



LEARN . LAUGH . EAT





# WHO ARE SCHOOL OF WOK?

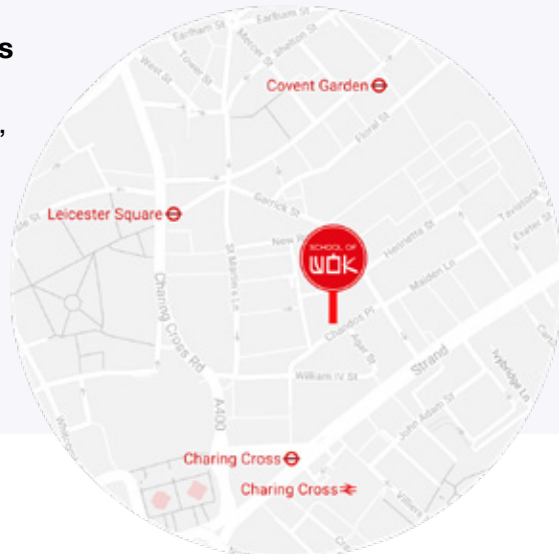
**We are an award-winning Asian cookery school in the heart of London.**

We specialise in running Asian cookery events for company away days. We can host client entertainment evenings, away days, team-building, or office parties, whatever the occasion, School of Wok is an ideal activity and location.

**We are a team activity, a meal and a drinks package rolled up into one cost.**

Situated in the buzzy area of Covent Garden, there are loads of pubs and bars nearby to carry on the party.

**Located just 5 mins walk from 3 main tube stations,** we are easy to find and have great transport links for everyone to get home easily too.





# OUR EVENTS



## Ultimate Chef CHALLENGE

### Knives out! (Only kidding – we use cleavers)

The Ultimate Chef challenge is our most competitive team event. Each team goes head-to-head to unearth the ultimate brigade of chefs in your company.

**3 hours**



## COOK FOR THE HOMELESS

### Exactly what it says!

Your team will cook double portions. Half will be for themselves, and half will be sent off to a local London charity. It's a great feel-good CSR event where you can give back while building genuine connections with your colleagues.

**3.5 hours**



## OPERATION CHINATOWN

### Start the event off with a treasure hunt of nearby Chinatown

before heading back to the kitchen to cook up an Asian feast in your teams. This is a great way to enjoy the hustle and bustle of Chinatown and add an extra layer of fun to your team event.

**4 hours**



## BEERS & BAOS

**Light, white fluffy bao buns, filled with a sticky BBQ filling, washed down with some ice-cold beer!**

Sounds good right?

Learn how to make these fashionable buns in a fun filled class and then sit back and enjoy your creations with a couple of Tsing Taos. Heaven.

**3 hours**



## SUSHI MASTERCLASS

**Spend a laid back and zen filled 3 hours making and eating delicious sushi and Japanese gyoza dumplings.**

Our tutors will guide you through 3 different sushi folds, how to cook the perfect rice and teach you to fold a great dumpling that will impress your mates.

**3 hours**

### All packages include:

- Private kitchen hire
- Professional chef tutor
- Kitchen assistants
- All ingredients and equipment
- Fun chef hats and aprons
- Unlimited soft drinks
- 2 beers or ½ bottle of wine per person
- Prosecco for the winning team

**All dietary requirements can be catered for**

### Prices

From £105 to £145 + VAT per person (depending on the size of the group)



# THAI SAMPLE MENU

## TO WHET YOUR APPETITE

### MENU I

#### Pad Thai Salad

A tofu and noodle salad dressed with a tamarind sauce and garnished with chilli and peanuts.

#### Green Curry

Aromatic and spicy green curry with chicken and aubergine cooked in coconut milk until tender. Seasoned with fish sauce and palm sugar for an authentic flavour. Served with Jasmine rice.

#### Spring Rolls

Oyster sauce pork and beansprout mixture cooked and then wrapped in pastry and deep fried until crisp and golden.

OR

### MENU II

#### Thai Pot Sticker Dumplings

Mouth-watering dumplings filled with a Thai-infused pork mince filling, deep fried and served with a spicy dipping sauce.

#### Pad Thai Stir Fry

Thailand's number 1 dish, stir-fried rice noodles with eggs, vegetables and tofu in a sauce of tamarind, fish, dried shrimp, garlic, red chilli pepper and sugar.

#### Thai Red Fish Cakes

Wonderfully fresh Southeast Asian flavours of lemongrass, galangal and chilli for a distinct kick.

# TESTIMONIALS



**A fantastic afternoon for our first company get together.**  
Nev and his team were incredibly welcoming and everyone had a great time! I would strongly recommend for anyone looking to book a corporate day out. It is also in a great location with plenty to do in Covent Garden after the cooking.



**The whole team loved it** - delicious food, fun to cook, learnt loads - great experience highly recommended :)





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Contact us for to check availability and prices:  
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