DUMPLING WORKSHOP · TEAM BUILDING FOR COMPANIES AND GROUPS IN MADRID

A team building you can eat

THE IDEA

Falling backwards and waiting for your workmates to catch you can be alright, but **you can't eat that** afterwards. **You can't eat the post-its** from that game where you stick words on your forehead either. And **you can't make dumplings out of paintball pellets**. However, **at DUM DUM™'s dumpling workshop** you learn to make things, you cook in teams and, on top of that, you end up eating it. **What a plan, honestly**.



STUDIES SHOW THE WAY TO IMPROVE YOUR RELATIONSHIP WITH YOUR OFFICEMATES IS GETTING INTO A KITCHEN TOGETHER. WE DID THE STUDY OURSELVES, AND WHEN WE READ IT, IT SEEMED ABOUT RIGHT.

BEST TEAM BUILDING 2026
ACCORDING TO OUR MOM WHO IS THE BEST

TOP 1 WORKSHOP FOR DUMPLINGS
WE'RE THE ONLY ONES ON THE LIST, HEH.

THE WORKSHOP, STEP BY STEP

1.



TEAMS

We put you in teams. Don't try the “we'll make our own teams” move, because no. In fact, we're going to put you with whoever you're most distant from.

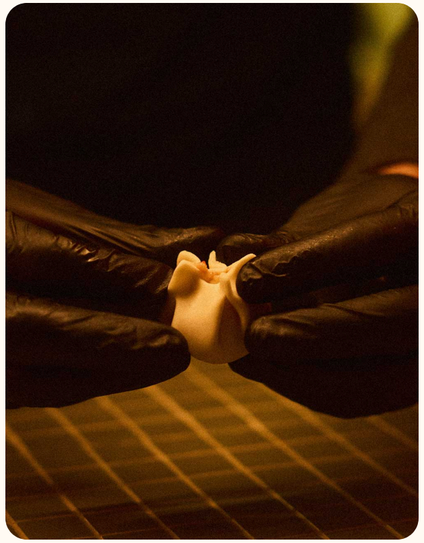
2.



THE DOUGH

You get covered head to toe in flour — but it's an incredible moment, because the flour stains the trainee the same as the CEO. And that levels things out.

3.



THE DUMPLINGS

From the third one on they come out better. Anyway, the important thing isn't making them well but being able to make them badly and not feel like you're getting fired.

4.



WE COOK

Steam, sauce, toppings, and done. It's cool because here the bosses might do it worse and you show them and they shut up and admit you're right.

5.



EVERYONE EATS!

You sit down and eat the result. You applaud each other because you busted your ass for it, and the food tastes like glory because you made it yourselves. THE END.

THE ESSENTIALS

GROUPS OF 6 TO 30

That range is the optimal one, but we've also done it with **bigger groups** — it's just a matter of organising. If your group is bigger, let us know.

ONLY AT BERNABÉU

We only do it here because it's the big one, the one with the **open kitchen**, the one that makes you feel a bit like you're in The Bear, the one that looks best in photos, and the one where you'll be comfortable — which is what matters.

TASTE THE WHOLE MENU

Once you're done cooking, you get to taste **everything on the menu** at the restaurant. It includes a starter to share, a drink, a tasting of every dumpling on the menu, and a dessert. You'll be properly spoiled, honestly.

A COUPLE OF HOURS

The experience is designed so that in **2 - 2.5 hours** you have time to finish the workshop and eat. All fast-paced, no downtime, dynamic, and built so nobody gets bored. Short. Sweet.

WHAT'S INCLUDED AND WHAT IT COSTS

INCLUDES

01
Hands-on dumpling-making workshop

02
Activities tailored to each company

03
Cooking in teams

04
Final tasting

TASTING

TO START
Starter to share

THE DUMPLINGS
The whole dumpling menu
per person

DRINK
One drink

DESSERT
Mochi

*Extra consumptions not included.

DURATION

APPROX. DURATION	2–2.5 h
WELCOME	5 min
WORKSHOP	1:15 h
FOOD	1:15 h
IDEAL MORNINGS	11:30–14:00
IDEAL AFTERNOONS	18:30–21:00

*Other times or a longer duration on request.

RATES

FROM	65€ /person
6–9 PARTICIPANTS	75€ /person
10–20 PARTICIPANTS	70€ /person
20–30 PARTICIPANTS	65€ /person
+30 PARTICIPANTS	On request

*Travel subject to availability and with no food included (dynamic workshop only).

WHERE













DUM DUM
BERNABÉU

ADDRESS
Infanta Mercedes, 17 · Madrid

NEARBY
5 min from the Stadium and AZCA

CAPACITY
~40 seated / 60 standing

ALLERGENS
Marked on every dish

REVIEWS (THEY'RE A JOKE, HEH)

★★★★★

“I loved my team. It was the receptionist, the CFO, the accounts trainee and me — we looked like the Fellowship of the Ring. I felt a bit like Frodo. Though, to be fair, I am 4'7”.”

Luis Tovar

At the office they call him Luisito, but ever since that day, it's said with love.

★★★★★

“I'd spent years wondering whether the guy from accounting was that nice bloke I met at a coffee shop in Amsterdam. The moment I saw him folding dumplings, all my doubts disappeared.”

Pablo Gómez

Growth manager at the company. and in his hydroponic garden.

★★★★★

“The best part of the workshop is that it's not an escape room. We already do enough escaping at 6:30pm.”

Juana García

Fictional employee, here to say the facts nobody else dares to say

BOOK YOUR WORKSHOP

Deal?

GET A QUOTE →

SEE THE WORKSHOP ONLINE →

MORE INFO AT DUMDUM@DUM-DUM.ES · +34 686 486 261



