sit down at large communal tables to enjoy your feast with background music.

In-house bar.

Purchase drinks individually or set up a hassle-free company tab, paid at the end of your event.

Informal competition.

Designed as relaxed, interactive bonding. Upgrade to formal cooking classes for **+£250**.

Takeaway boxes.

You'll be cooking a true feast, so guests are encouraged to bring containers and take the leftovers home.

Packages at a glance

Every package is a minimum spend, not a per-head fee. Groups larger than the included headcount simply add the per-person rate. All prices exclude VAT, added at 20% on your invoice.

PACKAGE	DURATION	MINIMUM SPEND	EXTRA GUEST	CUISINE & FORMAT
Value Kitchen Porter	2 hours	£500 up to 10 guests	£40 pp	Brunch Club, Curry Night, or Mexican Street Food
Platers	2.5 hours	£650 up to 10 guests	£45 pp	Tapas & Mezze, Small Cakes, Curries, or Mexican Street Food
Commi Chef Most popular	3 hours	£775 up to 10 guests	£50 pp	Italian, Asian Curries, Mediterranean Mezze, Persian / Tapas Challenge, Mystery Bag or Bake Off
Sous Chef	3.5 hours	£950 up to 12 guests	£65 pp	International Cuisines, Mystery Bag, or The Great Persian / Tapas Challenge
Premium Head Chef	4 hours	£1,300 up to 12 guests	£100 pp	Michelin - style technical challenge, International Feasts, Mystery Bag, or Bake Off
Cake Decorating	1 hr 45	£450 up to 10 guests	£40 pp	Buttercream design, piping, sprinkles and creative artistry
The Great Bake Off	3 hours	£650 up to 12 guests	£40 pp	Bake from scratch, decorate, and take your creations home



COOK-OFF OPTIONS · ENTRY TIERS

Value Kitchen Porter Cook-off

£500 2 HOURS · UP TO 10 GUESTS · £40 PP EXTRA

- Brunch Club
- Curry Night
- Mexican Street Food

Ideal for fast-paced, budget-friendly team socials with huge flavour.

Platers Cook-off

£650 2.5 HOURS · UP TO 10 GUESTS · £45 PP EXTRA

- Tapas & Mezze
- Small Cakes
- Curries
- Mexican Street Food

A great balance of interactive prep and relaxed dining time.

MOST POPULAR

Commi Chef Cook-off

£775 3 HOURS · UP TO 10 GUESTS · £50 PP EXTRA

Our most popular package for thorough cooking immersion and deep team interaction.

VERSATILE CUISINE MENU OPTIONS

Italian — handmade fresh pasta or artisanal pizzas

Asian curries — fragrant, authentic regional curries

Mediterranean mezze — vibrant small plates

Persian / Tapas Challenge — team-based culinary face-off

Mystery Bag or Bake Off — mystery ingredient tests



ITALIAN · HANDMADE PASTA & PIZZA



COOK-OFF OPTIONS · PREMIUM TIERS

Sous & Head Chef

Sous Chef Cook-off

£950 3.5 HOURS · UP TO 12 GUESTS · £65 PP EXTRA

- International Cuisines
- Mystery Bag
- The Great Persian / Tapas Challenge

A deep dive into complex recipes with plenty of team strategy.

Premium Head Chef Cook-off

£1,300 4 HOURS · UP TO 12 GUESTS · £100 PP EXTRA

- Michelin-Style Technical Challenge
- International Feasts
- Mystery Bag
- Bake Off

VIP perks: includes a welcome glass of fizz, unlimited soft drinks and karaoke.

BAKING & CAKE DECORATING

Sweet challenges

Cake Decorating Challenge

£450 1 HR 45 MINS · UP TO 10 GUESTS · £40 PP EXTRA

Focus on buttercream design, delicate piping techniques, sprinkles, and creative artistry on individual cupcakes or full cakes.

The Great Bake Off Challenge

£650 3 HOURS · UP TO 12 GUESTS · £40 PP EXTRA

Bake from scratch, decorate, and take home your delicious baked creations to share with family and friends.



MADE IN A COOKING IT SESSION

COMPETITIVE COOK-OFF EXTRAS

Raise the stakes

Choose the Mystery Bag cook-off, or either of the two Challenges: Persian or Tapas.

Mystery ingredient.

Add mystery ingredient tests to guess the secret additions.

Plate like a chef.

Compete in visual dish presentation and artistic plating under chef master judging rules.

Blind taste test.

Put your team palate to the test by blind-guessing secret ingredients in opposing dishes.

Speed test.

Team speed tests to score rapid prep points.





NON-COOKING ALTERNATIVES & ADD-ONS

Beyond just cooking

We also offer premises hire for non-cooking entertainment. Transform your party package into even more fun.

Murder Mystery Games £500
2 hours · up to 10 guests, £30 per extra (max 25) · bring laptops or tablets

Sip & Paint Parties £600
1 hour · up to 10 guests, £30 per extra (max 25)

Musical Bingo from £150

Karaoke from £150
Bring out your team’s inner showstar. Duration of the event.

The Infiltrator from £200
Dedicated photo and video content creation

Optional catering £22 pp
Available with any package · mezze £22 pp, canapés £25 pp

Quizzes and games also available on request. All prices exclude VAT, added at 20% on your invoice.

CHRISTMAS PARTIES 2026

Festive feasts & team socials

Combine your festive team building with your Christmas meal out in one single, seamless event.

Custom formats.

Choose from a 3-course chef's choice, battling fine dining, or bespoke tasting menus with wine flights.

Fully inclusive.

Complete dietary and allergy catering: vegan, gluten free, halal and more.

Early bird discount

Enjoy 15% off for bookings on Mondays or Tuesdays in November and December.





ESSENTIAL EVENT INFORMATION

Planning your day

Location & access.

37 Gloucester Road, Bristol BS7 8AD. Free daytime parking and 5 minutes from Redland and Montpelier stations.

Standard slots.

11:00 or 17:00 starts. Friday and Saturday evenings carry a **£150** supplement on Value and Platers. We can also work around any other time, subject to availability.

Meeting space & full day hire.

Pre or post event room hire **from £125 per hour**, or full-day 7-hour venue hire at **£2,000** for up to 14 people (£65 per extra person).

Optional add-ons.

Washing-up service from **£150**, by group size (up to 14 £150 15–20 £250 21–26 £300 26–34 £400). Apron hire **£5 pp**. Hat hire **£2.50 pp**.

MORE INFORMATION, PLEASE CONTACT

Ready to cook together?

Contact Monica and the team to tailor your event today.

monica@cookingit.co.uk

07765 844763

WWW.COOKINGIT.CO.UK · 37 GLOUCESTER ROAD, BRISTOL BS7 8AD

