

Simply D'vine Cooking Classes provide the ultimate corporate team building experience. You decide when and how you wish the class to be run. Let us know what you need and we'll create the perfect class for you. So whether your preference is purely social or whether you want team activities, you make the decisions. There are numerous options to choose from.

Option 1

Easy and relaxed hands-on cooking experience. Ideal for smaller groups who are looking for a half day activity with lunch.



Option 2

Take Option 1 and make a day of your team building by extending the time to include your business activities / meeting. This includes fresh baked morning or afternoon tea.



Option 3

For those short of time, bake your own morning or afternoon tea, allow 2 hours for this activity.



Option 4

Ideal for larger groups looking for a day event. This option offers a fun, relaxed event that is a little, or a lot more competitive. After completing several delicious, identical dishes under our instruction, each team will then create their own signature dish. You will be given a mystery bag of goodies, containing common and not-so-common ingredients. Your team may trade an ingredient or two, use your lifeline to call a friend or consult a cookery book... but of course, at a price.

Points and prizes will be awarded or deducted. Also with tongue in cheek - the Simply D'vine Cooking Management reserve the right to disqualify a team or team member for any of the following antics:

Spiking food, starting a food fight, replacing sugar with salt, spying, stealing food, cheating, copying, complaining, sabotaging, or stealing stationary.

Seriously, the Simply D'vine Corporate Cooking Classes really are a unique and enjoyable way of building relationships, improving communication skills and creating a healthy work / life balance.



We can advise and recommend menu selections or you may wish to create your own customized event according to your needs. To get you started, choose from any of the following requirements and allow us to help create for you a truly memorable event:

When

- Day or Evening
- Midweek or Weekend

Duration

- 1.5 to 2 hours
- Half day
- Full day

Choice of cuisines

- Italian (very popular)
- Moroccan
- Indian
- Thai & Vietnamese
- Greek
- Spanish
- Japanese
- Vietnamese
- other preference

You may wish to select a key feature such as

- Decedent & luxurious
- Easy everyday dishes
- Eating for health
- Gluten free
- Dairy free
- Vegan or vegetarian
- Low fat
- Low carbohydrate
- Other

Format Selection

- Hands-on – everyone participates
- Informative & educational
- Team building
- Sit down banquet
- Finger foods or small tastings

Venue

- Simply D'vine home kitchen (small groups only)
- Melbourne City restaurant (larger groups)
- Williamstown café (evenings only)

What people have to say

“The team really appreciated the time and effort that went into organizing and running the day and your recipes have become hits in all of our homes (even the guys!!!).....the feedback from all of the team was that this was one of our best team building and engagement sessions we have had”.

Sandy, Mars Snackfood Australia.

“Was great....created the team spirit we were looking for, food was great...”

Sarah, Interchange Outer East.



“Great to work with the team in a completely different atmosphere, we all had a great time”.

Jade, Muse Hair Gallery.

“Lovely venue, lovely atmosphere, lovely host. All great, really enjoyed the morning”.

Leanne, Bunnings.



“Thank you Lesley, a great enjoyable day. The most fun I’ve ever had at a team/work event...”

Chris, National Bank Australia.

A word from Lesley

I have many health related qualifications, amongst them are Dip. Nutrition & Cert. IV Workplace Trainer and Assessor.

To me there is no greater pleasure than sharing a delicious meal with others. I have always loved cooking vibrant fresh foods.

Equally so, I am fascinated in the many health benefits that food brings, so much so that I actually became a Nutritionist some years ago.

So with my love of cooking and my passion for vibrant food I hope to inspire you to join me in the many cooking classes offered.



Costs

Costs vary according the option and menu chosen as well as the number of staff and the class location. So please contact us to discuss your requirements and to receive a quote for your team building day.

Payment

Full payment required before commencement of class.

Contact Us

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Corporate Team Building

with a difference...