



# Culinary workshops for private groups

# Alimentarium, Food Museum

## Workshop option 1

For a birthday, a bachelorette/bachelor party, a team building activity or simply to learn new techniques. The workshop is divided into two parts: preparation of your menu with 2 dishes of your choice: starter + main course or main course + dessert, followed by sharing the meal with the Chef at the table.

**Good to know:** the garnishes are established according to seasonal products.

**Time:** from 18:00 to 20:30

**Duration:** 2.5 hours (90 to 105-minutes workshop, 45 minutes for the meal)

**Price:** CHF 140.00 per person

**Age:** from 16 years

**Availability:** Tuesday to Saturday

**Language:** French or English

## Menu selection

- **Menu 1**  
Creamy pumpkin soup with whipped hazelnut cream  
Cod fillet with coconut milk and sweet potato mousseline  
Orange and cinnamon pot with mint-flavored crumble
- **Menu 2**  
Crunchy mozzarella and local dried meat  
Veal escalope with lime butter and savory  
Mini madeleine & orange chocolate dip
- **Menu 3**  
Horseradish flan with smoked local trout  
Almond breaded chicken fillet, fig and red onion chutney  
Chocolate and Bailey's mousse with orange lace tuiles

## This offer includes:

- Exclusive access to the *FoodAcademy* area
- Professional staff
- Selection of seasonal produce

## Optional extras:

- 1-hour guided tour of the Museum: CHF 150.00/guide + reduced admission to the Museum (CHF 11.00/person)
- Drinks package: 3 dl white or red wine, mineral water, fruit juice, tea & coffee, CHF 30.00/person. Any additional drinks will be charged separately.
- Table service package  
=> Up to 12 pax: CHF 200.- per started hour  
=> From 13 pax: CHF 400.- per started hour

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## Workshop option 2

Create your three-course meal! You will be accompanied by a chef who will explain the techniques of cutting, cooking, and plating. Awaken the chef in you! Each menu is centered around a particular technique. After the preparations, you can enjoy your delicious creations in a convivial atmosphere with the Chef.

**Good to know:** the garnishes are established according to seasonal products

**Time:** from 18:00 to 21:30

**Duration:** 3.5 hours (2h15 workshop, 1h15 tasting)

**Price:** CHF 210.00 per person

**Age:** from 16 years

**Availability:** Tuesday to Saturday

**Language:** French or English

### Menu selection

- **Menu 1 – Cutting techniques**  
Vegetable mille-feuille, sabayon with fresh herbs and curry  
Crispy-skinned salmon fillet, virgin olive oil with herbs and sun-dried tomatoes  
Toblerone cream and pear espuma
- **Menu 2 – Cooking techniques**  
Parsnip flan with apple and curry vinaigrette  
Veal medallions with morels and port wine  
Cardamom yogurt cloud with candied grapefruit
- **Menu 3 – Plating techniques**  
Celery cake with sage, grapefruit acid sauce  
Pork tenderloin stuffed with mushrooms and Bénichon mustard  
Thin apple tart with coconut whipped cream

### This offer includes:

- Exclusive access to the *FoodAcademy* area
- Professional staff
- Selection of seasonal produce

### Optional extras:

- 1-hour guided tour of the Museum: CHF 150.00/guide + reduced admission to the Museum (CHF 11.00/person)
- Drinks package: 3 dl white or red wine, mineral water, fruit juice, tea & coffee, CHF 30.00/person. Any additional drinks will be charged separately.
- Table service package  
=> Up to 12 pax: CHF 200.- per started hour  
=> From 13 pax: CHF 400.- per started hour



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## Terms and conditions:

- Minimum 10 people, maximum 22 people (from 13 people, we form two groups with two chefs)
- Unique menu for the entire group (a vegetarian alternative is possible).
- The reservation deadline is 15 working days before the workshop date.
- Allergies and intolerances must be reported 15 working days before the workshop date.
- Payment must be made in cash or by credit card on the day of the event.
- Each additional hour announced is charged at CHF 300.- per started hour.
- Each additional hour not announced is charged at CHF 600.- per started hour.
- For any changes, please inform us no later than 7 business days before the event. After this period, additional charges may apply.

All prices in Swiss francs and subject to change, including VAT.

Cancellations received less than 10 business days prior to the event will be charged at the full estimated cost.



## Quotes and bookings

[event@alimentarium.org](mailto:event@alimentarium.org)

## Alimentarium

Food Museum

Quai Perdonnet 25

CH-1800 Vevey

[www.alimentarium.org](http://www.alimentarium.org)