foodiam

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HUB FOR GOOD FOOD

Group Bookings

PRIVATE EVENTS INCLUDE EXCLUSIVE USE OF THE FOOD I AM VENUE

CHOOSE ANY EVENT FROM LIST BELOW

1. Mediterranean Banquet

Team Building/ Groups

Your private chef for the day will judge the winning group and award prizes
Min 15 people - Max 40 - $135 per person - 4 hrs hands on cooking class (NB - timeframe can be shortened)
Includes wine, beer & softdrink (base package) with shared meal & recipes.

- Fringe Benefit Tax Free & fully tax deductible as training

2. Private Cooking Classes:

Min 15 people - Max 40 - $135 per person - 4 hrs interactive cooking class (NB - timeframe can be shortened)
Includes wine, beer & softdrink (base package) with shared meal & recipes.

3. Italian Long Lunch/Dinner or Macarons/High Tea

Hens partys/ Get togethers/ Farewells

Min 15 people - Max 40 - $130 per person - 4 hrs hands on cooking with private chef (NB - timeframe can be shortened)
Includes wine and CHAMPAGNE (base package) with shared meal & recipes.

- Gift pack can be arranged as optional extra

4. International Food Festival:

A cocktail style party where guests can mingle with chefs preparing and platting up eight delicious canapés whilst sipping on champagne, wine, beer or soft drink (base package)
Min 20 people - Max people 50 - duration 3 hours.
Choice of two menus 1. $100 per person 2. $115 per person

- Lucky door prizes included

Tailor make your event – choose a hands on cooking class or sit back and relax with a dining experience!

Tania 0427 250 498 | events@foodiam.com.au | www.foodiam.com.au

5. A Taste of Italy or Asian Fling:

2 hour class for the time poor Minimum 16 people - Max 40 people - $104 per person - duration 2 hours Includes wine, beer & soft drink (base package) with shared meal, lucky door prizes included.

6. Exclusive Chefs Table:

Sure to impress! Feel an intimate part of the restaurant kitchen with our Chefs Table

Your private chef will provide commentary on the menu selection, food parings and concepts and answer any questions whilst preparing a superb dinner....your guests sit back, relax and watch the theatre of a la carte dining unfold with pared wine to match menu.

Min 15 people - Max - 35 $150 per person - duration 4 hours

Includes canapé & sparkling on arrival, 3 courses with pared wine (base package) & recipes.

- Upgraded beverage & seafood menu also available

7. Nippy Break – Only got 60 Minutes?

This is the perfect lunch treat for your group. Cooking demonstration on how to prepare one fresh pasta recipe, gnocchi or risotto with matching sauce, inspired by our regional and seasonal produce.

Includes lunch, glass of wine, beer or softdrink and coffee, recipes - 1 hour duration

Min 20 people max 40 people - $60 per person

Don't feel like cooking! But still want exclusive use of our spectacular venue at Food I Am. Choose an option below

8. Gathering

All menu options are set, but you, the organiser gets to choose from a varied selection for a shared platter meal.

Includes canape on arrival, shared platter menu – including entrees, mains & dessert, wine, beer & softdrink (base package)

*upgraded beverage & seafood menu also available

Min 15 people – Max 40 people – $130 per person

4 hour duration

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