

2011 – it's time to shine

Motivate your team with interactive experiences at Central Pier



Interactive team building experiences

Can be booked as a stand alone event or as an add on to your conference

Bar school at Alumbra

\$125 per person (maximum of 15 persons per group, multiple group bookings available)

Find out the secret to pouring the perfect cocktail

Class includes: Learn the art of making the perfect cocktail – sample and use the bases of gin, vodka and rum, as well as a host of other ingredients; Alumbra gift voucher for the team who makes the tastiest cocktails and a list of Alumbra's favourite cocktail recipes.

Beer tasting at the Woolshed Pub

\$50 per person (minimum of 20 persons)

Become a beer expert

Class includes: Truly appreciate the greatness of beer through sampling a selection of premium beers; learn the secrets of beer degustation and the art of choosing that perfect brew; beer matched with food samples to complement the experience.

Cup cake making class in one of Atlantic Group [v]'s event kitchens

\$50 per person (minimum of 20 persons)

Bake your cake and eat it too

Come and experience the inner workings of one of Atlantic Group [v]'s event kitchens, whilst enjoying this fun and ever so sweet hands-on activity.

Class includes: Learn the secret to baking the perfect cup cake from Atlantic Group [v]'s very own pastry Chef Lisa Van Zanten; interactive preparation of cup cakes; techniques to decorating beautiful cup cakes; a copy of Lisa's secret cup cake recipe; \$100 Central Pier gift voucher for the best cup cake design.

Pizza making classes at Va Bene Pizzeria

\$185.00 per person (minimum of 20 persons)

Pizza, just like Nonna used to make

Try your hand at preparing your own pizza base and toppings with Head Chef Marisa Travain in her team building pizza making class. Come and enjoy the fun of making your own pizza, whilst enjoying a fabulous glass of vino.

Class includes: Complete interactive pizza making demonstration by Marisa Travain; hands on preparation of your own pizza base and topping; a copy of Marisa's secret pizza dough recipe; antipasto platters, your very own pizza, Italian salad; a glass of wine; special guest Sabino Matera, the face of QUOCO Wines; a bottle of wine to take home compliments of QUOCO Wines and your very own Va Bene Pizzeria apron... Bellissimo.

Interested? Contact one of our Client Relationship Managers on info@atlanticgroupv.com.au or call 03 8623 9600.

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