



Culinary Experiences

Length: 1hr

Delivery modes: Onsite sessions; Team off-sites.

Details: This tailored service provides a way to show appreciation for a job well done. Culinary experiences provide engaging team building opportunities, on and off-site.

Great for employee appreciation / recognition strategies.

WORKBLISS Culinary Experiences are themed to be healthy.

Sessions include:

- Private Dining Experience For 50 with a Top Chef
- Half A Day with A Raw Chocolatier – Raw Chocolate Making Workshop
- Make Your Own Gluten Free Pasta
- Kombucha Brewing Workshop
- Mocktail Making Sessions
- Living Foods Workshop – Make A Decadent 3 Course Vegan Meal.
- Half A Day With A Raw Food Chef
- Breakfast Smoothie Making Sessions

Connect with WORKBLISS to discuss requirements - hi@workblis.com

This is a holistic wellbeing presentation, and is not intended to be taken as, or replace medical advice. For personal issues concerning health, participants are advised to conduct their personal research before making lifestyle changes, or seek the services of their chosen health professional.