



# TEAM COOKERY CLASSES

BRISTOL







# HELLO, WE'RE MIGRATEFUL

We are an award-winning UK charity with a mission to support refugees and migrants on their journey to integration and independence. We do this by enabling them to teach cookery classes, where they can share their cuisine, culture, stories and skills with the public.

Migrateful has supported 122 refugee and migrant cooks to teach over 5,000 classes to more than 60,000 participants in London, Bristol, Brighton, Kent and online.

We've had the pleasure of sharing our kitchen with [Google](#), [Waitrose](#), [Doc Martens](#), [eBay](#) – and we look forward to welcoming your team to join us round the dinner table next!





## SWAP BOARD ROOMS FOR CHOPPING BOARDS AND KPIS FOR KITCHEN KNIVES!

Whether you're celebrating a big win, strengthening bonds through team-building, or simply fancy some Friday-night fun with extra flavour guaranteed, our hands-on cookery classes have got all the ingredients needed for a memorable team social.



## A HANDS ON COOKING CLASS, INFUSED WITH CULTURAL INSIGHTS, FOLLOWED BY A FLAVOURFUL, FAMILY-STYLE FEAST.

Each class is led by one of the incredible refugee and migrant cooks we work with, who will share their family recipes, culinary talents and cultural heritage with you.

And while your team enjoys this memorable experience, you'll also be creating impact beyond the kitchen.

Each booking supports Migrateful's cookery class teacher training programme, providing the refugee and migrant chefs we work with opportunities to build their confidence, develop professional skills and achieve financial resilience in the UK.





“The most enjoyable, well organised and informative cooking class I've ever been to, and I've been to plenty. The Migrateful mission is truly humbling yet hugely inspiring. I highly recommend supporting this initiative and investing in an experience you won't forget.”







## THE LOGISTICS

From crispy Kibbeh to mouthwatering Maraki Bajji, with cuisines from Turkey, Sudan, Sri Lanka and more, we've got a class to suit all tastes.

Speak to our friendly bookings team to discuss your preferred cuisine, dietary requirements, dates and group size, and we'll put together an event tailored to your team.



# THE FORMAT

1.

Over the course of your session, your team will work together to cook a mouthwatering menu of 5-6 dishes, aided by detailed recipes and the guidance of a skilled Migrateful chef.

3.

Your class will be supported by a facilitator, who assists the chef to ensure everything runs smoothly, as well as up to four volunteers, who will take care of the tidying and washing up.

2.

Each dish has its own station. Everyone will start out assigned to a specific station, but throughout the session, you'll be encouraged to move around the room and pitch in with preparing other dishes.

4.

At the end of your cookery class, your team, the chef, class facilitator and volunteers will come together around the table to enjoy the feast you've created.





“The space itself is really bright, spacious and beautiful. The food was insanely delicious and we all learnt lots and cooked things we'd have never have attempted otherwise! Couldn't recommend highly enough for a work event!”







## TEAM COOKERY CLASSES IN BRISTOL

Our brand- new Bristol cookery school is fresh out of the oven and ready to host your team!

Location: Migrateful Cookery School, Windmill Hill City Farm, Philip St, Bedminster, Bristol BS3 4EA

Group size: 14\*

Timings: Lunch 12:00-14:30 | Dinner 18:15-21:00

\*Starting rates equal to 5 guests.



# PACKAGES

## The Essentials - £69pp

- A 2.5-hour cookery class and meal
  - Mini-bar access (pre-order or pay-as-you-go)
  - Digital recipe pack to take home
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## The Extras - £79pp

Everything in The Essentials package, plus:

- A glass of prosecco on arrival (non-alcoholic options available)
  - Welcome nibbles for the table
  - Migrateful aprons to hire for the class
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## The Generosity Package - £99pp

Everything in The Essentials package, plus:

- A glass of prosecco on arrival (non-alcoholic options available)
- Welcome nibbles for the table
- Two additional drinks of your choice per person
- Migrateful aprons for each guest to take home







"Aside from having the chance to learn from an **incredibly skilled chef**, one of the best parts of the cooking class for us all, unsurprisingly, was the bit where we got to eat our **hard earned meal**."





# CONTACT US

Got a question about your event?

Email us at  
[bookings@migrateful.org](mailto:bookings@migrateful.org)  
or  
set up a call to speak to our  
bookings team.

Charity number: 1180110

