

The Caldesi's present "Hell's Cucina"



**Have you ever wanted to run a restaurant or become a chef?
Here is your chance to try it for one night only!**

For corporate days out, team-building days or a big family party, Katie and Giancarlo Caldesi and their team at Caldesi in Campagna, Bray are pleased to inform you of a very special event "Hell's Cucina".

The Brigade

A chosen group of approximately 12 to 16 people will become the kitchen brigade for a day. The brigade will cook for their guests (up to 40 people) who will arrive for lunch or dinner later. Depending on size the group the brigade will be divided into three or four teams to prepare different courses of the meal such as Antipasti, Pasta, Main Course, Vegetables and Dessert. Each team and their assigned teacher will wear a different coloured Hell's Cucina apron.

Prosecco, canapés and cantuccini to take away

The brigade will also prepare some canapés for the guests on arrival and cantuccini biscuits for goody bags at the end of the evening. At the end of cooking, the brigade will have a chance to freshen up and change in our rooms upstairs. They will then join their guests for Prosecco and canapés before the meal.

Lunch or dinner with Italian wines

A delicious Italian three or four course lunch or dinner will be served with our house wines or with wines of your choice from our exciting wine list.

The teams will take it in turns to serve out their courses from the kitchen. They will all have a turn at being behind the “pass” and commenting about the quality of work and speed of service! At this point each member of the brigade will have the chance to become their version of Gordon Ramsay, Marco Pierre White or Giancarlo Caldesi!

The winning team

The guests will be given voting sheets to give their comments and scores on the different team’s work. During the meal the chef and brigade responsible for that course will introduce their dish over the PA system “bigging it up” as much as possible. At the end of the meal the winning team is chosen and presented with a golden Hell’s Cucina wooden spoon as a trophy.

Tailormade Additions:

We will help you to customise the event as you wish. Goody bags can also comprise of bottles of wine, extra-virgin olive oil, signed cookbooks from the Caldesi’s, aprons, pasta packs and more. If you prefer to spoil your guests with Brunello or Amarone Vincenzo, our Restaurant Manager will help you with your choice. We have a wide range of Grappa’s and other dessert wines which can be served with coffee.

Katie Caldesi: “I love seeing the faces of the customers, some taking it really seriously while others just laugh all the way through. It is always an electric atmosphere and brilliant fun even for us teachers! Great for team-building and bringing excitement to the evening via a bit of healthy competition.”

Costs: As a tailor-made event costs vary, however our standard package for canapés and Prosecco, a three-course meal with half a bottle of house wine, coffee and cantuccini biscuits (to take away) is from £75 (exc VAT) a person for a group of 40 or more on a Tuesday to Thursday. Friday and Saturday nights for a standard package are from £95 (exc VAT) a person for a group of 40 or more. Price on application for smaller groups.

Similar events for smaller groups can also be run from our Marylebone based cookery school La Cucina Caldesi Ltd.

Caldesi in Campagna, Old Mill Lane, Berkshire, SL6 2BG. For further information please look at our site www.caldesi.com or speak to Vincenzo or Lauren on Tel: 01628 788500/2. Email: campagna@caldesi.com.