



## Voyage Culinaire

### Culinary program with meal, city tour and gastronomic team activities

Our popular and varied culinary program consists of a guided city tour, a 3-course menu in 1 - 2 restaurants, a gastro team challenge with 3 team activities and a short wine presentation of your chosen wines. Mixing the group at each program point promotes variety and communication, as well as getting to know each other better than a conventional visit to a restaurant. The ideal combination of team spirit, entertainment, fun, sightseeing and culinary enjoyment.

#### Gastro team activities

- Wine aroma course
- Correct setting of the table with table etiquette
- Herb and spice course
- Further team activities possible depending on group size

<b>Duration</b>	3.5 - 4.5 h, depending on the program	
<b>Availability</b>	Year-round, daily	
<b>Location</b>	Basel, Berne, Lucerne, St. Gallen, Winterthur, Zug, Zurich	
<b>Group size</b>	12 bis 90 persons > Minimum plate package price incl. until 12 persons CHF 1'908.00	
<b>Price per person</b>	4.5 h with city tour, gastro team challenge	CHF 159.00
	3.5 h without city tour	CHF 149.00
	3.5 h without gastro team challenge	CHF 139.00
<b>Included in the price</b>	<ul style="list-style-type: none"> <li>&gt; City tour</li> <li>&gt; Gastro Team Challenge</li> <li>&gt; Room rental for activities</li> <li>&gt; Wine presentation of your chosen wines</li> <li>&gt; 3-course menu without beverages</li> <li>&gt; Menu card with your company logo</li> <li>&gt; Award ceremony with winner prize 360g XL-Toblerone per winner, 100g Basler Lackerli (only Basel)</li> <li>&gt; Photos of your event</li> <li>&gt; Event support</li> <li>&gt; Handling fee</li> <li>&gt; Rhine crossing with Klingental ferry (only Basel)</li> </ul>	
<b>Not included in the price</b>	<ul style="list-style-type: none"> <li>&gt; 7.7 % VAT (from 01.01.2024: 8.1 % VAT)</li> <li>&gt; Beverages</li> </ul>	
<b>Additional options per person</b>	<ul style="list-style-type: none"> <li>&gt; Mulled wine and cookies (November - February)</li> <li>&gt; Aperitif</li> <li>&gt; Bus transfer</li> </ul>	<p style="text-align: right;">CHF 13.50 price on request price on request</p>
<b>Languages</b>	German, English	

We will be pleased to adapt the program according to your wishes.

## Gastro team challenge activities



### Wine aroma course

Use your nose to recognize 25 different aromas that can occur in a wine. You will be surprised by the variety of fragrances.



### Correct setting of the table with table etiquette

Lobster tongs, snail fork etc. You have to uncover 3 different multi-course menus. Our gastronomy professional will tell you more about it. You will also learn exciting things about table etiquette and table culture.



### Herb and spice course

Do you recognize the herbs, spices and canned foods? Assign the correct name and correctly estimate the amount of different foods.

## Additional active team activities

### Giant Mikado



### Giant puzzle



