



EXECUTIVE TRAINING & GASTRONOMY

ALIMARA EVENTS
BARCELONA

Exclusive tailored events for your team



Customised exclusive events to
improve your company results

Add value to your meetings, building up
your team skills and competencies within a
culinary environment.

A different experience that will surprise you.



Unique experiences
Culinary events to boost professional talent.

New methodologies to meet goals and objectives
Amazing outcomes



EXECUTIVE TRAINING & GASTRONOMY

- Shake Your Team
- Gastronomy Senses Itinerary
- Executive Taste
- Cook & Win

Hold a parallel session to the meeting or make everything revolve around the culinary event.



Shake Your Team

Shake your team by fostering learning through experiences.

Our experts in cocktail making and mixology will boost your team members' skills making them discover mixtures and flavours for inspiration and delivery of the best proposals.



Shake Your Team

It is a professional cocktail workshop in which participants learn to choose the products needed to make a cocktail and to use the materials to make them.

Individually or in teams of two people, they compete to make their creation the best.

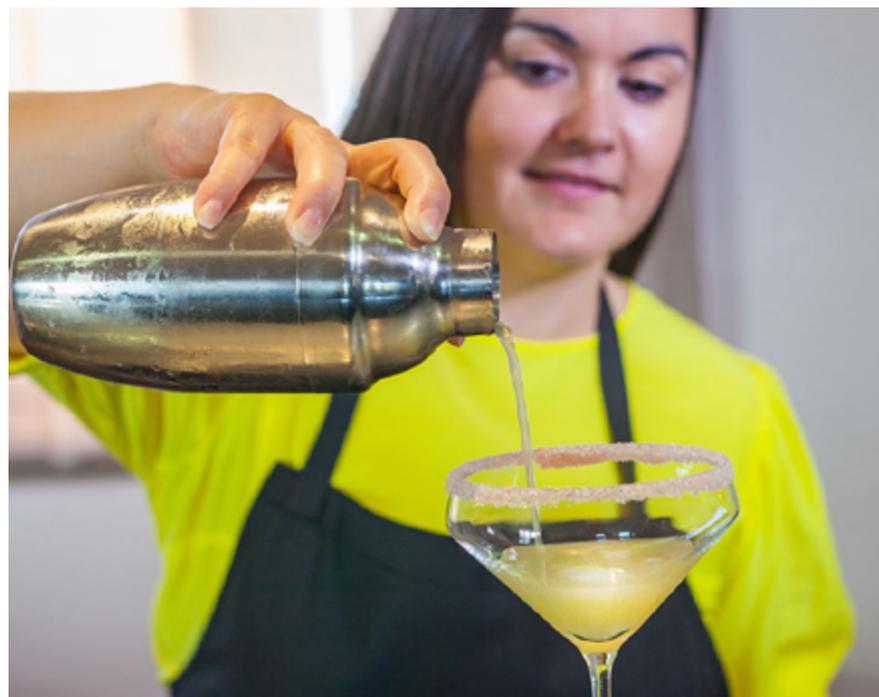
The activity can be the main focus of the meeting, with the

collaboration of a **coach** who helps to work on the specific skills that the company wishes to improve.

It can also be integrated into the working day as a leisure time, parallel to the meeting.

Shake your Team ends with a contest in which the elaborations are tasted and the best cocktail is awarded.

Directed to	Corporate and professional teams
Activity time	3 hours
Participants	Min. 12 people / Max. 20 people (in couples)
Professional spaces	Altell or Alimara Halls or Garden or Technology Classrooms or La Plaça
Price per person	60€ (less than 12 people may increase the price of the activity)
It Includes	<ul style="list-style-type: none"> • Cocktail specialist, materials for developing the activity • Campus CETT apron
Possibility of customizing the activity (see supplements)	<ul style="list-style-type: none"> • Apron and materials with the brand of the company on, customization of spaces, specific liquors • Coach for the training of managerial skills, activity booster • Video or photo service





Gastronomy Senses Itinerary

An exciting journey through the senses, where they become the main course.

Participants will be challenged by our chefs through the touch, sight and smell senses.

Gastronomy Senses Itinerary

It takes place on a gastronomic journey in which participants discover the bases of gustatory and sensory tasting by elaborating menus with expert chefs and sommeliers. Working as a team, the different groups go through three spaces to carry out the challenges that test the dexterity and ability of their senses.

With the addition of a **coach** who helps to develop the specific skills that the company wants to improve, the activity becomes the main basis of the meeting.

It can also be incorporated in the working day as an opportunity for the entertainment of the team.



Gastronomy Senses Itinerary concludes with a tasting in which the participants present their production to the rest of their companions for their tasting and evaluation. Finally, the ranking of the winning teams is announced.

Directed to	Corporate teams and managers
Activity time	5 hours
Participants	<ul style="list-style-type: none">• Min. 18 (3 teams of 6 people)• Max. 72 (3 teams of 24 people)
Professional spaces	Technical Room + Sensory Room + Sommelier Room+ La Plaça
Price per person	115€ (less than 18 people may increase the price of the activity)
It Includes	<ul style="list-style-type: none">• Tasting of the prepared dishes and drinks, materials for the development of the activity• Campus CETT apron
Possibility of customizing the activity (see supplements)	<ul style="list-style-type: none">• Apron, chef hat and materials with the brand of the company on, customization of spaces, specific ingredients• Coach for the training of managerial skills, activity booster• Video or photo service



Executive Taste

Three proposals to encourage your team personal and professional growth:

Mindfulness & Gastronomy

Full attention to emotions and sensations provided by our chefs and a mindfulness instructor.

Grow Your Mind

Creativity through the fascinating world of illusions, a game of perceptions.

Gourmand Taste

Talent, captivating the palate with high-end cuisine.



Executive Taste

Three exclusive proposals that contribute to the meeting with moments of serenity and personal knowledge.

1. MINDFULNESS & GASTRONOMY, for relaxation before starting the day or at the end.

Guided by a specialist in mindfulness, we start the activity with a brief introduction to this philosophy and to its relationship with food.



After devoting a few minutes to relaxation and to the awareness of the value of nutrition, the participants cook three gourmet dishes, with the help of our chefs.

The managers taste the productions in a meal in which they share their experiences with the chef and the expert in *mindfulness*.

Directed to	Management teams, advisors and delegates
Activity time	3 hours
Participants	Min. 8 people / Max. 15 people
Professional spaces	Gastronomic Space + Alimara Halls
Price per person	225€ (less than 8 people may increase the price of the activity)
It Includes	<ul style="list-style-type: none">• Mindfulness instructor• Tasting of gourmet dishes and drinks• Materials for the development of the activity• Campus Cett apron and chef hat
Possibility of customizing the activity (see supplements)	<ul style="list-style-type: none">• Apron, chef hat and materials with the brand of the company on, customization of spaces, specific ingredients• Coach for the training of managerial skills, activity booster• Video or photo service



Executive Taste

2. GROW YOUR MIND, a game of perceptions.

The participants observe and collaborate in the exclusive productions that our chefs prepare with haute cuisine techniques, whose taste does not correspond to their image.

They conclude by enjoying the elaborate dishes, which are paired with wines chosen for the occasion while discovering the original flavor of the recipes.

Directed to	Management teams, advisors and delegates
Activity time	3 hours
Participants	Min. 8 people / Max. 15 people
Professional spaces	Gastronomic Space + Alimara Halls
Price per person	145€ (less than 8 people may increase the price of the activity)
It Includes	<ul style="list-style-type: none">• Tasting of dishes and drinks with designation of origin• Materials for the development of the activity• Campus Cett apron and chef hat
Possibility of customizing the activity (see supplements)	<ul style="list-style-type: none">• Apron, chef hat and materials with the brand of the company on, customization of spaces, specific ingredients• Coach for the training of managerial skills, activity booster• Video or photo service

3. GOURMAND TASTE, a tasting of the best gourmet proposals.

After choosing the desired products (tuna, hams, cheeses, oils, wines or cava) and accompanied by the most prestigious manufacturers of each of them, managers discover the characteristics and gastronomic features of these foods.

Before saying goodbye, the maker treats them with the chosen product to continue enjoying it at home.





Cook & Win

Imagination, wit and shared goals in an original team competition.

The most flavourful recipe will reveal your team's best skills.



Cook & Win

It is a culinary competition among different groups in which each team must prepare a sweet, salty or drink recipe for a certain number of diners, following the instructions of the chef responsible for their kitchen, who will distribute the tasks among the participants.

While they discover the cooking processes, the members of the group encourage their commitment, competitiveness and creative and organizational skills.



Cook & Win ends with the tasting of the prepared tapas, menus and cocktails, which are presented in a large buffet in the Salons of the Alimara Hotel.

Each diner evaluates the production of his/her opponents, proclaiming as winner the team that obtains the highest score.

Directed to	Corporate and professional teams
Activity time	5 hours
Participants	<ul style="list-style-type: none">• Min. 40 (4 teams of 10 people)• Max. 100 (10 teams of 10 people)
Professional spaces	Technical Rooms + Alimara Halls
Price per person	92€ (less than 40 people may change the price of the activity)
It Includes	<ul style="list-style-type: none">• Tasting of the prepared dishes and drinks, materials for the development of the activity• Campus CETT apron
Possibility of customizing the activity (see supplements)	<ul style="list-style-type: none">• Apron, chef hat and materials with the brand of the company on, customization of spaces, specific ingredients• Coach for the training of managerial skills, activity booster.• Video or photo service

The better a company manages talent, the most competitive it becomes

We enable the development of management and people skills through one-of-a-kind events. Executive Training and Gastronomy is a source of learning applicable to your daily working environment

Benefits

Your team will work on the specific skills you want to improve

- Networking
- Role definition and team building
- Common goals
- Creativity and influence
- Verbal communication
- Time and stress management
- Leadership techniques
- Motivation
- Conflict identification and resolution
- Decision making



Customize your event

Print your logo in the materials used or use your corporate colours in the working space
Include a coach to carry out a specific guided task.



Professional, real, unique settings with a top team

Our long experience is our guarantee

A reference hotel in **Barcelona**

Guarantee of **Success**

3.975 events

Creating experiences for over **25 years**

ALIMARA EVENTS

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