

# Carriages and Canapes

## What is it?

A gastronomic adventure serving up a hearty portion of communication and teamwork.

Challenged to rustle up a selection of exquisite hors d'oeuvres, teams use their own 'carriages' to chase ingredients along a trail of food-related contests – all in the hope of cooking up the tastiest fare and becoming culinary conquistadors.

## How does it work?

An expert chef introduces the teams' challenge – to create fine dining canapes. The teams begin with limited ingredients but can travel to various challenges to collect further items of food.

Teams will split into two parts. One group will remain in the cooking zone and learn how to prepare the canapes whilst the others leave to perform the challenges and win their team ingredients.

The expert chef will be on hand in the cooking zone to provide guidance and assistance and will demonstrate the art of creating perfect hors d'oeuvres.

When the challenges have been completed the team members reform and undertake the final cooking finale together.

## The Challenges?

Create the ultimate team event by selecting as many challenges as you require:

**Blind Tasting:** Wine, cheese, exotic foods, alcoholic spirits – each team samples a concoction of unseen delights. Can they guess what they are being fed?

**Cocktail Making Flair Training:** Discover the perfect Margarita, Mojito or Martini and enjoy a mixology masterclass learning to create and serve cocktails with flair!

**Cake Decorating:** Armed with a piping bag, some icing and a selection of coloured toppings, create a culinary masterpiece to win over the cake decorating judge.

**Jelly & Chopsticks:** How much jelly do you think you can eat in just three minutes? Add some chopsticks to make the challenge more in

**Hidden Marshmallows:** There are some marshmallows hidden in bowls of flour. The team members' job is to find these fluffy treats, without using their hands ....

**Sushi Rolling:** Test your eastern skills and be judged on the presentation of the final result!

**Watermelon Shot Putt:** A true Olympic challenge!

**Pancake Tossing Challenge:** Experts train and judge the teams on this masterful art.

**Coconut Shy:** Don't be shy – hurl a ball at coconuts balanced on the end of a pole!

**Barbecue Challenge:** A hilarious race where teams select giant foam ingredients to put on the barbie, located at the end of the inflatable obstacle course.



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## The Carriages

Each team will have a mode of transport to reach their challenges. Simply pick some of the following vehicles:

**Segways** – 2-wheeled, self balancing machines

**Fire Engine** – For those who want to attract attention. Seats up to 8

**Rickshaws** – Nippy little eastern-style taxis with motor or pedal power

**The Red Barrows** – A professional stunt wheelbarrowing team to taxi teams!

**Horse and Carriage** – A classic, noble form of transport

**Donkey Safari** – Saddle up the donkey, attach the carriage and charge into the distance

**Gladiatorial Chariot** – Live out those dreams from Ben Hur with a classic chariot

**Antique Mini Bus** – Quaint but effective

**Bell Jet Ranger Helicopter** – Up, up and away

**Tractor and Trailer** – Traverse those fields in the traditional way.

## The Cooking Challenge Finale

All teams will be asked to create a selection of luxurious canapes within a specified time limit and using the items they won during the challenges zones. The teams will be under the supervision of the chef, who will judge the teams' final results and declare the winning team.

## What are the benefits and outcomes?

- A truly unique culinary experience
- Delegation, communication and leadership skills
- The ability to work to a deadline
- A lesson about effort and reward – guests only get out what they put in
- An event that allows the group to achieve a common goal.

## Who is it suitable for?

- All ages, genders, organisations and backgrounds
- Teams needing to work together to achieve a goal
- Most effective for 30 or more people

## Enhancements and Options

- Feature a celebrity chef to coach the teams – Ainsley Harriott or Phil Vickery are only a phone call away
- Capture the day's challenges on film for some lasting mementos and reminders about the potential of team work
- Serve up the teams' canapes at a themed evening party to celebrate the successes of the day – and perhaps watch the highlights of the event on a big screen.



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## Timing and Logistics:

<b>Number of people</b>	A minimum of 18 – unlimited.
<b>Duration</b>	1 hour – up to 1 hour and a half depending upon size.
<b>Venue / Logistics</b>	Indoor activity, or alternatively outside with shelter.
<b>What we supply</b>	All instructors and equipment as per client requirements
<b>Pricing</b>	Price on application
<b>Health and safety</b>	Risk Assessed & £10million Public & Product Liability

