



Team  Cuisine

Your very own Master Class



A new way of experiencing the thrill of cooking and dining

Team Cuisine

Australia has been swept up in the cooking craze.

The challenge of a new recipe, the thrill of a busy kitchen, the satisfaction of a finished product.

ANZ Stadium has combined those ingredients to deliver Team Cuisine – a new era in team building solutions.

Sharing wonderful food, premium wine and great conversation has long been a hallmark of healthy social connections and Team Cuisine delivers the lot.

Team Cuisine is a unique and exciting team building program which promises to leave your guests refreshed, united and inspired.



The Method

Guests will arrive in ANZ Stadium's five-star production kitchens and discover they are about to become chefs for the day.

Enter ANZ Stadium's dedicated hospitality staff who will help calm any nerves with a delicious selection of canapés and premium beverages.

Adorned in the appropriate kitchen attire – personalised with the guests' name and company logo – the group will then be split into three teams.

Assigned the challenge of creating either entrée, main or dessert, each team will be required to work together to devise a masterpiece (fingers crossed!) from a cryptic box of ingredients and kitchen equipment.

Don't worry. Each team will work under the guidance of one of ANZ Stadium's fantastic Master Chefs. You might even be able to extract key information or extra assistance with a bribe or two.

Guests will experiment with incredible flavours as well as their own creativity to produce a gorgeous three-course meal for the entire group to sit down and enjoy.

There will be a winning team, as judged by our Executive Chef, but every guest will leave ANZ Stadium with a fresh approach to the kitchen and a strengthened grasp of team work.





The ingredients

Team Cuisine takes about four hours and is generally hosted during a lunch or dinner period.

The minimum group size is 15 but we can host up to 55 guests. Special menus can be designed to incorporate specific dietary requirements.

As part of your all-inclusive package, participants will receive the following:

- Embroidered chefs jackets with individual's name and company logo
- Chefs hat and apron
- Delicious canapés on arrival
- All food, beverage and equipment required during the program
- Themed function space in which to enjoy your creations
- Complimentary background music
- Master Chefs and professional wait staff
- Complimentary departure gift

Enhancements, such as live bands, photographers or transport, are available upon request.

*For more information and bookings please contact
ANZ Stadium on (02) 8765 3032*