



*Food, Wine & lots of Fun... the perfect ingredients
for the recipe of happiness!*

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Bellavita Academy | 11c Dock Street | London | E1 8JN

About Bellavita Academy



Bellavita Academy is a bright gallery and a spacious 100sq meters venue, that combines modern art with light and space.

Located minutes away from Tower Hill, the contemporary style, the trendy location and the warm soul of the venue offer a unique alternative to standard meeting spaces.

At Bellavita Academy we provide a **high standard service** with a personal approach from the initial enquiry through the whole process.

Perfect for either large groups or small **gatherings, products' launches** and **meetings** to impress and entertain stakeholders.

Ideal for **corporate events, receptions** and **training sessions**.

Bellavita Academy is also fully equipped with a brand new kitchen, perfect for **supper clubs, pop ups, cooking classes, wine tastings** and a lot more.

Our services

- Venue Hire
- Team Building
- Cooking Classes
- Wine Tastings
- Conferences
- Training Sessions
- Workshops
- Supper Clubs
- Corporate Receptions
- Private Parties
- Pop-ups
- Hen parties



Audio Visual Conference Facilities

- Wi-Fi
- AV System
- Projector
- Microphone
- Speaker
- Projector & Screen



Venue capacity

- Theater: 80
- Cabaret: 40
- Dining: 60
- Boardroom: 50
- Standing: 120



Space

- 100m² (1076ft²)
- Ceiling height 7ft (2.1m)



Team Building

Discover our Recipes of Happiness!

Join our popular classes to experience an uplifting and **unique team bonding time**.

Bellavita Academy is equipped with a state of the art kitchen to host memorable **cooking classes, tastings and team building activities**.

- ◆ Pizza making class
- ◆ Pasta Making class
- ◆ Italian wine tasting
- ◆ Cheese tasting



Team Building

Pizza making class

Involvement, fun and entertainment are the key elements of this perfect and dynamic team building.

All the guests will learn how to make the authentic Italian Pizza, they will stretch their own pizza dough with our master pizza chef, choose their own pizza toppings and experience the thrill of the professional oven, while sipping quality wine.

The chef will teach easy techniques that guests can replicate at home with their friends and loved ones.

What to expect:

- ~2 hours class unless otherwise specified
- ~Pizza making course and recipe pack
- ~Cooking and dining
- ~Challenges & Games on request



Special Offers

5 Drinks pp - £60.00 exc VAT pp

1 Welcome Prosecco, 4 glasses of White or Red Wine or Craft Beer & freshly prepared authentic Italian Pizza

4 Drinks pp - £57.00 exc VAT pp

1 Welcome Prosecco, 3 glasses of White or Red Wine or Craft Beer & freshly prepared authentic Italian Pizza

3 Drinks pp - £53.50 exc VAT pp

1 Welcome Prosecco, 2 glasses of White or Red Wine or Craft Beer & freshly prepared authentic Italian Pizza

2 Drinks pp - £49.50 exc VAT pp

1 Welcome Prosecco, 1 glass of White or Red Wine or Craft Beer & freshly prepared authentic Italian Pizza

1 Drink pp - £45.00 exc VAT pp

1 Welcome Prosecco or 1 glass of White or Red Wine or Craft Beer & freshly prepared authentic Italian Pizza:

Special Dietary Requirements and Soft or different Drinks are also available on request

T&C

Prices are intended per person.

Special offers are intended for groups of 12 people or more.

For larger events please get in touch, we have different solutions and can accommodate up to 120 people.

The venue is very popular, avoid disappointment and mail us now to receive all the amazing offers and membership privileges for corporate and private groups.



Team Building

Pasta Making Class

The Pasta Master-chef will guide the guests into the amazing world of pasta.

Each region in Italy has a tradition, a unique method of preparation and specific sauces to serve pasta with. During the unforgettable journey around Italy, guests will learn how to make fresh pasta and shape it into different ways, from tasty Cavatelli to wonderful Gnocchi for example.

At the end of the session the newly chefs will enjoy the dinner they made themselves, while sipping our unique quality wines.

What to expect:

- ~2 hours class unless otherwise specified
- ~Pasta making course and recipe pack
- ~Cooking and dining
- ~Challenges and Games on request
- ~Seasonal & Celebration treats



Special Offers

5 Drinks pp - £60.00 exc VAT pp

1 Welcome Prosecco, 4 glasses of White or Red Wine or Craft Beer & freshly prepared authentic Italian Pizza

4 Drinks pp - £57.00 exc VAT pp

1 Welcome Prosecco, 3 glasses of White or Red Wine or Craft Beer & freshly prepared authentic Italian Pasta

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Team Building

Italian Wine Tasting

Pure fun and joy for you and your team... Bellavita Academy are delighted to host the perfect Italian Wine Tasting.

On arrival, you will be welcomed by a member of the staff before being introduced to your host, Bellavita's expert sommelier. Throughout the evening you will be taking a journey through Italy and taste several wines.

You will taste unique and rare wine grape varieties selected by our experienced sommelier, enjoy generous samples of wine while discovering the history behind wine-making in the Italian regions. Samples will be paired with a delicious matching Aperitivo menu.

Challenge your team with a wine & food pairing quiz! Get the chance to win a delicious Bellavita Academy reward.

What to expect:

- ~A joyful wine & food tasting
- ~An outstanding wine flavors journey
- ~Tasting of 4 or 6 wines from the Italian regions
- ~Special selection of appetizers to complement your drinks



Menu includes 4 or 6 wines from the list below:

- ~“Il Fresco” Prosecco Brut DOC
- ~Villa Sandi Falanghina Campania IGP 2016
- ~San Salvatore Gavi Di Gavi DOCG 2015
- ~Palladino Merlot Venezia DOC 2014
- ~Villa Sandi Sangiovese IGT Umbria 2015
- ~Chiorri Tintilla del Molise DOC "Opalia" 2010
- ~Campi Valerio Italian Nibbles and Canapes

Wines may vary



Special Offers

6 Wines Tasting £63.99 exc VAT pp

4 Wines Tasting £51.50 exc VAT pp

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Team Building

Cheese tasting

Indulge in an Italian classic: Cheese. Discover the art of Cheese matching and how to prepare the perfect cheese board.

Ideal for those who love entertaining at home, or simply love cheese with a great wine!

During the 1.5 hour tasting, you will learn what it takes to become a real cheese tasting master.

You will find out how cheeses are made, hear stories about the regions they come from and you will be able to tell the difference between several cheese varieties.

Last not least, you will have the opportunity to taste a superb selection of cheeses.

~What to expect:

- ~1.5 hour cheese tasting experience
- ~Welcome drinks
- ~Discover the origins, varieties of production and types of cheese
 - ~Learn how to match cheese flavors to sweet & savoury meals and drinks
- ~Create your ideal cheese board
- ~Savour an extensive range of cheeses with paired wines
- ~Test your team newfound knowledge with a blind taste and cheesy quiz to win a Bellavita Academy reward.



Menu 8 Italian cheeses

BUFFALO MOZZARELLA DOP

Aziende Associate Campania Buffalo
Pasteurised Traditional rennet

ASIAGO

Aziende Agricole Venete Veneto Cow
Pasteurised Traditional rennet

TALEGGIO

Mazzoleni Formaggi Lombardy Cow
Unpasteurised Traditional rennet

PECORINO ROMANO DOP E. T.
Formaggi Lazio Sheep Pasteurised
Traditional rennet

IL TARTUFAIO

L'Antica Cascina Emiglia Romagna
Cow & sheep Pasteurised Traditional
rennet

GORGONZOLA DOP
Mazzoleni Formaggi Lombardy -
Piedmont Cow Pasteurised Traditional
rennet

PARMIGIANO REGGIANO

Azienda Agricola Bertinelli Emilia
Romagna Cow Unpasteurised
Traditional rennet

STRACCHINO DELIZIOSO
Caseificio Poggiocastro Lombardy
Cow Pasteurised Traditional rennet

Special Offer:

For groups of more than 12
people

£30.00 exc VAT pp

T&C

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accommodate up to 120 people.



Pizza or Pasta experience

Our pizza chef will prepare handmade authentic **Neapolitan Pizza** or **Italian Pasta** on demand for you and your guests, while you enjoy drinking and having fun!

Pizzas variety and Pasta shapes, from Gnocchi to Cavatelli for example, will be showcased.

Dining will include lots of toppings, lots of **fun** and **quality food**.



Special Offers

2 Drinks pp - £41.00 exc VAT pp

1 Welcome Prosecco, 1 glass of White or Red Wine or Craft Beer & freshly prepared authentic Pizza or Pasta

1 Drink pp - £36.00 exc VAT pp

1 Welcome Prosecco & freshly prepared authentic Pizza or Pasta

Special Dietary Requirements and Soft or different Drinks are also available on request

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Italian aperitivo experience

Enjoy unique **quality food & drinks** with Bellavita Academy special recipes and canapes made fresh for you, your favourite music and **2 hours** of happy entertainment.



Menu includes:

- Mozzarella Skewers
- Vegetables Quiches
- Grilled Vegetables
- Charcuterie and Cheese Boards: Gorgonzola cheese, Parmesan cheese, Asiago cheese, Truffle cheese, Salami, Speck etc.
 - Crostini (radicchio, dried tomatoes, Gorgonzola, artichokes pate, olives pate, etc.)
 - Freshly made Focaccia & Pizza bread and Italian Canapes & Nibbles



Some of our clients



Testimonials

“

Thank you so much again for all your hard work that went into it, it was a brilliant event!

Lisa at Mattel UK

”

“

Just wanted to send a HUGE thank you from myself and my team for the fantastic night we had! The team had so much fun and we also managed to learn how to make pasta- never buying pre-made pasta again! Our chef was super nice and helpful- we were a very merry crowd.

Solimar at Hootsuite

”

“

Thank you for your help in organising our event on Wednesday evening. Everyone had a great time, and I think we were all amazed by how good pizza dough can taste!

Francine at Slalom

”

“

The team at Bellavita put on an amazing pizza making event for our team this week. I would highly recommend this to any company looking for a team building event - great fun, great interaction and a great team that provided a wonderful evening for all. Thank you for your hospitality and leaving us full of pizza and with smiles on our faces.

Luke at Vend

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Location



Bellavita Academy
11C Dock Street
E1 8JN
London

Bellavita Academy is walking distance from **Tower Hill**, few minutes from **Aldgate** and **Aldgate East** stations.

Contacts

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www.bellavita.academy