

TEAMBUILDING



A BARBECUE TEAMBUILDING EVENT AT WEBER GRILL ACADEMY CREATES TOGETHERNESS AND BUILD SPIRITS IN YOU TEAM

Your Company at Weber Grill Academy Aalborg
Friday
27.06.2023
42 guest – 6 teams – We make the Teams.
Contact person: Ole Christiansen

16.00

WELCOME TO THE WEBER GRILL ACADEMY

Appetizer and aperitif at Weber Grill Academy

16.15

HANDS ON

*Program & menu explanation before the teams grill the 1 course.
Menu example:*

18.00

STARTER

*White fish- wine-tomato-smoke- carrots-bread
The starters is served with white wine*

HANDS ON

The teams grill the main course.

MAIN COURSE

*The main course served with red wine.
Boeuf Onglet- hot spices- small potatoes-
Salsa Verde- cabbage*

HANDS ON

The teams grill the dessert.

DESSERT

*Pineapple- coco- vanilla- mint
The dessert served with coffee and tea.*

PRIZES

The food is judged – prizes for the winning team.

21.00

THANK YOU FOR TONIGHT

We hope you've had a great time at Weber Grill Academy

You have the option to extend the experience with a subsequent bar, dance or maybe add a small wine tasting with the dinner. The timing can be adapted to your wishes for the program.

PRICE

V/min. 9 person (there might be another group in the house at the same time)

V/min. 18 person (there might be another group in the house at the same time)

V/min. 27 person (there might be another group in the house at the same time)

V/min. 36 person

Upgrade the sauce to Bearnaise sauce?

kr. 1.298,- pr. person

kr. 1.198,- pr. person

kr. 1.098,- pr. person

kr. 998,- pr. person

kr. 20,- pr. person

THE COURSE INCLUDES

Aperitif & appetizers 🍷 Beer, wine and water during the teambuilding and dinner 🍷 Coffee and tea 🍷 Aprons 🍷 Recipes
🍷 Prizes for the winning team.

The offer is valid for 7 days. Should there be changes to the above, it must be advised within this time. When the details are agreed upon, an order confirmation is prepared – this is valid when returned with signature to Weber Grill Academy.

All prices are excluding VAT.