



# Menu

## Themed Events



**Fun.Food.Focus** events are perfect for teambuilding, conferences, birthdays, Christmas parties, client entertainment or groups of friends.

While our themed events might transport your taste buds to Tuscany or Marrakech they can be held at your premises or a location of your choice.

**Add a side dish like entertainment or themed cocktails to create your perfect event.**

Or if an item is not to your taste we can **tailor** an event to your requirements and budget.

Bon Appetite!



p. 08 8271 1173

m. 0403 374 183

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### Moroccan Casbah Nights

Our Moroccan chef will guide your team through the bustling souks of Marrakech with the flavours of aromatic cardamom, earthy paprika and rich cumin.

You'll create a meltingly tender slow cooked tagine and can choose to prepare your own spice mix\* to recreate the dishes at home.

### Rustic Italian Long Lunch

The simple joy of creating a hearty bowl of pasta grows as you learn to make the perfect baked ham fettuccini and cook a modern twist on a traditional tiramisu.

Then break a crusty continental loaf with your team and enjoy the fruits of your labour over a glass of wine.

### Sushi Samurai\*\*

Experience the elegance and the drama of Japan while learning to create stunning scattered sushi and Japanese pancakes. An impressive dinner party h'orderve and a healthy snack.

For extra authenticity add Karaoke\* and see who has the X Factor!

### Thai Temptations\*\*

The land of a thousand smiles holds the key to fresh, tropical and complex flavours. Unlock them through a traditional Phad Thai and replicate the authentic tastes of beef with basil.

You'll never need that Thai takeaway again.

### North Indian Feast

Step into the shadow of the Taj Mahal to learn the breathtaking North Indian recipes for beef rogan josh and chicken tikka. These recipes are handed down the generations for you to enjoy.

Finish with warm Indian doughnuts to complete your experience of dining like a Maharajah.

\* *May be added to your event as a side dish*

\*\* *May be run as a 1 hour "Entrée Serve" event*

## International Food

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### Masterchef - The Challenge

See the competition between your teams hot up in the Masterchef kitchen as they compete for the grand prize. Judged by a panel of expert chefs and trainers, teamwork is the key, but great food will be created by all.

You choose the teams or we can.

### Junior Masterchef

Join the food revolution and have a Masterchef event for your child's next birthday party or celebration. We'll supervise all the children and ensure a safe and enjoyable day. Plus your child will explore, taste, learn and create healthy and exciting dishes.

Themes can be chosen from pizza to sushi to healthy deserts.

### Pizza Parlour

Pizza, the perennial crowd favourite just got an exciting makeover! Learn to roll and toss the dough like a pro, cooking gourmet toppings like the surprising red grapes, sugar and fennel seeds.

Plus, experience all this in the buzz of an authentic pizza parlour.

### Tapas\*\*

Experience all the flavours of Spain in small mouthfuls from rich meatballs and chorizo in red wine to prawn croquettes. Definitely the most trendy of all food movements at the moment and something all attendees can recreate at home.

### Chocoholics Anonymous

Wouldn't it be nice if the world was chocolate?

Now it can be with chocolate ravioli, chocolate cakes, chocolate custard tarts and chocolate cake decorations. Learn to make these chocolate delights and create your own chocolate world.

## Food Obsession

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### Aussie Fusion

If you can't decide on an international cuisine, Aussie Fusion is perfect. Combining Japanese and Spanish influences with Australian favourites you'll cook up beef with daikon radish sauce and green tea brulee with black sesame parmesan chips.

### Bush Tucker Team

Taste the salt of Australian surf, the earthy spice of the desert and the cooling rush of the rainforest.

Experience this exciting and daring Australia through prawns with hot 'n' shot, kingfish with green lemon myrtle and water chestnuts and tiny quandong crumble pies.

### Other Cuisine Themes Available

- French
- Best of British
- Portuguese
- Middle Eastern
- South American
- Crepe Making
- Indian Bread making

### Wine Maker for a Day

Learn the skill to perfecting a beautifully blended red wine. Your teams will compete to blend the best wine, select a brand name and make a pitch to our wine guru judges. Can be served as a full or half day event.

### Wine / Food Matching\*

Discover the perfect drop to compliment your meal.

An expert wine maker will guide you through this complex maze so you'll be able to select the perfect accompaniment to your meals in the future.

\* *May be added to your event as a side dish*

## Local Food

## Wine List

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### Side Orders to Enhance your **Fun.Food.Focus** Event\*

- Wine matched to your menu
- Themed cocktails on arrival
- Market Tour
- Live Music or Karaoke
- Themed décor
- Chef hats, aprons, t-shirts
- Video record of your event

### Additional Corporate Services

- Education and learning (refer to [www.funfoodfocus.com.au](http://www.funfoodfocus.com.au))
- Golf days
- Health and Lifestyle programs

**Fun.Food.Focus** events can be designed to achieve your corporate goals, whether that's a strategic issue, building core values or a training topic.

Our moderators are trained coaches who can lead a dedicated training session to focus on these issues and then integrate those learnings through the cooking session.

A written report can be provided reporting on the dynamics, outcome and potential of your team.

Other fun corporate options include Golf Days (cooking after the 18th hole) and Healthy Teams Lifestyle Programs to encourage a permanent change towards a healthy lifestyle.

### Gift Vouchers Available

Gift vouchers for cooking classes available.

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## Side Dishes

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