



**Paella  
Barcelona**  
.com  
**COOKING  
WORKSHOPS**

**Signature Paella  
Workshop  
for Team Building**



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Looking for  
an unforgettable  
experience  
to boost morale and  
productivity  
in your team?

Forge Team Spirit Through a  
Shared Culinary Mission.

Our workshop turns cooking into a dynamic team challenge that directly develops **communication, collaboration, and agile problem-solving**—key skills for a more cohesive and effective workplace.



# Why Paella is the Perfect Dish for Culinary Team Building

- **One Team, One Goal** – United collaboration through 10+ shared steps with defined roles.
- **The Ultimate "Round Table"** – The circular pan eliminates hierarchy and focuses the entire team.
- **A Culturally Powerful Achievement** – Creates shared pride and a lasting, bonding memory.
- **Universally Inclusive & Scalable** – Adapts to all diets and group sizes (8–100+), fitting any corporate agenda.



# Why choose our paella workshop for team building

- A Truly Memorable & Fun Experience
- Expert Chef-Facilitators
- 100% Hands-On & Collaborative
- Stunning, Professional Venues
- Premium, Fresh Ingredients
- Fully Inclusive for All Diets
- Consistently 5-Star Rated
- Trusted by Notable Brands

# Our Clients

**“The workshop exceeded our expectations. The format ensured full participation in a fun, seamless way. A highly engaging experience we would absolutely recommend.”**

*— Jamie Gordon, Commercial Manager at Shell International*



# Our venues

We select the ideal venue for your workshop based on your group's size to ensure the perfect atmosphere and functionality.

[Watch our flagship venue Notariat](#)



# What Your Team Will Do & What's Included:

## Challenge & Experience:

- Boqueria market challenge
- Paella workshop & competition
- Sangria workshop & competition
- Awards nomination: Oscar statuettes

## Feast & Celebration:

- Cava tasting
- Traditional Spanish appetizers
- Paella meal (the one you cooked!)
- Homemade dessert
- **Open Bar: Wine, Cava, Sangria, Soft Drinks**
- **(unlimited during the feast)**

**Bonus:** Each participant will receive a personalized Paella Cooking Course Certificate.

# Boqueria Market Challenge

Each team receives a shopping list & a budget. Their mission: collaborate to find the freshest ingredients





# Paella Workshop

Each team cooks its own paella  
under the expert guidance of  
our professional chefs

# The Grand Finale:

Present. Assess. Celebrate Mastery.





**Watch the Experience in Action**

[Click Video Link](#)



# Dietary Needs & Flexibility



- We expertly adapt for any dietary need. Share restrictions after booking, and we'll customize recipes and teams.
- Cook different paellas side-by-side:
  - ✓ seafood,
  - ✓ meat,
  - ✓ black squid ink,
  - ✓ or vegan.



# Our Ingredients

We work exclusively with high-quality local ingredients to showcase the authentic, vibrant flavors of Spanish cuisine, rooted in tradition.



# Teams

We tailor the team structure to your goals. Participants are divided into small, collaborative teams. Each team then chooses a captain and creates its own identity.

For optimal results, you can choose to design the teams based on your strategic goals—whether that's integrating different departments, uniting project teams, or fostering new internal connections. Alternatively, we can facilitate the mixing to ensure a dynamic and engaging experience for all.

We guarantee a 100% interactive and engaging experience. Every member gets a hands-on role in the cooking process through our fun, lottery-style system for assigning tasks—ensuring full participation in a dynamic and playful way.

# Conditions & Prices

- **Duration:** 3.5 hours
- **Language:** English or Spanish
- **Pricing:** Tailored to your group size.

Request your quote:

**email:** [hello@PaellaBarcelona.com](mailto:hello@PaellaBarcelona.com)

**WhatsApp:** +34 633 795 660

Our fees for corporate educational workshops are **exempt from VAT**

All our Cooking Workshops are 100% hands-on cooking courses where we apply the method "Learning by Doing". The entire service provided to all our Clients is a teaching service only the sole purpose of which is culinary education for the Client students and is not of a recreational nature.

# Contact us



**Paella Barcelona**  
COOKING SCHOOL



**+34 633 795 660**

[hello@PaellaBarcelona.com](mailto:hello@PaellaBarcelona.com)

[PaellaBarcelona.com](https://PaellaBarcelona.com)

## **Barcelona Locations:**

**Carrer del Notariat, 8** – Main Space (HQ)  
**Carrer de les Carretes, 12** – Second Space

