

Cook with me from your home!



Can't get your global team together onsite?

Is Corona Virus keeping your teams apart?

Looking for an innovative & authentic team event?



RECONNECT: Through an engaging common activity together

FRESH PERSPECTIVES: Change of scenery, from desk to kitchen

ENTERTAINING: Fun elements with music and movements

INTERACTIVE: 2-Way communication between host and participants

DELICIOUS: Outcome is team morale boost PLUS a delicious meal!

NEW Interactive Live-Streaming Cooking Experience

Sherly's Kitchen **LIVE**

Recommended by:



5.0 ★★★★★ 183 Google reviews

●●●●● Tripadvisor (134)



How Does It Work?

- Participants need a laptop/tablet with a functioning camera and microphone to join the online experience from their home kitchen.
- Ingredient list is sent out at least 7 days before the event for participants to shop. The list is simple, mostly using ingredients easily found in local supermarkets around the world.
- Participants cook up a delicious meal step-by-step with Sherly's real-time guidance. The class will end with a delicious meal ready to eat!
- The experience is highly interactive and fun, including music and movements.
- Event via Google Meet (a.k.a. Google Hangout, securely encrypted) or on any platform preferred by the client (e.g. Skype, Zoom)
- Option: Participants may have their family join the experience
- Duration: 1.5-2 hrs
- Class language: English / German



Menu Example

Teriyaki Udon Noodles from Scratch

Udon noodles are wheat-based noodles with great texture. They have been around in Japan for centuries. This is a fun active class where you will be making the noodles and a delicious Teriyaki sauce from scratch. Participants will knead the noodle dough according to a traditional method. So easy, fun and delicious; you'll never order take-away Asian noodles after this class!

- Vegetarian/vegan-friendly
- Wheat flour contains gluten

Other menu options:

- Thai / Chinese / Korean / Pasta Class
- Bespoke class available as per request
- Vegetarian / vegan / gluten-free menu available



Pricing

Online Experience: CHF 59/ person
 (~~Onsite Experience: CHF 149~~)
 Preferred group size: 6-10 participants/ session

10% discount for groups more than 8 people
 Family members from home join for free.



Fresh Udon Noodles!



Final Creation!



About Sherly's Kitchen



Sherly's Kitchen is a charming cooking school located in the heart of Zurich. We provide hands-on fun cooking classes with cultural insights; popular among locals for our Asian cooking classes and frequently visited by tourists for our Swiss cheese and chocolate classes. Since 2017, we've been running daily public classes, private workshops and corporate team-events that are engaging and memorable.

- Sherly's Kitchen is a member of Zurich Tourism
- Recommended on myswitzerland.com
- Highly rated and reviewed on [various media](#)



About Sherly (Host)



- Cooking instructor
- Communication & team engagement expert
- Professional in the food industry for 10+ years
- Culinary training in Seoul, San Francisco, Florence, San Sebastian, Schwyz (Switzerland)
- Dipl. Swiss Cheese Sommelier
- Passionate about connecting with people through tradition, culture and family recipes



Our Happy Clients



Visit our website
www.sherlyskitchen.com



Sherly's Kitchen
WHERE COOKING MEETS CULTURE

ZÜRICH • SWITZERLAND

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