

STEP INTO THE VIBRANT WORLD OF TASTY TAPAS, A TEAM-BUILDING EXPERIENCE THAT TRANSCENDS THE ORDINARY. THIS ISN'T JUST A COOKERY CLASS; IT'S AN INTERACTIVE, SOCIAL SAGA WHERE FUN, CREATIVITY, AND TEAM SPIRIT BLEND TOGETHER TO CREATE AN UNFORGETTABLE JOURNEY.

Imagine a lively session where every team member is not just a participant, but an integral part of a culinary story. Each one of you will discover new skills, unravel the secrets of teamwork, and embark on a delightful journey of taste and collaboration.

Your Tasty Tapas adventure kicks off with an engaging introduction, followed by a captivating talk on the art of knife skills by our expert chefs. Watch in awe as they masterfully demonstrate the creation of 3 to 5 classic tapas dishes. From the zesty Tortilla Española, a staple of Spanish cuisine, to the crispy, indulgent Croquetas stuffed with flavours like ham or shrimp, and the exquisite simplicity of Jamon Serrano paired with pickles and salad - each dish is a story in itself.

And then, the spotlight turns to you and your team. It's your time to shine, to take the reins and craft your version of these delicious tapas. Creativity and teamwork are your tools as you strive to impress and win the ultimate accolade - the prestigious Master Chef medals!

So, are you ready to join us on this culinary escapade? Gather your team, bring your appetite for fun, and let's create a tapestry of tastes and memories with Tasty Tapas!

RUNNING TIME	The ideal length of time for this activity is 3 hours.
MIN/MAX GROUP SIZE	Suitable for 10 - 250 participants.
PEOPLE PER TEAM	We would recommend 8 participants per team.
ACTIVITY COST	Please contact a member of our team for a quote.
WHAT'S INCLUDED	<ul style="list-style-type: none"> ✓ A professional chef to oversee your activity ✓ Experienced and friendly event crew ✓ Quality ingredients ✓ All specialist equipment and sundries ✓ Pre-event planning and management ✓ White Rhino travel and logistics costs ✓ Public liability insurance



The word 'Tapa', translating to 'lid', harks back to a time when bread served as a simple cover for wine glasses, a clever trick to keep fruit flies at bay.



Over time, this humble beginning evolved into an art form, with tantalizing olives, cold meats, and other delicacies adorning these bread lids, giving birth to the tapas we relish today.