

Corporate or private group events

Ways to appreciate and celebrate your team



1. Corporate team challenge

Keep the MOJO in your TEAM

Here's your recipe for the MOST delicious challenge created by your TEAM working together.

Our chef will set up a culinary Olympics of sorts to put your team through their paces. Teams are selected at random or strategically by you, seeing all levels of staff - from every part of the business working together to take home the prize - and most importantly, the bragging rights around the office.

Although hosted by chef, and full of cooking demonstrations and professional instruction, teams must work together to plan, organise and execute their dishes - which are then judged both by their peers, and our staff!

It's fast paced, exciting, challenging, delicious and most importantly - FUN!

Our corporate challenges are a great way to boost morale, build relationships, foster appreciation and emphasise the importance of teamwork in any business or group dynamic.

Price - \$165 Per Person
Includes - Lunch or Dinner with Wine, Beer or Soft Drink.
No. of Guests - Minimum 16
Duration - 3 ½ - 4 hours (you name the duration)

“Highly recommend Food I Am! Friendly, motivated staff, incredible views, delicious food, fun team cooking challenges. We’ve been there twice for team events and loved it!” **Louise Doven - Greenline Australia**

- Menu
- » Middle Eastern Meatballs with Yoghurt Dipping Sauce
 - » Zucchini & Mint Fritters with Lime Aioli
 - » Spinach & Ricotta Gnocchi with Tomato & Basil Sauce
 - » Moroccan Lamb & Haloumi Skewers
 - » Chargrill Vegetable Salad with Rocket Vinaigrette
 - » Chicken Involtini with Prosciutto, Spinach & Sundried Tomato
 - » Orange, Fennel & Walnut Salad
 - » Baby Potato Salad with Zesty Butter
 - » Chocolate Fondant Pudding with Pistachio & Chocolate Strawberries

**FBT Benefits
for corporate
team
challenges**



2. Private Class - Grazing Table-Cook/Create/Style

OR Choose from one of our other menus

The ultimate social class!

Whether for a group of colleagues, friends, hens party or guests who have never met, this class is fun, interactive and laid back in style.

Led by one of our amazing chefs, you will make a signature cocktail and delve into preparing and creating the ultimate grazing table -

featuring house-made breads and crackers and both hot and cold elements to cover all dietary requirements and appetites. Learn how to style and create an unforgettable grazing spread to show off all your creations, you then have plenty of time to enjoy the view and the masterpiece you've created with the class!



Menu

- » Blood Plum and Basil Gin Fizz Cocktail
- » Pumpkin and Cinnamon Pastries with Harissa Yoghurt
- » Chermoula Prawns with Lemon, Coriander & Cumin
- » Beetroot & Za'atar Hummus
- » Housemade Chia, Pumpkin & Sesame Seed Crackers
- » Mediterranean Spiced Lamb with Labneh OR Mushroom Sliders
- » Honey, Walnut and Thyme Baked Brie
- » Housemade Rosemary Focaccia
- » Warm Marinated Olives with Garlic, Fennel & Red Pepper
- » Artisan Cheese & Charcuterie Board
- » Fresh Seasonal Fruits, Nuts and Other Accompaniments

Price - \$175 Per Person

Includes Grazing menu for Lunch or Dinner, Cocktail, Wine, Beer & Softdrink

No. of Guests - Minimum 16

Duration - 2 ½ - 4 hours (you name the duration)

"Having such a beautiful place to hold our event really added to the wow factor, as did the professional staff, unbelievably delicious food and attention to detail. I'd encourage any business looking for a venue to host a corporate event to put Food I Am on the must book list!"

Peta Gilholme - Account Manager, Domain - Riverina & Southern NSW

"Cooking with the team at Food I Am was the perfect end to our creative residency in Wagga Wagga. The evening was fun, the food was incredible, and the team was so caring and flexible to cater to the needs of our group. Thanks Food I Am, we will definitely come back to visit!"

Australia Council for the Arts, Leadership program

3. The Great BARBEQUE Cook Off

Charcoal & BBQ Class

Join our Chef and be guided through different sauces, rubs and spices before making your own marinades and mops and finishing off with some classic recipes to master in your own home.

Menu

- » Tex Mex Cowboy Rubbed Rib Eye Steak with Pickled Jalapeño Salsa
- » Mexican Grilled Corn Salad
- » Charcoal Grilled Pork Baby Back Ribs with Sriracha & Lemongrass Glaze
- » Asian Style Slaw with Chilli Dressing
- » Char Grilled Chicken with Lemon, Rosemary & Chilli Oil
- » Radicchio, Grilled Peach, Goats Cheese & Basil Salad
- » Barbecued Lamb Cutlets with Pomegranate Molasses, Saffron & Honey
- » Charred Eggplant & Yoghurt Relish
- » Spring Onion & Herb Salad OR a delicious dessert option

Price – \$185 Per Person

Includes lunch or dinner with wine, beer or soft drink

No. of Guests – Minimum 16

Duration – 3½ - 4 hours (you name the duration)



4. Spanish Tapas & Paella

Nothing beats the vibe of a Tapas & Paella party. A wonderful food journey through different regions of Spain. A fantastic selection of tapas and paella. Learn the techniques and simplicity of each dish and how to balance the flavours and spice used in Spanish cooking.

Menu

- » Croquetas de Queso Fresco (Ricotta Croquettes with Olives & Lemon)
- » Paella de Pollo y Chorizo (Chicken & Chorizo Paella)
- » Tortilla de Patata (Spanish Omelette with Potato & Onion)
- » Tortillas de Camerones (School Prawn Fritters)
- » Brochetta de Cordero (Lamb Skewers with Labneh & Pickled Green Chillies)
- » Gabanzos Con Espinacas (Spiced Chickpeas with Spinach)
- » Tarta de Chocolate (Chocolate Tart)

Price – \$175 Per Person

Includes lunch or dinner with wine, beer or soft drink

No. of Guests – Minimum 16

Duration – 3 - 4 hours (you name the duration)





5. Conference & Delegate Packages

Food I Am can host sit down conferencing events for up to 200 guests, intimate workshops for 30 or stand up cocktail parties or product launches for up to 300.

We are a premium destination business events, cooking school and wedding venue with a multi-award-winning reputation for excellence, quality, and innovation.

Our venue is perfect for hosting regional conferences, business meetings, product launches, photo shoots, gala dinners, cocktail events, and team building activities.

Our professional events team will handle all your planning, preparation and organisation. The venue can be adapted to meet your conferencing requirements with plenty of inspirational breakaway areas for your delegates.

Food I Am is in a unique location, just 15 minutes from the CBD and airport, in a rural location, high on the hills overlooking the region of Wagga Wagga. Only a short one hour flight from Sydney and Melbourne and less than three hours' drive from Canberra and an International airport.





6. Looking for a unique venue for a private event?

- » An intimate dining experience in our open plan kitchen & dining room
- » Launching a new product on our landscaped grounds
- » A cocktail party on our deck
- » An occasion to rival no other in our spectacular marquee
- » Delicious long lunch tailored to your business objectives

Your guests will enjoy extraordinary views over the region whilst dining in sophisticated surrounds at our rural property.

Chef Jamie Shepley leads our culinary team at Food I Am. It's a stellar combination - with Jamie's experience, our expert events manager Nerida Babic handling logistics and the finesse of our front of house team. A destination venue your guests will remember long after they leave!

Price: \$109 Per Person Lunch/Dinner **includes venue exclusivity**
4 course or cocktail party menu options.

No. of Guests:
Minimum 30 Sun - Thu
Minimum 35 Fri - Sat (minimum numbers varies seasonally)

Duration: 4 hours (with venue exclusivity)

Beverages: Options include a beverage package or pay on consumption.

FOR SMALLER GROUPS -

Cooking Classes (less than 16 guests):
View the scheduled classes on our website and book in your group.

Dinner/Lunch (for less than 30 guests):
View our website for upcoming dinner and lunch events to book a table.



"Food I Am delivered in spades! From the incredibly beautiful venue, to the delicious local produce, to the ease of booking and help in crafting a unique event. I would absolutely recommend to anyone looking to host a unique and memorable event!" **Vanessa - Insight Travel**

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