



Team Building with ARC Racing and Leisure Group

ACTIVITIES



Your **VENUE!**



Firebird
Events



Cuisine and Drink

A sensation for the senses - get your teeth into one of our many tasty team challenges.

CHOCOLATE FACTORY CHALLENGE

Indulge in our Chocolate Factory Challenge where teams go head-to-head to invent a brand new box of chocolates!

First, teams must create their chocolates. With a wide range of ingredients, teams must choose which type of chocolate to use and which fabulous flavours to fill them with. Once you've decided, it's time to get chocolatey! Combine and create your fillings and then smother them in melted chocolate. Icing, toppings and sprinkles make your chocolates complete.

Then it's time to develop your brand – name, design, price and packaging. As all ingredients and packaging materials are priced, you'll need to keep an eye on costs! Teams must then pitch their product and marketing strategy to the judges and perform their own advert as the fun finale! Bonus points can be earned by completing additional fun team games. Prizes will be awarded to the winning team, and everyone can take some of their creations home with them.

Aim of this chocolate coated team build – to encourage innovative thinking, develop business skills, stimulate creativity, improve time management, demonstrate budget control, promote healthy competition, build team spirit and develop communication skills and have fun!

Our Requirements

- 1 x round table per team (chairs optional)
- 5 x trestle tables for our equipment
- Access to plug socket
- Hand washing facilities near to the room

Notes

- Cost:** £895.00 (set up fee) + £47.00 per head
- Activity Duration:** 1 – 3 hours (indoors)
- Guest Numbers:** 10 – 500



Dip into the sumptuous world of chocolate, and learn what it takes to become a professional chocolatier! Indulge in and create your own exquisite chocolates on this Wonka-ful workshop.

Perfect for chocoholics, the workshop begins with a demonstration from our Chocolatier where guests will learn some fascinating facts about chocolate, whilst learning how to make their own delicious delights. Experimenting with various ingredients, you'll soon be creating a selection of hand rolled truffles, a chocolate lollipop and chocolates overflowing with flavour. Straight from the melting pot, you can add your finishing touches with toppings, piping and decorations.

Finally, guests can proudly package up their hand made chocolates in ribbon-tied bags to take home. We will also give each guest some recipe cards to take away, so you can continue to explore your new-found chocolate making talents at home!

Our requirements

- Hand washing facilities near to the room
- Electrical points near activity area
- 1 x table per team, with chairs for guests (with enough table space for everyone to work at and to lay out ingredients)
- 3 x trestle tables for our equipment
- Access to the room at least one hour before the workshop starts

Notes

Cost: £875.00 (set up fee) + £45.00 per head

Activity Duration: 1-2 hours (indoors)

Guest Numbers: 10 – 30

Chocolate

Making Workshop





BAKE THAT!

Delightfully delicious – get your bake on in this sweet treat of a day! With your own cook station, mini oven and recipe cards, your team will need to go head-to-head to beat the competition. Our expert chefs are on hand to give advice, tips and techniques on the three challenges you must face as a team.



Signature Bake - Biscuits - Teams must take the biscuit (!) and perfect either shortbread, ginger snaps or chocolate chip cookies.

Technical Challenge - French Macarons - Not to be confused with macaroons, these are French, meringue based bakes that melt in the mouth and filled with buttercream or ganache. Macarons are tricky to perfect and, just to make it more fun, we've deliberately kept the recipe basic to test teams' baking techniques!

Showstopper - Victoria Sponges – Show off your sugar craft skills by decorating with icing and handmade decorations. This event can be held as a competition, with a prize for the winning team, or can be run as a relaxing collaborative event where everyone shares and enjoys creating their treats together!

Finale - Guests can display their bakes for judging and then relax whilst enjoying their endeavours – perfect for those with a sweet tooth!

What is included

- Event manager and First Aid and Food Hygiene trained staff.
- Cooking utensils and equipment, mobile cookers.
- Cake decorating / sugar crafting tools and equipment.
- Ingredients, recipe cards, serving trays and cake stands.
- Bags and ribbons (for guests to take their treats home in).
- Table covers, gloves, aprons, props, costumes, team packs, stationery & prizes.

What We Require

- Indoor space, with 2 hours set up time.
- 2 x tables per team (1 x team table, plus 1 x trestle table for oven).
- 3 x trestle tables for our equipment.
- Ability to have the fire alarms turned off in the activity room (if possible).
- 1500 Watts at 6 Amps of power per oven.
- Access to kitchen for washing up is desirable.

Notes

Cost: £1,250.00 (set up fee) + £48.00 per head

Activity Duration: 2.5 – 4 hours (indoors)

Guest Numbers: 5 – 200



Ice Cream Workshop

Have your mind blown, not frozen, by this indulgent and innovative ice cream team build challenge!

Have fun, synchronize your taste buds and create a new flavour of ice cream as a team. Then it's up to you to develop your brand and marketing strategy in order to maximise sales. But who will come top in the all-important taste test? With a wide range of not-so-obvious ingredients, it's up to you how outrageously adventurous you become....remember Heston Blumenthal's gourmet egg and bacon ice cream?!

Once your culinary skills have been put to the test – it's your marketing abilities next. When you have come up with the name and design, you'll need to build your packaging prototype - which needs to reflect your brand and appeal to your target market. Then put together an advertisement.

To make the process even more challenging, teams must stick to a limited time scale and budget to achieve sweet success. Extra points can be earned by completing additional fun quizzes and games.

The proof, as they say, is in the pudding – so after a rigorous tasting session each team will present their sales pitch to the judges and perform their adverts in a fun finale! Judges will then decide which team has produced the most successful sundae and the 'Happy Sundae Champions' will be revealed!

What is Included: Top quality ice cream making equipment, ingredients, recipes (including dairy free alternatives), craft materials, information packs, disposable table cover, gloves, aprons, props, costumes, First Aid and food hygiene trained staff and prizes for the winning team.

Notes

Cost: £975.00 (set up fee) + £41.00 per head

Activity Duration: 2 - 3 hours (indoors)

Guest Numbers: 5 – 130



cocktail workshop

Mix it up with this fully interactive session which encourages teams to battle it out behind our stylishly sophisticated mobile cocktail bar. With detailed instruction from our award winning cocktail flairbartenders, be prepared for some serious fun while you learn how to prepare - to perfection - some of the world's favourite cocktails; and serve them with style!

Within this fun and inspired workshop, you'll be taught the basic techniques to becoming a world class mixologist:

- Liquor Knowledge - Learn which spirits go well together, and where spirits / liquors come from.
- Flairing (bottle juggling) - After a demonstration from one of our expert bartenders you'll be invited to try your hand at this entertaining art. (Bounce mats and plastic bottles provided!)
- Procedure - In teams you'll be shown the particulars of producing classic cocktails.
- Front bar skills - You'll be taught service skills, including pouring cocktails with flair!
- The Finale - Nearing the end of the session, teams will be asked to design a cocktail with a suitable name, incorporating all skills learned in the workshop... including flairing! You'll then be invited up to the bar to present your creation to the other teams and trainers.

What is included - Award winning cocktail flair bartenders, specialist cocktail equipment, shakers and all accompaniments, bespoke menus, bounce mats, 1.5m - 3m bar (please make sure venue doors are 1.0m wide), glass ware, premium spirits, soft drinks, garnishes, fruits and ice.



Notes & Costs

Number of guests	Event set up fee	Price per head
10 - 20	£650.00	£42.00
21 - 30	£650.00	£40.00
31 - 40	£650.00	£38.00
41 - 50	£650.00	£35.00
51 - 100	£650.00	£32.00
100 plus	£POA	£POA

Activity Duration: 1 - 2.5 hours

Guest Numbers: 10 - 300

Please note that we also offer wine, champagne, whisky, rum and gin tasting activities.

TASTING wine

With years of experience, our lively and personable wine connoisseurs will create an ambient atmosphere in which you can enjoy the world of wine. Interactive and engaging, our experts will have you utterly engrossed with their understanding and knowledge.

Divided into teams, you'll be put through your paces and taught tasting techniques as you tease your taste buds with a selection of quality wines from around the world. You'll soon have a portfolio of tricks and tips to help you identify quality wines and navigate a restaurant wine list.

Striking exactly the right balance between entertainment and education, the tasting is pitched at a level that ensures everyone can participate and thoroughly enjoy the event. Your guests will be transformed into a bunch of budding wine experts before you know it! The format of our Wine Tasting activity is flexible and can be as entertaining, informative or competitive as you desire! The session can be standalone, or be in the form of some fun and interactive entertainment before, during, or even after dinner.

What is included: Qualified wine expert, assistant(s) for larger groups, 8 wines to taste including: white, red, rose, sparkling etc, wine tasting quiz, wine tasting glasses, artisan breads (cheeses with upgraded wines option) spittoons, tasting notes and rib sheets.

Notes & Cost

Standard Wines With Artisan Breads:	£300.00 (set up fee) + £45.00 per head
Upgraded Wines With Artisan Breads & 4 Cheeses:	£300.00 (set up fee) + £56.00 per head
Activity Duration:	1.0 - 2.0 hours
Guest Numbers:	10 – 200

We also offer cocktail workshops, champagne, whisky, rum and gin tasting activities



gin tasting

This truly unique way of experiencing Gin is a must for the Gin lover.

Fully immersive, this programme will take you from 1100 (that's the year, not the time) to the present day in 1 - 2 hours. But, fear not, there'll be plenty of stops along the Gin highway for sampling!

Apart from the chance to taste several examples of Gin taken from all over world, we will demonstrate both classic and modern ways to serve it, be it the perfect G&T, a classic Gin Martini or a modern Gin Cocktail.

To ensure you've learned all we can teach you, you'll be set a range of tasks, and we'll put your taste buds to the test – the best will receive some exciting prizes! If you're not the biggest Gin drinker, or concerned one of your group may not be, we have enough treats to keep them interested, and after this event, they may well become a fan!

Activity Overview: The origin of Gin, how Gin shaped England, how Gin is made and drunk, different ways to enjoy Gin, team games, prizes and lots of fun.

Notes & Costs

Number of guests	Event set up fee	Price per head
10 – 20	£495.00	£40.00
21 – 30	£495.00	£36.00
31 – 40	£495.00	£35.00
41 – 50	£495.00	£34.00
51 – 100	£495.00	£32.00

Activity duration: 1 – 2 hours

Other: We also offer cocktail, wine, champagne, whisky and rum workshops



Event Management and Notes

Event Management

From conception through to delivery, our dedicated team will ensure that every detail of your event is taken care of, leaving you free to enjoy your day. Rest assured we can provide all the support you need...

Our Event Management packages can include the following (as required):

- Coordination with venue staff over technical requirements
- Site visit prior to event
- Site plans for large scale events
- CAD drawings to determine room layouts
- Provision of Health and Safety documents ie: Risk Assessments
- A professional and friendly onsite Event Manager for the duration of the event

Event management requirements will be discussed on an individual event basis and quoted for accordingly - POA

Notes

- All prices are subject to VAT at the current rate.
- All prices are subject to availability.
- Prices may be subject to change.
- All prices where an event set up fee is stated are subject to the relevant per head fee on top.
- Some services or items may be subject to minimum order fee.
- Prices may be subject to travel and accommodation charges.
- Full payment will be due 30 days prior to event date (unless a credit account has been agreed in advance).
- Soft or hot drinks (weather dependent) should be provided for our team throughout the duration of the event.
- Depending on length of the event, hot food may be required for the team.

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Team Building Testimonials

“Such a fantastic company with incredible event options. I was absolutely delighted with the whole day, the support on the lead up and on the day was also amazing, really reassuring. Everyone is still talking about the fun we had - you have helped me to set the bar.”

Country Pursuits for Capital Group Companies Global

“It was a great event! Have to say I haven't seen our team laughing and enjoying themselves like that for a long time. The tasks that were set were excellent, all different and challenging in different ways. I'm so pleased with how smoothly everything went, a big thank you to you and all the team!!”

GPS Treasure Hunt for Syngenta

“All of your staff were helpful, friendly and professional, I really couldn't fault them. The activities were fun and everyone was included. I wouldn't hesitate to use Firebird Events again!”

Crystal Maze, Rodeo Bull & Gladiator Jousting for Cadline

“The activity was so much fun, such a great one to encourage team workthank you for your support, the team are well aware who provided this, it's one we will recommend I promise”

Chocolate Factory Challenge for Four Seasons UK Collection Event

“Amazing as always! Your team were absolutely first class and really added to the enjoyment! Somehow we need to raise the bar again for 2020!”

The Cube Team Event for Aviator

“The activities went down a storm, with much laughter and frivolity. The picture we painted and then put together afterwards was nothing short of incredible.”

Collective Solutions for Axial Systems

“The client had an absolute ball with the CEO shouting at the top of his voice on the rib
“This is the best day ever!!” Everyone loved it, so thanks for everything”

Rib Blast Treasure Hunt on behalf of Clear Partners Ltd

“Fantastic team, brilliant event, everyone was still talking and laughing about it the next day, thank you“

Murder Mystery for VMWare

Team Building Highlights

