

MAX

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.





OPTIONS

We can create a corporate workshop programme tailored to your 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 can also run them for larger groups.

Themed workshop options:

- **The Perfect Burger (with or without the 'Perfect Steak' demonstration; 2–3 hours)**
- **Italian Fire (up to 3 hours)**
- **Argentinian Asado (up to 3 hours)**
- **Japanese Barbecue (up to 3 hours)**

Please get in touch to discuss your team-building ideas!



#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 that every barbecue enthusiast loves.

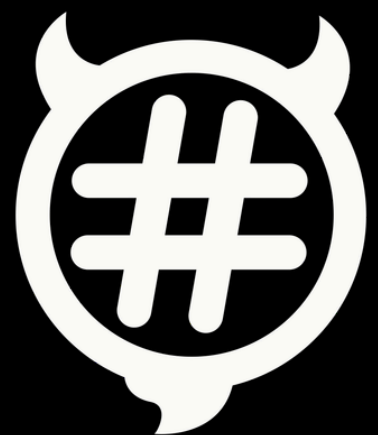
What meat should you use for a burger? Which cuts are best suited? How should you mince, season and shape the meat? How do you prepare the meat so that it's nicely seared on the outside but juicy on the inside? How do you achieve the right levels of doneness and what toppings should you suggest?

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.



“PERFECT STEAK” - THE SHOW

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

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

During the tasting session, 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 gets to grill and taste several different cuts.

The ‘Perfect Steak’ demonstration can complement the ‘Perfect Burger’ workshops

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.

Pricing for the steak demonstration as an add-on to the catering is always tailored to the number of guests and the types of cuts selected.

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

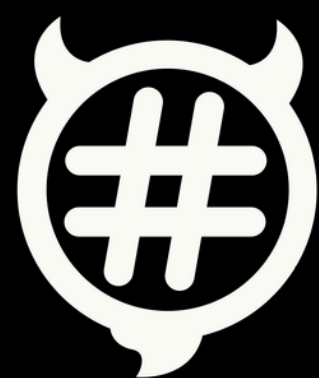
LUX version:

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 cook themselves



#2



ITALIAN FIRE



Grill Bastards is the largest producer of Italian focaccia in Warsaw – we bake it on barbecues and supply it to most Italian shops in the capital.

That's why, as experts in Italian barbecue-baked goods, we're offering you an Italian-themed workshop where participants can learn how to make pizza... on the barbecue!

What exactly will we be doing during this roughly 2-hour session? Together, we'll knead the perfect dough – we'll show you why the proportions, water temperature and kneading time are so important

We'll break down the order in which to add the toppings – because it's no coincidence that the cheese goes on before or after the sauce

We'll learn how to control the high temperature on the barbecue.

Each participant will create their own pizza – exactly the one they've always dreamed of, but never had the courage to make at home.

During the break, whilst the pizza is rising, there'll be an additional tasting session featuring a bone-in Fiorentina steak.

After the workshop, participants will return home not only with a recipe and a wealth of knowledge, but above all with confidence.

At last, they'll be able to surprise their friends, family and neighbours – and not with just any old pizza!

To round things off, we're offering a selection of Italian dishes served as a catering spread:

grilled focaccia with pesto and extra virgin olive oil

a sandwich with grilled salsiccia and Italian-style pickled courgette

bruschetta with tomatoes

A presto e buon appetito!

#3



ARGENTINIAN ASADO



Argentina is the country with the richest tradition of cooking meat over an open fire. Kacper Salzman – owner of Grill Bastards – travelled to Argentina to learn the art of the Argentine asado on wood-fired barbecues. Our barbecue ‘stable’ boasts some of the very few genuine Argentine barbecues in Poland – the Parilla. For our Argentine barbecuing workshops, we bring along this very equipment and plenty, plenty of wood.

These workshops are for enthusiasts of authentic, traditional cooking over an open fire. It is a true art form, which Kacper Salzman will teach you through demonstrations and hands-on sessions.

On the menu are:

choripan

morcilla

various steaks, including a whole roast beef fillet with chimichurri sauce

Argentine-style thymus

Participants will learn how to light a proper Argentine fire pit, how to control the temperature, how to prepare meat on a wood-fired grill, and will hear many fascinating stories from Kacper’s travels to Argentina.

Asado is not just ordinary barbecuing. It is a celebration, a ritual, a national religion – all rolled into one.

Argentines eat more beef than anyone else in the world, and asado is not just a dish – it is a way of life.

The tradition stems from the gauchos – the free horsemen of the Pampas – who roasted meat over an open fire, straight from the ground, without rushing. Fire, smoke, patience and respect for the animal – these are the elements that have endured for hundreds of years and still bring families, friends and neighbours together around a single table for hours on end.

Why does asado have such a powerful hold on the imagination (and the taste buds)?

Because it awakens something primal. Come along to our workshops!

¡Hasta pronto y buen provecho!

#4



JAPANESE BARBECUE



Japanese barbecue culture is a blend of precision, respect for the ingredients, shared meals and the celebration of the very finest quality meat – especially when Kobe beef hits the grill. This isn't barbecuing to satisfy hunger, but barbecuing for pleasure, aesthetics and connection.

The world's finest steaks come from Kobe in Japan. This is Wagyu beef – a product renowned worldwide for its unique flavour and rich sensory experience.

Barbecue culture in Japan centres primarily on yakiniku (焼肉) – literally 'grilled meat'. This is not the classic Western barbecue with long smoking, smoke and large cuts of meat cooked over a low heat. In Japan, barbecuing is an interactive, communal feast around the table.

Japanese barbecuing also includes yakitori – delicious skewers made in Japan using all parts of the chicken.

As part of the Japanese barbecue workshop, participants will learn how to prepare various types of yakitori themselves: Kawa, Negima, Momo and others. They will then make their own 'tare' – a rich, flavourful Japanese meat sauce – and grill their own skewers.

The workshop will be complemented by a tasting of Kobe beef prepared by Kacper Salzman. He will demonstrate the traditional Japanese method of grilling steaks, known as Teppanyaki, and prepare several different cuts of Kobe beef. All this will be complemented by Kacper's own experiences from his travels to Japan.

To start with, we'll also serve some typical Japanese starters:
udon noodles
okonomiyaki/takoyaki
yakiton – Japanese-style grilled bacon

This workshop is all about precision, culture and the quality of the ingredients.
ごちそうさまでした!





COSTS

Sample itinerary and cost estimate for a workshop on a chosen theme:

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)

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 can travel anywhere in the country. Venue: as specified by the Client or as proposed by us.

Costs:

Calculated for a group of 30 people – include equipment, ingredients, fees and logistics within a 100km radius of Warsaw.

Option #1 THE PERFECT BURGER 10,000 PLN net
(+3,000 PLN net with the PERFECT STEAK, +6,000 PLN net for the LUX version)

Option #2 ITALIAN FIRE 12,000 PLN net

Options #3 and #4 ARGENTINE ASADO
and JAPANESE GRILL 14,000 PLN net



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, BBQ pulled 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 CALL US TO FIND OUT
MORE ABOUT OUR WORKSHOPS AND
RECEIVE A QUOTE TAILORED SPECIFICALLY
FOR YOU.

