



Chantilly culinary studio

bake better, cook better, eat better

Corporate Workshops 2019

Chantilly Culinary Studio

Chantilly Culinary Studio is situated on Simon Road, among various eateries in Kovan. With a total of 7 ovens and 9 counters, it can accommodate up to 36 participants at one time. The studio is fully equipped with induction cookers, stand mixers, hand mixers, pots, pans and utensils for **hands-on** baking and cooking workshops.

You will find more than 10 types of herbs and spices growing in our patio garden at any time. Participants get to enjoy **harvesting and using** fresh herbs from the garden in many of the dishes prepared during workshops. Participants can dine al fresco if weather permits.

Culinary Workshops

Cooking and baking activities in a non work-related environment appeal across all age groups, regardless of experience level. Food is a universal language and experimentation in the kitchen is a learning activity with delicious pay-offs. Our **hands-on** activities are designed to ensure every person gets **involved**, encourage **communication** and **teamwork** and excite inquisitive minds.

Browse through our brochure to find a type of workshop that will suit your interests, objectives and budget.

Halal with Vegetarian Options

The studio is strictly maintained as a **Halal environment**. All ingredients and equipment can be used by Muslim participants. The studio is Muslim-owned and managed, so we are committed to only using Halal ingredients in all recipes. Please contact us at should you have questions or need more information on our Halal commitment.

There are **vegetarian options** available on many of the menus. Please inform us if you require vegetarian options to be egg-free, dairy-free, and without onions and garlic.

Customised Events

Let us know if you have something specific in mind or specific requirements and we will gladly work with you to meet your needs in terms of:

- Budget
- Theme or objective
- Challenges or competitive elements
- Special recipes or dietary requirements
- Grouping of participants
- Timing and duration of the event
- Use of studio space before or after the event for meetings or debriefing.

Fees & Payments

Baking workshops starts from \$60 per person and cooking workshops from \$75 per person, depending on the type of workshop. Quoted fees are for a minimum of 10 participants. We will gladly **customise a workshop** should you have a specific budget to work with. Should you have fewer than 10 participants, we will quote a session fee instead.

Our quoted fees are inclusive of private use of the studio, instructor/s, all ingredients, use of aprons, packaging material and beverages during the class. We do not charge GST or service fees.

Payment can be made by cash, cheque or bank transfer. We are registered with GeBIZ and will gladly provide e-invoicing for statutory boards and public sector organisations.



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BAKING WORKSHOP

bake for fun

Capacity: 10 to 32 pax

Duration: around 3 hours depending on recipes and number of participants

Fees

\$65 pp for 2 recipes (1 x Cat A, 1 x Cat B)

\$72 pp for 3 recipes (2 x Cat A, 1 x Cat B)

How it works:

A fun baking experience for **novice bakers** with recipes that delivers a **high success rate** and are not stressful to master. The participants will first learn through a detailed demonstration by the experienced instructor, before working in pairs to complete the recipes **hands-on**. Packaging material will be provided for participants to bring their bakes home to share with their families and friends.

Category A Recipes

Desserts

- Apple Crumbles
- Marbled Cream Cheese Brownies

Cakes/Cupcakes

- Chocolate Muffins – Invention Test
- Pound Cake – Invention Test
- Banana Bread
- Mini Cheese Cakes with Variations
- Carrot Cupcakes with Orange Cream Cheese Frosting
- Pandan/Orange/Banana Mini Chiffon Cakes
- Savoury Cheese Muffins with Variations

Bread/Pastries

- Chocolate Macaron
- Buttermilk Scones with Variations
- Handmade Pizza

Festive for CNY/Hari Raya/Christmas

- Coffee/ Green Tea/ Rose Butter Cookies
- Double Chocolate Chip Cookies
- Almond Cookies
- Marble/ Orange-Cranberry Pound Cake
- Gingerbread Men

Category B Recipes

Cakes/Cupcakes

- Hokkaido Cupcakes with Pastry Cream Filling
- Red Velvet Cupcakes with Cream Cheese Frosting
- Tokyo Banana
- Strawberry Shortcake
- Egg-free Chocolate Fudge Cake
- Mocha Roll Cake
- Japanese Roll Cake with Cream and Fruit

Pastries

- Fresh Fruit Tartlets

Team Challenge

- Rainbow Cake Challenge – Participants works in teams of 3 or 4 to make a 6 layered rainbow cake

Festive for CNY/Hari Raya/Christmas

- Traditional Pineapple Tarts
- Nutella Tarts
- Checkerboard Cookies
- Light Fruit Cake
- Christmas Chocolate Log Cake
- Raspberry and Coconut Tarts
- Tapak Kuda
- Gingerbread House



BAKING WORKSHOP

baking masterclass

Capacity: 10 to 24 pax

Duration: around 3 hours depending on
recipes and number of participants

Fees: from \$65 pp

How it works:

A fun baking experience for bakers who would like to **delve deeper** into baking by trying their hand at **advanced baking techniques**. The recipes are carefully selected to deliver a **high success rate** and taught in a manner that makes it easy to master. The participants will first learn through a detailed demonstration by an experienced instructor, before working in pairs or individually to complete the recipes **hands-on**. Packaging material will be provided for participants to bring their bakes home to share with their families and friends.

Cakes (Select 1 recipe for a 3 hour workshop)

- Black Forest Cake with Cherries and Cream
- Japanese Shortcake with Fresh Fruit and Cream
- Chocolate Strawberry Dream Cake - Chocolate Cake with Strawberry Buttercream
- Rainbow Cake
- Pistachio and Rose Cake
- Classic Red Velvet Cake
- Zebra Marble Layer Cake with Coffee Buttercream
- Black and White Chocolate Mousse Cake

Pastries (Select 1 set for a 3 hour workshops)

- Sweet Pastry: Classic Apple Pie and Frangipane Tart
- Savoury Pastry: Quiche Lorraine and Vegetable Galette

Bread (Select 2 recipes for a 4 hour workshop)

- Bagels
- Basic Sweet Buns with Variations (Cranberry Cream Cheese, Red Bean and Hotdog (chicken))
- Chocolate and Cinnamon Chelsea Buns
- Handmade Pizza
- Potato and Rosemary Loaf
- Multigrain Loaf
- Focaccia with Olives and Herbs
- Japanese Curry Doughnuts
- Pita Pockets
- Japanese Milk Loaf



BAKE & DINE WORKSHOP

high-tea buffet

Capacity: 12 - 36 pax

Duration: around 2 hours for cooking/baking and 1 hour for dining depending on number of participants

Fees: \$65 pp for 2 recipes per team
\$72 pp for 3 recipes per team

How it works:

This is our **most popular** workshop! This workshop combines an **engaging teambuilding** session with a **delicious meal**. Participants will work in teams of 3 to 4 members to create a range of sweet and savoury dishes. This workshop challenges teams to prepare the recipes with minimum coaching. Teams will receive printed recipes and are encouraged to draw on the team members' knowledge and skills, and interpretation of recipe instructions. There will be instructors at hand to provide guidance and expert tips so that all teams can achieve success.

Participants enjoy a great sense of satisfaction when the food is **displayed on the buffet** and we often overhear them sharing recipe tips while enjoying the meal. Packaging material will be provided for participants to take leftover food home.

Savoury Selection

- Devilled Eggs
- Spinach & Ricotta Puffs
- Spicy Potato Samosas
- Handmade Pizza
- Tomato & Basil Bruschetta
- Mini Quiche Lorraine
- Chicken Pot Pies
- Chinese Scallion Pancakes
- Wonton Cups with Thai Salad
- Tea Sandwiches: Cucumber Wasabi and Ginger Sesame Chicken
- Roti Jala with Chicken & Potato Curry

Sweet Selection

- Mini Cheese Cakes
- Cream Cheese Marble Brownie
- Portuguese Egg Tarts
- Fresh Fruit Tartlets
- Mini Red Velvet Cupcakes
- Madeleines
- Mini Crème Brûlée
- Mini Apple Pies
- Mango and Coconut Agar
- Scones with Homemade Butter and Jam
- Kueh Dadar
- Bubur Cha Cha



How it works:

This challenge requires the teams to create a **visual masterpiece** in the form of a **cupcake collage**.

The first step is to come up with a design. Teams will have 5 minutes to brainstorm design ideas related to their organisation, work scope, objectives or interests. One member of each team will pitch their idea to the whole group. Once all the ideas are heard, a final design is adopted. From experience, this is usually a combination of ideas pitched by different teams. Two or more participants will be designated as the design team. The design team will plan and sketch out the design on a whiteboard and allocate sections of the collage to each team.

While the design is being finalised, the other participants will be assigned as bakers to start making the cupcakes. An instructor will demonstrate how the cupcakes are to be made and the bakers will whip up the cupcakes.

It is then time to decorate the cupcakes with fondant. An instructor will show the participants how to work with fondant. They will learn how to create colour variations, roll out the fondant and cut out designs using cutters, stencils or by free-hand technique.

Once all teams complete decorating cupcakes according to assigned portion, all cupcakes will come together and arranged to form "The Big Picture". This is one of the most exciting part of the event as we slowly see your design come together as one. (Tip: Record this process with time-lapse video for a nice memento.)

We had the pleasure of hosting teams for these organisations for The Big Picture Workshop

PUB
Singapore Post Limited
Ministry of Finance
Ngee Ann Polytechnic
Asia PR Werkz
JP Morgan Chase Bank
Southeast Community Development Council
Public Service Division

Sentosa Discovery Corporation
Government Technology Agency
ASM Technology Singapore
Singapore Discovery Centre
Masjid Al-Islah (Al-Islah Mosque)
Singapore Telecommunications Limited
Singapore Customs



COOK & DINE WORKSHOP

asian buffet

Capacity: 12 - 36 pax

Duration: around 2.5 hours for cooking and 1 hour for dining depending on number of participants

Fees: \$75 pp for 2 recipes per team

How it works:

This is our **most popular cooking** workshop! This workshop is designed to combine an **engaging teambuilding** session with a **delicious meal**. Participants will work in teams of 3 to 4 members to create a range of dishes to be served buffet-style. This workshop challenges teams to prepare the recipes with minimum coaching. Teams will receive printed recipes and are encouraged to draw on the team members' knowledge and skills, and interpretation of recipe instructions. There will be instructors at hand to provide guidance and expert tips so that all teams can achieve success.

Participants enjoy a great sense of satisfaction when the food is **displayed on the buffet** and we often overhear them **sharing cooking tips** while enjoying the meal. Packaging material will be provided for participants to take leftover food home.

Appetizers

- ABC Soup
- Pot Stickers
- Pai Tee
- Thai Cucumber Salad
- Steamed Wonton
- Honey Mustard Potato Salad
- Gado Gado
- Handmade Pizza
- Pandan Chicken

Main Dishes

- Roti Jala with Chicken & Potato Curry
- Pasta Aglio Olio with Prawns
- Thai Red Chicken Curry
- Sweet & Sour Fish
- Chicken & Vegetable Yakitori
- Fried Bee Hoon
- Vegetarian Grains Bowl with Roasted Tomato Salsa
- Stir-fried Vegetables with Tofu
- Seafood Baked Rice

Desserts

- Kueh Dadar
- Mango and Coconut Agar
- Spiced Grilled Pineapple
- Honeydew Sago

Beverages (Select 2)

- Mojito Iced Tea with Lime and Mint
- Thai Milk Tea
- Lemon Grass and Pandan Drink
- Homemade Iced Lemon Tea



COOKING WORKSHOP

cooking masterclass

Capacity: 10 - 32 pax

Duration: around 2.5 hours for cooking
and 1 hour for dining depending on
number of participants

Fees: \$85 pp for a 3-course meal

How it works:

This workshop is good if you like to **learn specific cooking skills** from an experienced instructor. Participants work in teams to make the pre-selected recipes. The instructor will demonstrate how the dishes should be done before the participants prepare their own dishes. This is a good opportunity to pick up **cooking tips** and techniques on how to **handle ingredient** and get the **best results**. After the dishes are prepared, the team enjoy further bonding by savouring their meal together in the studio.

Appetizers

- Cream of Mushroom Soup
- Bruschetta with Seasonal Toppings
- Spicy Mexican Chicken Soup
- Mediterranean Salad with Olives & Feta Cheese
- Tom Yam Soup
- Rice Paper Rolls with Dipping Sauce
- Crispy Springrolls
- Appetizer Mystery Box – Each team receives a mystery box with 4 Asian inspired ingredients. They have to create an appetizer using these main ingredients and a pantry with kitchen staples.

Desserts

- Panna Cotta with Fresh Fruit Salsa
- Crème Brulee
- Tiramisu (Alcohol-free)
- Coconut Ice Cream
- Apple Crumbles
- Crepes with Spiced Fruits and Chantilly Cream

Main Course

- Handmade Pasta with Choice of Sauce - Shrimp Aglio Olio **or** Chicken Bolognese **or** Carbonara with Chicken Ham
- Chicken or Vegetable Lasagne made with Handmade Pasta
- Portuguese-Style Roast Chicken with Handmade Pita Bread **or** Honey Mustard Potato Salad
- Crispy Chicken Escalope with Honey Mustard Potato Salad or Mashed Potatoes
- Herb Crusted Oven-baked Fish with Pilaf Rice
- Thai Red Chicken Curry with Steamed Rice and Green Mango Salad
- Chicken Burgers on Handmade Buns with all the trimmings and Tangy Coleslaw
- Chinese Style Braised Chicken and Mushrooms, Stir-fried Vegetables and Rice



COOK & DINE WORKSHOP

mystery box challenge

Capacity: 10 - 32 pax

Duration: around 2 hours for cooking and 1 hour for dining depending on number of participants

Fees: \$85 pp for a 3-course meal

How it works:

This workshop is suitable for participants who are comfortable in the kitchen and have some experience cooking. It will challenge participants not only to cook, but also to **plan, execute and complete** dishes based on the resources provided. Participants will work in teams with 3 to 4 members per team. Each team will receive a box with 15 ingredients including proteins, vegetables and fruits. They will also have access to the pantry stocked with condiments and staples. Each team have to prepare three dishes. The teams will have access to the full range of cooking equipment and utensils.

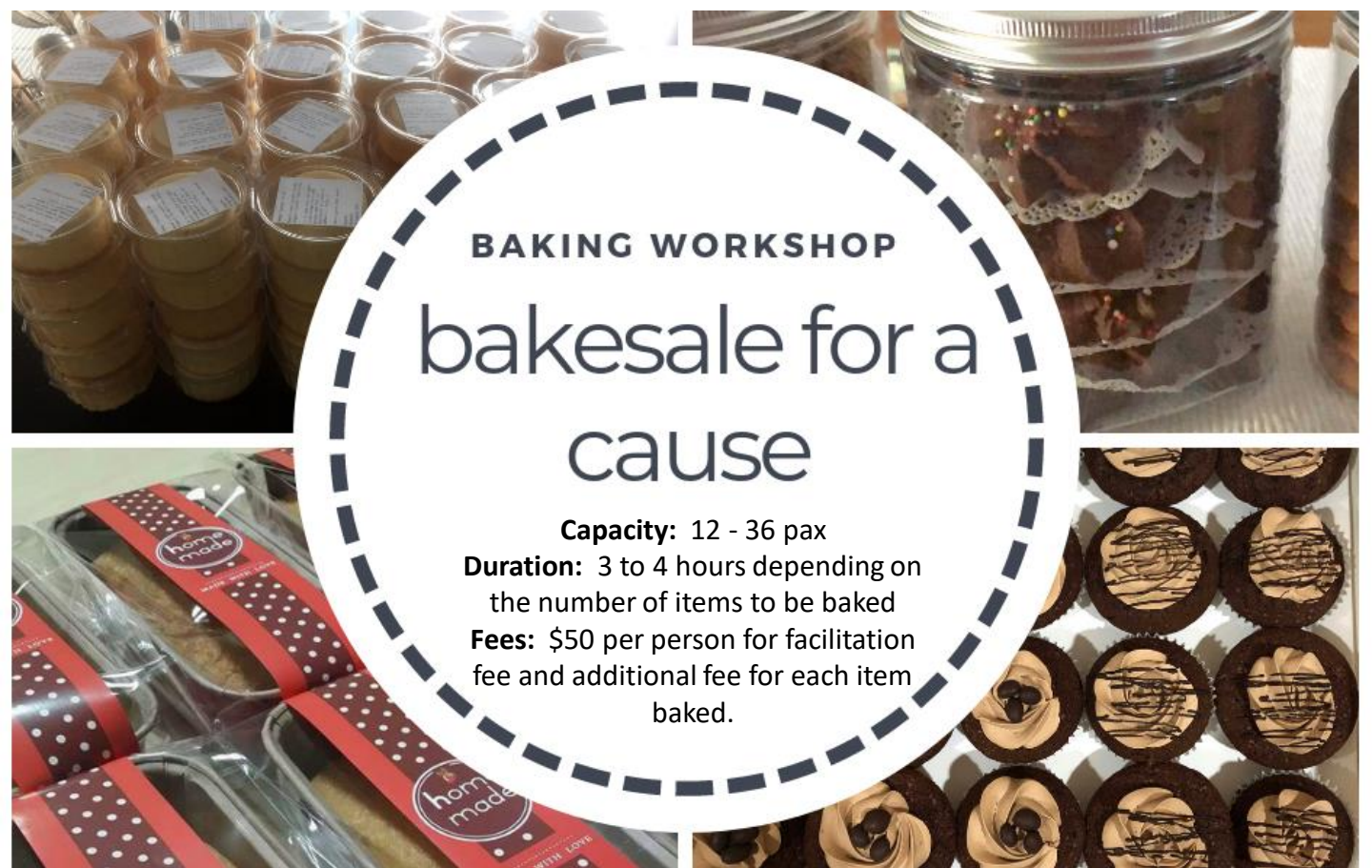
Instructor/s will be available throughout the session to provide guidance and assistance where required. After the challenge, participants share and enjoy a meal together to further strengthen their bond as a corporate team. The teams will be scored for the **quality of the dishes, creativity and innovativeness, teamwork, utilisation** of ingredients and **cleanliness and hygiene**.

What our customers say about our corporate workshops.

"Fun and fruitful group session baking dark chocolate macarons and Tokyo bananas at the Chantilly Culinary Studio! Instructor Cecilia and her assistants were amazing! Clear instructions were given during the session. Two thumbs up! A bonus to their location is that there is an outdoor balcony that is used for tea break." from Ming

"Learnt to make Xmas log cake. I must say her recipe works so well that I manage to bake one tasty and soft logcake, which surprisingly surpasses some bakery shops. Truly enjoy Cecilia's lessons and hope to learn more from her." from Brenda Chua

"Great team at Chantilly cooking studio! Had a fantastic time learning how to cook Spanish dishes with my group and we all had a blast! Cecilia and her assistants were very patient and friendly. Will recommend this place for team building and group events! They have this balcony outside the studio for u to dig into ur own foods!" from Tan Xiu Han



BAKING WORKSHOP

bakesale for a cause

Capacity: 12 - 36 pax

Duration: 3 to 4 hours depending on the number of items to be baked

Fees: \$50 per person for facilitation fee and additional fee for each item baked.

How it works:

Make your teambuilding session more meaningful by tying it in with Corporate Social Responsibility. Arrange a bake sale within your organization and donate the proceeds to the charity of your choice. This teambuilding activity requires additional effort from the team to select **beneficiaries**, plan a menu, practice selling skills, make and deliver the goods and donate the proceeds.

We will provide all the ingredients and packaging materials, teach the participants how to bake the items and supervise the baking to ensure that the items are baked to the expected standard and hygiene. Participants will be working in teams to prepare baked items. After baking, participants will be tasked to pack the items neatly and arrange for delivery.

You can select 3 to 6 items from the menu below, depending on the number of participants for the workshop. Contact us for the pricelist for the below items. The final fee will be calculated based on each item produced.

Recipe

Cakes:

- Orange Pound Cake
- Marble Cake
- Carrot Walnut Loaf
- Cream Cheese Marble Brownies
- Banana Bread

Cookies:

- Coffee Melting Moments
- Double Chocolate Chip Cookies
- Gingerbread Man
- Speculoos (spiced) cookies
- Pineapple Tarts



CUSTOMISED WORKSHOPS

small group events

Capacity: 1 – 10 pax

Duration: around 3 hours depending
on recipes and number of participants

Fees: Fee will be quoted based on
number of participants, date and
recipe selection.

How it works:

We will gladly **customise a workshop** for a smaller group of participants. Let us know what you would like to learn, the number of participants and the date, and we will provide a proposal. You may also browse the brochure for workshops that you find interesting and we will gladly customise a proposal.

The fees for small groups typically start from \$500 for a baking workshop and \$600 for a cooking workshop. Higher fees will apply for evening and weekend sessions.

Ten Reasons for engaging Chantilly Culinary Studio for your next team event:

1. We are experienced.

We have been operational for 5 years and hosted more than 100 corporate workshops in 2018 alone.

2. We customise.

Tell us your ideas or objectives, and we will gladly customise a proposal.

3. We make it delicious.

Our tag line is “bake better, cook better, eat better”. Participants learn proper baking and cooking techniques for tasty results!

4. We make it fun.

Besides the cooking or baking activity, we incorporate ice-breaker game and mini-challenges. We like to keep the atmosphere light-hearted.

5. We cater to everyone.

We provide a Halal environment that is also beef-free. We have vegetarian and vegan options available and will gladly customise recipes should you have other dietary needs.

6. We ensure that everyone is engaged.

Our activities and recipes are carefully planned so that each person participate hands-on. This include ensuring sufficient number of ingredient sets and equipment are provided.

7. We are generous. Workshops that includes dining yield sufficient food for a very satisfying meal. There are usually leftovers! We believe food is best shared. We gladly provide packaging materials for participants to take their creations home afterwards to share with family and friends.

8. No hidden costs.

Our quotations are simple and clear and fully inclusive of everything needed for the workshops.

9. Simple booking and payment procedures.

We do not require deposit payments. Payments can be made on the day of the event. We gladly issue e-invoices for statutory boards and public sector organisations.

10. Participants are not required to wash dishes. You can leave the less pleasant work for us.