



Paella Barcelona Cooking School

Paella Workshops for Team Building

The entire service provided by us 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.



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

- Our cooking classes have everything you need to build team spirit within your company and form connections.
 - Creativity, Collaboration, Speed, and Precision are just some of the skills that engage during our paella classes.
 - The workshop intends to invite the participants to leave their usual comfort zone, to work on skills such as delegation, improvisation, and decision-making, valuable for personal and working life.
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There is nothing quite like team building to bring colleagues together. Sharing an experience and building an emotional connection and long-lasting memories is a fantastic way to team bonding and creativity promotion.

TEAM BUILDING with our Paella Workshop will guarantee your team warm memories and lift spirits for a very long time!

We work with the high-quality local ingredients to show you the spectacular natural flavors of Spanish products.

Dedicated to Spanish traditions, we are eager to share the authentic ways of preparing meals and building trust and teamwork among the participants as we work on a common goal.





Signature Workshop

Seafood Paella & Sangria & Boqueria

Our Signature Paella Workshop

- is our most complete Paella cooking class for Team Building in Barcelona.
- The workshop lasts around 4 hours and includes an immersive la Boqueria market tour and a hands-on Cooking Session with Seafood paella and other delicious Spanish food.
- Vegan option is available on request.
- If you prefer to have your Team Building activity shorter, add or exclude some parts, contact us, and we will customize our Paella Workshop according to your preferences.

What the Workshop includes:

Boqueria market tour (optional)

learning to shop at:

- Iberico Jamon & Manchego cheese store;
- Premium Olives & Olive oil store;
- Seafood shopping for Paella

Cooking session

learning to cook:

- Black Seafood Paella or traditional Seafood paella, Meat paella, Vegetarian paella;
 - Sangria traditional & Cava Sangria;
 - Pan con Tomate with Jamon & Chorizo & Fuet & Cheese.
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- Contact us to request a Paella Workshop Curriculum



How our Cooking Workshops look like:

- We will divide our participants into teams (approximately 10-12 people per group). Each team chooses its captain and the name. You can tell us the names of the participants to form the teams.
- The teamwork: each team will work together creating their own recipes under supervision of our chefs, communicating and establishing relationships with each other.
- Each team will make their own Sangria and their own Paella. They will be always guided during the process by our chefs on the way to create delicious paella for everyone.
- Each team will be awarded with a small gift for the best work they demonstrated.
- Each student will receive a certificate.



Our venues

Depending on your group size we have different venues to conduct our paella workshops. All of them are charming historical cooking spaces.

- Small groups ´ venue is located in Barcelona old city, Raval district on calle Carretes 12, in a newly refurbished antique Catalan-style building with 200 years of history.
- Groups up to 50 people we will teach at a spacious beautiful venue just few steps from Boqueria market on calle Junta de Comerç.
- Large groups up to 100 people and even more we will teach in a functional innovated venue that allows to conduct our paella workshops for such large groups and keep the workshops 100% educational and hands-on. Located in an innovation district Poble Nou, just few steps from Plaça de les Glòries Catalanes.



Why us?

Our paella cooking classes for team-building activities are always:

- 100% educational & 100% hands-on, super interactive, and Fun!
- All ingredients we use are the best quality products from the local market.
- Our professional chefs are great teachers, that are very welcoming, personal, attentive, and fun. They create a warm easy atmosphere that favors the assimilation of new knowledge and skills. We make all our participants feel like friends & family and make sure everyone is engaged.
- We offer alternative options to teach participants with any food allergies or food restrictions.
- We create an experience that your team will remember for years to come!



Contact us



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Thank you!

