

Nick Nairn



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C O R P O R A T E



motivate

inspire

reward

Welcome to what is, in my opinion, the most original and unforgettable incentive, reward and hospitality programme in the UK today. I've nothing against the usual golf, quad-biking, clay-shooting corporate jollies, but if you want to build teams, reward staff or simply impress the socks off your clients, there is no better place to do it than our cook school.

All programmes are taken by our highly experienced senior chef tutors, John Webber, Alan Mathieson and optionally, myself. Passionate but patient, with unique, wide-ranging backgrounds, we bring unrivalled culinary firepower to your event. Informal and fun, we provide an experience that not only challenges and surprises, but ultimately rewards.

Tucked away in the beautiful, tranquil foothills of the Trossachs National Park, our stunning contemporary premises are just 1 hour from the major airports of Glasgow and Edinburgh.

Welcome to the home of happy cooking!



*Alan Mathieson*



One of the greatest things about cooking is that it is such a fantastic leveller.

Forget abseiling, forget off-road driving, nothing breaks down corporate barriers like a soufflé that refuses to rise!

As countless companies have already discovered, our team-building programme is highly motivational, educational and above all, fun.

## Can you stand the **heat**?

1 day team-building programme

Serves 24

**Ingredients** Looking to fire up your team? Let us create a challenging cooking day with a competitive edge, designed to get your group thinking and working together.

This is a sizzling motivational day of competitive cooking. We will divide your organisation up into kitchen teams let them cook against the clock and against each other. Our expert chef tutors, John Webber and Alan Mathieson will guide your group as they create their own restaurant for the day. Naturally, no effort will go unrewarded – a prize and presentation ceremony are all included.

**Time** 9:30am – 5:00pm

**Serving Suggestions** Garnish the school with your own corporate branding or with key messages. It's not just the perfect dish we want to give you, it's the perfect day.

**Price** £5,175 ex vat

**Side Dishes** These special ingredients are not included in the cost, but available to make your day even more memorable. Please ask for further information and prices.

Make the most of your trip with an overnight stay at our lakeside hotel, which enjoys spectacular views over the Lake of Menteith. Only 5 minutes drive away from the school. Preferential rates are available. Contact us for more information.

Tailor made gift packs, which could include cook school apron, personally dedicated and autographed Nick Nairn cookery books or even opt for tastefully engraved cookware to commemorate your day.

The team building programme is complimented with our Nick Nairn Selection wines. Bespoke wine choices to your own specification can be arranged.

"I'd just like to thank you for probably the best corporate day out I've ever attended. The drive to the location in glorious sunshine, surrounded by our beautiful countryside to the demonstrations by Nick Nairn (He is so nice!) and most importantly the great people = recipe for a great day!". [Real Radio](#)





A full day of hands-on action around the kitchen. Great food, stunning wines, masses of fun - this programme offers a superb learning experience that will keep your colleagues and clients richly entertained and on their toes.

## Stir it up!

Hands on cooking day

Serves 24

**Menu** Tempt your taste buds with our wide choice of menu themes. From dinner party cooking to Italian, our classes are as wide-ranging as they are rewarding.

**Ingredients** Much more than a cookery class, this is a chance to stretch yourself and experiment. A brilliant way to get to know your clients and colleagues, whilst giving them the chance to impress with their hidden culinary talents. Our expert chef tutors, John Webber and Alan Mathieson, will guide your group as they create their own lunch, and experiment with different foods and flavours. A relaxed day filled with inspiration, creativity, great food and wine.

**Time** 9.30am – 5:00pm

**Serving Suggestions** Garnish the school with your own corporate branding or with key messages.

**Price** £4,200 ex vat

**Side Dishes** These special ingredients are not included in the cost, but available to make your day even more memorable. Please ask for further information and prices.

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The Stir it up! day is complimented with our Nick Nairn Selection wines. Bespoke wine choices to your own specification can be arranged.

“We had a great time and thoroughly enjoyed the whole day. I knew I shouldn't have had that extra top up of wine at the main course stage – it played havoc with my soufflé!” [SMG](#)



From product launches to press conferences, seminars to sales days, our cook school can provide the perfect backdrop. An exciting, cutting-edge facility in stunning surrounds, it's the ideal setting to test drive everything from crockery to cars.

Our corporate events team will help assess your needs and arrange everything down to the finest detail. We offer you dedicated use of all our facilities, including a 40-seat presentation area. Our demonstration kitchen is perfect for food product development presentations and product launches.

## If you've got it flaunt it!

Product launch and facility hire

Serves 5 - 50

**Menu** Showcase your product in a unique environment.

**Ingredients** Impress your guests with dedicated use of our facilities housed in an architect-designed contemporary building. The stunning setting offers endless possibilities for product launches, presentations, conferences or seminars.

**Time** 9.30am – 5:00pm

**Serving Suggestions** Dedicated use of the building and all its facilities, including our state-of-the-art presentation equipment. Branding opportunities in and around the building. Optional catering available.

**Price** on application

**Side Dishes** These special ingredients are not included in the cost, but available to make your day even more memorable. Please ask for further information and prices.

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“Thank you for a wonderful day at the School. Some of our guests had travelled from the South of England to join us, and it was a particular pleasure to hear from one of them that yesterday was “the best corporate hospitality event I have ever attended”. The whole set up is a great advert for Scotland – the location, the quality of the school buildings, your team of chefs, and of course the added benefit of your own presence.” [Royal Bank of Scotland](#)

Port of Menteith is approximately 1 hour from Glasgow, Edinburgh and their associated airports. There are frequent flights to both airports with British Airways, BMI, British European and easyJet.

Full details on how to find us, whether travelling by car, train or plane are available on our website or on request.

## Get in touch

Places are strictly limited, call Molly Hawkins our Events and Office Manager now on 01877 389 900 for availability, to make a booking, discuss your personal requirements or to find out more about our exciting programme of corporate events.

**Booking Conditions** Provisional bookings will be held for a maximum of 5 working days, with a maximum of 2 dates held provisionally at any one time.

A deposit of 50% is payable on booking. The remaining balance will be due 30 days prior to booking date. If booking within 30 days, the full balance will be payable to confirm. Failure to pay within invoice terms will incur a late payment charge. Full terms and conditions will be issued with the event booking form.

In addition to our standard corporate menu, we are delighted to offer additional options to make your stay in the Trossach's memorable. Falconry, whisky tasting, seasonal boat trips to Inchmaholme Priory (Lake of Menteith's Island) are amongst the many activities on our doorstep and can be arranged to enhance your programme.

Impress your clients and colleagues with a day's personal tuition from Nick Nairn. Subject to availability, Nick can be booked to host your Stir it up hands on cooking day or for an enthusiastic and entertaining 1 hour demonstration. Subject to availability/ price on application.

"It was an exceptional day in all aspects and I thoroughly enjoyed the opportunity to learn and have fun in the kitchen of such a respected and enthusiastic chef. With not a trace of exaggeration I must say it was the best days corporate entertainment I have ever had and doubly so given the great people you had there and the fun we all had." [The Scotsman](#)



