



Corporate & Group Events



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Director

The New Zealand School of Food and Wine (NZSFW) is a specialist culinary school offering courses in cooking, hospitality and wine.

Why are our food and wine programmes so good for your team?

They are a great way for your team, colleagues, partners and/or clients to have a fun and rewarding team building experience.

- The format of the programmes encourages co-operation and sometimes healthy competition!
- Helps develop open and effective communication
- Provides a safe and neutral environment for team building

NZSFW is the only professional school in Auckland to offer certificates in both cooking and wine, including the prestigious British-based WSET courses – Wine and Spirits Education Trust. These are highly sought after qualifications in the wine and spirit industry.

Please contact us directly for an individual quotation.

T: (+64) 9 377 7961
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THE NEW ZEALAND
School of
Food & Wine

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Visit our website for part time
wine, cocktail and cooking
programmes.

foodandwine.co.nz

Food & Wine Dynamics

How do you make successful food and wine pairings?

The mysteries of successful food and wine pairings will be revealed as your group enjoys discovering how your palette works and why certain foods enhance, while others detract from the wine experience.

Get a group together for this fun evening and we will explain, through a selection of food and wine pairings, how your palate works.

You will discover and learn how we identify sweetness, acidity, saltiness, and bitterness and how certain food pairings enhance, while others detract, from the wine experience.

At the end of the evening, you will have a better understanding of the dynamics of food and wine pairing and have more confidence in selecting wine varieties and styles to accompany your meals.

Six course tasting menu with 8 wines.



- Minimum numbers: 15 pax, Maximum numbers: 60 pax
- Menu & wine selection can be themed to a country or region
- A tasting menu can be customised to your preferences

Team Wine Tasting & Quiz Night

Get together a group of friends, colleagues or clients to up-skill your wine knowledge. Learn how to taste just like a professional. To test your new found knowledge, we have designed a wine quiz where groups of 3-5 compete with each other for a final prize.

The first part of the evening is a wine tasting tutorial, talking about the aromas and identifying flavours in wines. This is followed by a discussion of the major New Zealand or international wine regions. The second

part of the evening is the wine quiz, which involves questions about each of the mystery wines tasted, during a blind tasting.

This evening is informative yet casual and guaranteed to be lots of fun. At the end of the evening you will leave with more confidence for occasions when you go to make a purchase in a wine shop or select from a wine list in a restaurant. Platters with cheese, charcuterie, antipasto, breads and dips will also be served.



- Minimum numbers: 15 pax, Maximum numbers: 60 pax

Team Cocktails

Have fun learning some tips and tricks about how to make delicious cocktails and master the art of bartending. We start with an introduction to the classic styles and then break you into groups to have a go.

Duration: 2.5 - 3 hours

6 course finger-food canapé menu accompanies the event.

Minimum numbers: 10 pax, Maximum numbers: 40 pax



Kitchen Confidential

Under the watchful eye of our skilled chef-tutors, your team will cook and present a four-course menu, prepared to restaurant standard featuring local and seasonal products.

Your team will be divided into groups of 3-5 participants and then allocated tasks by the tutors who discuss techniques and oversee the cooking and presentation.

The ingredients are already set out for each course and recipes are provided for all dishes. Chef's aprons and hats are provided.



The goal is to make a delicious dinner paired with fine wines and shared together in our candle-lit dining room. This is one of our most popular events, teams love the results at the end.

SAMPLE MENU

Smoked kingfish
and slow roasted tomatoes on crostini

--

Classic Caesar salad
with bacon and parmigiano dressing

--

Lamb with redcurrant jus, garlic button
mushrooms, dauphinoise potatoes and seasonal
vegetables

--

Poached strawberries and rhubarb
with rich chocolate roulade
and spun sugar



- Minimum numbers: 12 pax, Maximum numbers: 30 pax

Restaurant for a Night

Create your very own restaurant experience with your team in the roles of sous chef, maitre'd, sommelier and waiter.



Here is your opportunity to experience the dream – to cook professionally in your own restaurant. Your boss, your work colleagues, your clients and even your friends become the cast of characters who run the restaurant for the night!

This is all made possible with the expert guidance of the our professional staff, who will enable you to treat your colleagues, clients or your friends to a wonderful meal.



- Minimum numbers: 20 pax, Maximum numbers: 60 pax
- Cash bar
- Optional extras – Celebrity guest speaker, themed cuisine – French, Spanish, Italian etc.

Team Barista

Discover the art of making espresso beverages. Have fun working the machines that transform coffee grounds and milk into cappuccino and flat white.

We start with an introduction to espresso techniques, discuss the growing importance

of single origin coffees and break into teams to make coffee.

Duration: 2.5 - 3 hours

Minimum numbers: 9 pax, Maximum numbers: 16 pax

