



ONLINE CULINARY EXPERIENCES





Mocktails

THE PERFECT BLEND

An online educational, fun, shaking & stirring experience of mocktail making by one of Belgium's absolute pinnacle of mixologists.



How It Works

From the comfort of their homes, attendees sign into a webinar session where our 'heborist' mixologist educates and teaches each individual to make a set of 2-4 mocktails. The experienced is paired with a bit of fun trivia on all things drinks related and we finish the session with an option for a photo sharing experience of all the mocktails that have been created.

A professional booklet is provided to each participants which includes a list of ingredients to be purchased for the session (including suitable alternatives), professional recipe with instructions & list of basic kitchen equipment needed as well as how to prepare for the class in advance.

Clients have the option of letting each participant purchase their ingredients for the session or collaborating with Biz Group to deliver boxed ingredients to the client office where participants can collect it from.

Key Outcomes:

- ✓ Shared Group Experience
- ✓ Fun & Engaging
- ✓ Educational Experience
- ✓ Enhances wellbeing

Activity Information:

- ✓ 8 - Unlimited
- ✓ Laptop / Desktop
- ✓ Mobile
- ✓ 1 - 2 Hr. Experience



Mocktails



THE PERFECT BLEND

An educational, fun, shaking & stirring experience of mocktail making by one of Belgium's absolute pinnacle of mixologists.



Example mocktails that can be enjoyed:

Classic Sour: elaboration on the classic mocktail base.
Technique: zesting, juicing, shaking, syrup-making.
Theory: History of Sours, Mocktail Family Tree

Strawberry Daiquiri: tropical drinks, South American styles
Technique: Blending, juicing, jiggering, floating, crushed ice
Theory: Background of Tiki, Caribbean Cocktails,

Manhattan Style: sturdier flavors, think intense 'Mad Men' Style
Technique: Stirring, zesting, special syrups, garnishing
Theory: 3 part cocktails, Old-Fashioned, Martinis

❖ Please note dishes can be confirmed based on ideal ingredients budget p/participant & availability of all ingredients for all participants.





THE VIRTUAL CHEF

Groups become at home professional gastronomy artisans as they enjoy this fun foodie experience with one of Belgium's renowned gastronomy chef's.



How It Works

From the comfort of their homes, attendees sign into a webinar session with our renowned chef who will teach them the fine art of French gastronomy. Each individual will be guided in a fun virtual class to make a set-menu of 2-4 dishes of choice. Once the masterpiece dishes have been created, each person will upload a photo of their dish to the WhatsApp group which will be shared to the rest of the group on a presentation slide in Zoom.

A professional booklet is provided to each participants which includes a list of ingredients to be purchased for the session (including suitable alternatives), professional recipe with instructions & list of basic kitchen equipment needed as well as how to prepare for the class in advance.

Clients have the option of letting each participant purchase their ingredients for the session or collaborating with Biz Group to deliver boxed ingredients to the client office where participants can collect it from.

Key Outcomes:

- ✓ Shared Group Experience
- ✓ Fun & Engaging
- ✓ Educational Experience
- ✓ Enhances wellbeing

Activity Information:

- ✓ 8 - Unlimited
- ✓ Laptop / Desktop
- ✓ Mobile
- ✓ 1.5 - 2.5 Hr. Experience





THE VIRTUAL CHEF

Groups become at home professional gastronomy artisans as they enjoy this fun foodie experience with one of Belgium's renowned gastronomy chef's.



Online Cooking Class A: Gastronomique Dish (Main Course)

Example menu: Entrecote/ pomme bouchons / carrot / béarnaise

Online Cooking Class B: Apéritif Dish (Appetizers)

Example menu: *Rollade of Courgette / Houmous with Cumin and Sweet Potatoe / Fresh Green Herbs*

- ❖ Please note dishes can be confirmed based on ideal ingredients budget p/participant & availability of all ingredients for all participants.

