



**CONTACT:**  
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# EVENTS DONE GOOD.

Entertaining, healthy and delicious. We absolutely love what we do and have *11 cooking formats* for all levels of *team building, client hosting or break-out events*. We host safe, high energy and super healthy shows. Teams from 6 up to Food Symphony for groups of 220 in Wellington or Auckland. We also have pop-up formats that run nationwide.

Most experiences combine interactive team building, wonderful dinner and desert, music and a fully licensed bar. Treat us like a cool, funky venue for any event, use one of our formats or we can design a new format to fit your groups objectives.

If you're reading this right now, I just want to say a genuine thank you for working with Social Cooking and for your support.

*Graham Bixton*

Wellington

Auckland

Pop-up Sites

## AUCKLAND

Social Cooking Auckland can host from 6 to 110 people. On the corner of Cook and Nelson st in the Cityworks depot, the venue is central, funky and capable of delivering almost any event.

## WELLINGTON

Social Cooking Wellington can host from 6 to 60 people. On the stunning waterfront by Oriental Parade, the venue is central, stylish and fresh with a wonderful feel.

## POP-UP

We have hosted events as short as 55 minutes at Eden Park, The Langham and have the equipment to travel pop up at the location of your choosing.



CORPORATE



PRIVATE



PUBLIC



POP UP



ENTERTAINING



HEALTHY

## BUSY PERSONS GUIDE

*How much is it?*

We run events that range from \$79 each up to \$139 +GST depending on the team size and format selected.

Do you look after people with allergies?

Absolutely its our core thing, we will design a recipe, greet everyone personally and make sure they are safe.

*Can we BYO?*

No. If you want to save some money we will develop a low priced drinks package and if you want to bring in expensive wine we have a corkage but treat us like a fully stocked bar for all drinks. We are reasonable with our prices, white wine \$35 per bottle and red wine \$39.

Do we all eat together?

Yes, after the cooking action we all sit together whilst CHEF gives TV style feedback, we serve dessert while you relax... and we do the dishes.

*Where are you?*

We have a Pop Up kitchen and Social kitchen venues on Wellingtons waterfront and in Nelson St in Auckland CBD.

What times are the events and how long do they go for?

9 am, 1pm or 6pm at night 7 days. Our pop up events can be 1 hour but most events are approx 3 to 4 hours.

*Who are the chefs?*

Our Chefs are all great cooks that will engage, teach, entertain and make sure your event is full of safe fun, great food, impressive hints and tricks to get you all eating better while cooking in style.

Can we drink throughout?

Yes a drink on arrival and whilst you cook

is absolutely the go, you can control the bar tab limit in place of you can set a limit. We have extension non alcoholic drinks and a taxi partnership to get your guests home safe.

## BOOK AND WIN

Every event booked this month can win a \$2000 chef experience for you and 7 team mates. Mention SOCIAL 1007 to enter!



DELICIOUS

***“Thank you very much for this, we had a wonderful time! Really appreciated everything Graham did for this event”***

*Trisha Tevaga, Retail Credit Coach, ANZ*

## 11 COOKING EXPERIENCES

From uber competitive *Masterchef Challenge* to *Maestro Chef Team Challenges* and *Hells Kitchen* or choose a relaxed team builder format with a recipe demo then the team follow with Chef support. *Food Symphony*, *Blend it like Beckham Smoothie Challenge*, or *Canape and Cocktail World Champs* are for large groups of 25 up to 220 people. *Client hosting shows* are designed to guarantee a safe, wonderful event for customers.

## KEEPING IT FRESH

Most of our new smart ideas come from PA/EAs and event planners. If you have a challenge, new idea or tricky group, tell us and let us get all innovative. We have just released *MASTERCHEF* and *BLANK CANVAS*, two new formats.

***“They came to us and hosted two shows for 90 staff at our theatre in one day. If you want a high energy, hands on, Master Chef style event to motivate and engage your staff, then contact Graham. Thank you Social Cooking for putting on an amazing Master Chef for SKYCITY Auckland”***

*Nicky Dubery Health and Safety Advisor, SKYCITY Auckland*

SOCIAL CATERING