



Team cookery experiences

with the UK's leading
Malaysian chef



ning



For your
FREE DVD on
Malaysian food
and **FREE**
consultation, call us
on 0845 519 28 78
or email cooking@ningcatering.com

Fun, friendly & stimulating!

**Guaranteed to build your team
& client relationships!**

You'll be in the best hands

Ning is a pioneering Malaysian restaurant and cookery school, and Restaurant of the Year finalist, in Manchester's Northern Quarter. We offer a unique, personalised experience with our Executive Chef Norman Musa – a Malaysian celebrity, Formula One™ chef and Manchester Chef of the Year finalist.

Never a dull moment

Norman cooks Malaysian food from the heart. He and co-owner Andy Spracklen host our cookery experiences, ensuring that you get enthusiastic tuition and dedication to detail. Norman's charming personality and accessible teaching style, combined with Andy's business experience, guarantees a fun, friendly and stimulating time.

**Experience authentic
cooking secrets**

The original Manchester cooking experience, Ning Cookery School has hosted over 750 'students' since 2007. Norman's open style reveals the secrets of the Malaysian food he grew up with, making guests of all ages and abilities feel at ease and enthused by his passion.

**Give your
organisation a boost!**

Cooking together will...

- ✓ Boost creativity
- ✓ Boost team morale
- ✓ Boost productivity
- ✓ Boost client relations
- ✓ Boost your profits

**Organisations who have
cooked with us include:**

- AstraZeneca
- Nathaniel Lichfield & Partners
- Irwin Mitchell solicitors
- Lifeline Project
- Balfour Beatty
- Ignition NBS
- Manchester Museum
- Whitworth Art Gallery



Highly
recommended
for Christmas
& New Year

Testimonials

“The Ning experience for our team away day was fantastic! Hassle free from booking to delivery, it catered for all our needs and provided us with a great all round experience. The team had fun together, learned a lot and got to do what we do best, eat good food! ...Thanks!”

Rachel Connor, Team Leader, **Lifeline Project**, on their team building day

“We had a wonderful evening, everybody commented on how great it was and delicious of course. Our chefs... had many complements...”

Lynne Carrick-Leary, Communications Executive, Irwin Mitchell Solicitors, on their Chef for the Night event



Your Team

Norman Musa is Executive Chef and co-owner of Ning, and author of the book *Malaysian Food*. He is **official race chef to the Lotus Racing Formula One™ team**. Born in Penang, Malaysia, he was a finalist for **Manchester's Chef of the Year** in 2009. He has appeared in the **British and Malaysian press and on TV**, alongside Rachel Allen, Gordon Ramsay and Rick Stein. He is a global ambassador for Malaysian food.

Andy Spracklen is co-owner of Ning and contributing editor of Norman's book. As communications director, with a background in urban planning consultancy, he is a seasoned **facilitator of team building and client hospitality**.

Associates and visiting tutors of similar calibre are utilised when alternative resources are required or if Norman is unavailable. In addition, we have our team of assistants who ensure you are well looked after.

Your choices of experience

We have designed a range of Ning cookery packages for you to choose from, depending on your time, budget and objectives.

Each experience can be tailored to your exact requirements. If you're not sure which one suits you or if you want a custom-built package, let us know!

The Essential Experience

£75 per person

3 to 4 hours

Minimum 8 people

Available daytime Monday to Sunday and Monday evenings

This is our most economical, express Malaysian cookery package. It has been the popular choice for organisations on a budget and works well as a fun social event or, if you're feeling a bit more competitive, as a teambuilding event with cook-offs and prizes.

Comprises a mix of hands-on cooking and socialising, including a leisurely lunch or dinner of the 3 dishes you have cooked, enjoyed in the surroundings of our stylish and relaxing restaurant.

Is the Essential Experience for me?

- ✓ Recommended for Christmas parties, networking, team socials & client hospitality events
- ✓ Useful for getting a taste of how cooking is good for teambuilding
- ✓ Treat your clients or suppliers to hospitality with a difference!

The Business Experience

£100 per person

5 to 6 hours

Minimum 8 people

Available daytime Monday to Friday and evenings for private hire*

This is our mid-priced, standard cookery package. It has a proven track record of boosting team morale, inspiring creativity and improved productivity, and cementing relationships with clients and suppliers. Depending on your objectives, this can operate as a structured teambuilding day or a more relaxed social or away day.

In addition to the Essential Experience, with this experience you can really get to grips with Malaysian food, incorporate team games and challenges, and combine cooking with other activities such as motivational speakers and leadership training*.

Is the Business Experience for me?

- ✓ Recommended for teambuilding, management team away days, client hospitality and corporate dining, including Christmas and New Year
- ✓ You can use our space to incorporate 'business time' into your itinerary
- ✓ Goodie bags and complimentary alcoholic beverages with your food can be included at no extra charge
- ✓ Excellent value for money!

The Connoisseur Experience

£150+ per person

Timings to suit you

Minimum 6 people

Available daytime Monday to Sunday and evenings for private hire*

This is our premium, masterclass cookery package for the ultimate foodie and teambuilding experience for your staff or clients. Custom-built to your exacting requirements, you can be assured of the greatest care and attention, together with inclusive enhancements ranging from gifts and giveaways, to entertainment and wine tasting.

Over and above our other packages, with this experience you will make the most of our celebrity F1™ chef's expertise as he uncovers the secrets of traditional Malay cooking, from scratch. Based on Norman's masterclasses, you will learn the art of satay, pounding the spices, filleting fish and the creation of beautiful desserts.

Is the Connoisseur Experience for me?

- ✓ Perfect for any occasion when you want to impress, reward, celebrate or invest in quality time with staff, clients or suppliers
- ✓ A range of team or management games and exercises, musical or cultural entertainment, wine tasting and gift options can be included, depending on budget
- ✓ You can use our space to incorporate 'business time' into your itinerary, or combine your time with private hire events ranging from a canapé reception to 'Chef for the Night' private dining*
- ✓ An exclusive, tailor-made experience!



*Private hire and additional skilled staff subject to additional fees. Price on application.