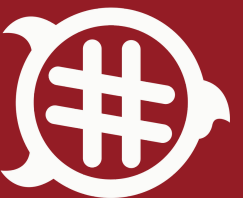


BBQ WORKSHOP

- TEAM BUILDING
- A GOOD TIME
- BARBECUE SKILLS

 GRILL BASTARDS

THE WORKSHOP

We present the perfect form of entertainment that boosts skills – something everyone is sure to want to take part in. Entertainment through learning, using our national pastime – **barbecuing!**

We'll organise one-of-a-kind, professional barbecue workshops for your staff.

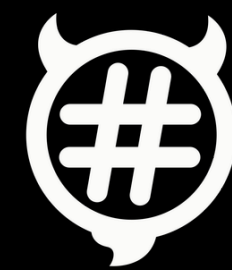
Under the watchful eye of our Grillmasters, your staff will learn how to cook the perfect burger or grill the steak of their dreams. They'll learn how to season meat and how to organise their work at the barbecue to host the perfect garden party.

These are workshops that are always in high demand. They combine the primal urge to gather loved ones around a fire with the art of preparing top-quality meat on it.

The workshops are held in small groups outdoors. We provide teaching materials, meat, spices, equipment and a venue if your company does not have suitable facilities. Vegetarians can also prepare meat-free versions of barbecue dishes.

We'll tailor the workshops to your needs, budget and the time you have available. przewidujesz.





OPTIONS



We can design a corporate workshop programme tailored to your specific needs.

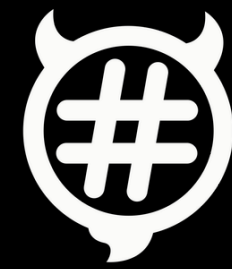
This could be a full-scale event incorporating workshop elements and catering. It could also be a training programme tailored to the nature and background of your company. We are open to your own ideas and requirements.



Workshops are most effective for groups of up to 30 people, but we are able to run them for larger groups.

We will also tailor the duration to your needs. We usually organise workshops lasting up to 2 hours, but longer sessions, enhanced with additional activities, are also very popular.

Please get in touch to discuss your ideas for a workshop.



1 PERFECT BURGER



An absolute hit – this is the workshop we've been running most often for many years!

'The Perfect Burger' is a fun session lasting around 1 ½ hours, during which participants will learn the basics of preparing a dish loved by every barbecue enthusiast.

What meat should you use for a burger? Which cuts are best suited? How should you mince, season and shape the meat? How do you prepare the meat so that it's nicely seared on the outside but juicy on the inside? How do you achieve the right levels of doneness and what toppings should you suggest?

Each participant will be given an apron and a workstation; they will prepare the toppings, shape, season, grill and assemble their own burger.

During the workshop itself, participants can choose which type of barbecue they wish to use (charcoal or gas), and decide for themselves on the final look of their burger.

To kick off the event, we'll treat everyone to our speciality: focaccia baked on the barbecue with various toppings and a few small starters.

We'll discuss the most common mistakes, trends and experiences, and together we'll assess the group's skill level.



HOW IT'S DONE

Sample itinerary and cost estimate for the 'Perfect Burger' workshop:

Number of staff: 3 Grill Masters

Tents: 2 tents, 6x3m

Equipment: 3 gas barbecues, 1 charcoal barbecue. Tongs, spatulas, chopping boards, knives.

Tableware: eco-friendly disposable tableware (classic tableware available on request)

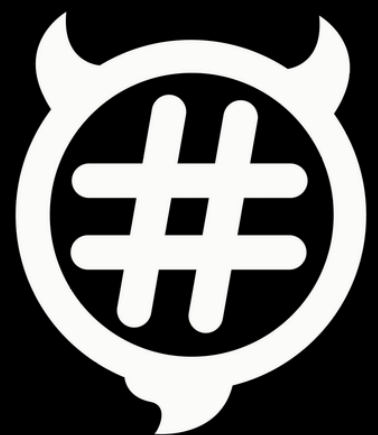
Location:

We arrive at the venue a few hours before the event to set up the tents, barbecues and all the equipment, and to prepare workstations for everyone.

We will need access to water.

Event cost: 10,000 PLN net for a group of 30 people – includes equipment, ingredients, fees and logistics within a 100km radius of Warsaw.

Venue: as specified by the Client or proposed by us.



“PERFECT STEAK” - THE SHOW

The ‘Perfect Burger’ workshop can also be complemented by the ‘Perfect Steak’ demonstration.

This is a lesson in grilling steaks using the finest meat available on the market. Participants will learn about different cuts of Polish and imported beef.

Grillmaster Kacper Salzman demonstrates methods for preparing the perfect steak. He will also talk about the meat, cattle breeds, rearing, ageing, grilling temperatures, degrees of doneness and seasoning.

During the tasting, participants can compare the flavours of beef from different countries or different cuts – sirloin, rib-eye, roast beef, hanger steak, chuck eye and others. This type of event can be organised as a lecture and tasting session, or as separate workshops during which everyone grills and samples several different cuts.

Kacper Salzman travels the world with a single aim – to sample the finest cuts of beef from countries regarded as meccas for this product. He is a wealth of knowledge and anecdotes about Kobe beef, Argentine asado and American cattle farming. He works with US Beef as a steak expert

+ 3,000 PLN net on top of the price of the ‘Perfect Burger’ workshop for 30 people in the basic version (tasting of 5–7 different cuts). Plus up to 1 hour’s duration.

+ 6,000 PLN net in addition to the price of the ‘Perfect Burger’ workshop for 30 people in the LUX version. Duration extended by up to 2 hours.

LUX version:

the most expensive / finest cuts available on the global market

premium accompaniments: caviar, truffles, foie gras

the package includes wine specially selected to complement the menu

- everyone receives a full-weight steak to prepare themselves





ABOUT US

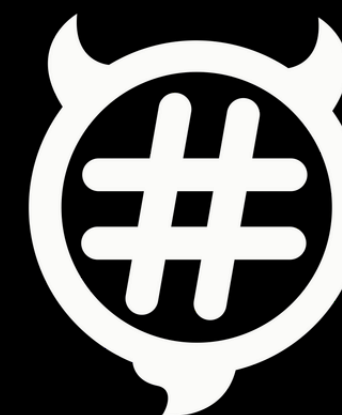
We're passionate about grilling and BBQ. We love smoke, fire and meat. Everything we prepare is cooked on the grill using the very best ingredients. We love a good steak, pulled BBQ pork or a proper burger, but we cook much more on our grills – wok dishes, soups and bread, including steamed buns. Our menu offers a selection of street food from many countries around the world, each with wonderful traditions of cooking over an open flame – from us you'll get a delicious burger, but also a fantastic Vietnamese bun cha salad, Italian pizza and focaccia, or Japanese yakitori skewers. And of course, there are the steaks – we source the very best, carefully selected cuts and grill hundreds of kilograms of steak every month, trying almost every single one. We know exactly what good, properly prepared meat is, and what a poor, poorly prepared cut is.

The company was founded by Kacper Salzman – a grill master, YouTuber and traveller.

He has been working in the barbecue industry for over 10 years and, as a certified grill master, has run barbecue academies and demonstrations, as well as steak masterclasses for companies such as US Beef, USMEF, Weber, Napoleon Grills and many others.

Today, Kacper is a barbecue guru in Poland. He has a thriving YouTube channel, a TV programme about barbecuing, a wealth of experience, a passion for his craft and a huge influence on the barbecue industry. After years of working with steaks, he has become the European ambassador for American beef. In his spare time, Kacper travels the world, learning how different cultures use fire and smoke in food preparation.

Every year, Grill Bastards organise over 100 live grilling events – ranging from standard BBQ catering to barbecue academies and demonstrations. Our catering clients have included companies such as Volvo, Suzuki, Porsche, Land Rover, HBO, Coca-Cola and Pracuj.pl. We also organise a dozen or so weddings and countless small private events every year.



PHOTOS

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WRITE TO US OR GIVE US A CALL TO FIND OUT MORE ABOUT OUR CATERING SERVICES AND RECEIVE A QUOTE TAILORED SPECIFICALLY FOR YOU.

