



Corporate Team Build  
and Corporate Entertaining...

How to plan your event



cooking journeys  
for food lovers





## Finding a Date for your event

Our public classes are scheduled ahead of time and private corporate classes are added to our live online calendar as they are booked.

In terms of dates you can check for available dates via our online calendar at **[www.stickyricecookingschool.com.au](http://www.stickyricecookingschool.com.au)**. Any dates in the calendar marked 'Private Class available' are when the school is currently available and therefore you can look through the calendar options and pick one that suits the group.

 **Check dates now**

## Class Sessions

Classes normally run for 4 hours which includes time to dine and during your class it will be hands on for everyone. Your class could start at a time that suits your itinerary and should aim to finish around a suitable lunch or dinner time 4 hours later. We can do abbreviated classes in 3 hours if time is short.





## What to expect

The Sticky Rice Cooking School is a unique world class experience for food lovers and groups wishing to hold activity based team builds and corporate events. Top guest chefs teach hands on cooking classes in Asian and Middle Eastern cuisine in the inspiring designer premises. Generally you will cook with the chef then break with wine and eat an entree before finishing the dishes and dining at the end of class with complimentary wine however the final menu can dictate the best dining options. You will receive a signed certificate from the Chef on completion of the class and be given a set of take home recipes so that everyone can recreate at home.

## Class Styles to suit your focus

As a corporate team building exercise, a private cooking class will see your team working together and learning new skill sets, bonding over fine food and wine and having a fun and inspiring day.

Classes for Corporate team-build days can be conducted by working in delegated groups, fun competition style or by collaborative team effort depending on your focus.

For a Corporate Entertaining activity the Sticky Rice Cooking School makes for a unique and professional environment to get to know your business partners and enjoy a business dinner.







## Our Premises and Facilities

Our custom designed cooking school is an experience in its own right with stunning decor and inspiring cultural influences. It incorporates a large state of the art teaching kitchen, separate ambient dining area and a new outdoor arena complete with grand Bali Hut and deluxe BBQ and outdoor cooking features.







### New Outdoor Arena

Grand Bali hut and deluxe barbeque  
and outdoor cooking features.





## Menu choices

We specialise in Asian and Middle Eastern cuisine and you can choose to have the cuisine of your choice in private classes. Once we have established a date and a cuisine choice we can look at chef availability and start to look at menu options. We can accommodate dietary requirements and most food allergies within the menu if we know the details in advance.





## Reviews

Sticky Rice Cooking School is a multi award winning establishment that opened its doors in 2008.

Among the achievements to date we have been listed as a Top 3 SA Hot Spot, a Top 6 Best Food and Wine experience in all of Australia, we received a special commendation in the SA Great Tourism Awards and most recently took out 'Gold' in the South Australian Tourism Awards. We are currently listed in the Top 10 things to do in SA on the official South Australian Tourism website.

There have been numerous TV features and much media attention which can be evidenced on our web news page and the screening on Channel 9s Getaway with Catriona Rowntree and Channel 7's SA life shows you footage inside the school.

[Click here to watch us on Getaway](#)







## Recent testimonials

*Thank you again for a terrific day yesterday. We really had the best time. The team are all wanting to come back for next quarter team day. (Homestart Finance)*

*This is a note of appreciation for the class you ran for us on Monday night. Yukiko was a fantastic chef, taking all of us Vintrepreneurs on the journey to create some beautiful Thai dishes. The next day we had many conversations about how well organised and fun the night was. Thanks for your time and efforts in making it a memorable evening. (Treasury Wine Estates)*

*I just wanted to say that we all had a wonderful time – the team really enjoyed all the items and challenges that were presented to them, and the interactive entrée and main meal time was just perfect. All feedback from each person has been extremely positive and glowing. No one had been there before – and I'm sure that you'll see some repeat business from their experiences. (OBS)*

*I wanted to send you a quick email to say thank you to you, Genevieve and the rest of your fabulous team for our cooking class last night. Everyone had a such a good night and I think it surpassed everyone's expectations! The staff room is full of talk this morning about the dishes created last night and how much fun it was. The feedback I've been getting has been excellent and so I had to pass it on. The venue, the preparation, your team's enthusiasm and efficiency and the freshness of the ingredients all blended to make it a wonderful night which was really enjoyed by everyone. I, and all of the team, will definitely be recommending you and the Sticky Rice Cooking School and hopefully we'll be able to come up to try our hand at another cuisine! (Deloitte Private Pty Ltd)*







## Some Of Our Existing Corporate Customers.

- Santos
- Astra Zeneca
- BHP Billiton
- Birkenstock
- BT Financial Group
- CBA Bank
- Centa Care
- Coca-Cola
- Commonwealth Bank
- Deloitte
- Elders
- Johnson and Johnson
- ETSA
- Great Southern Rail
- KFC
- Medibank
- Wes Farmers Kleenheat
- Laminex Group
- KPMG
- Schneider Electric
- Macquarie Bank
- ACTA
- SA Tourism
- Badge
- Roche
- Uni SA
- NAB
- AGL
- Adlab
- Hewlett Packard







## Costs

Private classes start at a minimum of \$1500+GST and allows for up to 12 people. For groups under 12 this minimum class fee applies. Numbers up to 18 are charged at \$125pp+GST and for groups over 18 the cost is \$115pp+GST.

We provide everything you will need for your cooking class and all participants receive

- Hands on Cooking Class
- Complimentary Wine and drinks at the break and with the meal
- Sit down meal in the dining room.
- A certificate signed by the Chef
- A set of recipes to recreate the dishes again at home.
- An optional take home apron for each person @ \$15 each. (normal price \$35)





## Bookings and Further Enquiries

### **sticky rice cooking school**

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