



TEAM BUILDING

WITH *Taste*™

The Best Recipe for Having Fun and Building Great Teams

***Bring your group to our 1500 square-foot commercial kitchen
in North Atlanta and ignite your team!***



You want to learn to work better as a team. But “ropes courses” are a bit too cliché, not everybody plays golf, and drinking at the hotel bar isn’t doing much for your team’s collaboration and decision making skills.



“We were surprised at who stepped up. . . who emerged.”

– A recent participant

Why not try something different—like a culinary challenge? Your team will have fun, be guided by real chefs in an operating commercial kitchen and learn useful new cooking techniques, like poaching, piping, blackening or butterflying.

Best of all, they’ll learn to work better with each other, earn their colleagues’ trust and hone their collaborative skills.

Team Building with Taste culinary challenges are ideal for:

- Sales teams
- Executive teams
- Account teams/paired with clients
- Product development teams
- Creative and brainstorming teams
- Boards of Directors
- Recently merged or acquired companies
- To say “thank you” to clients, employees or donors
- Any group that wants to work better together

Don’t worry.
Unlike golf, anybody from a gourmet to someone who can’t boil water can participate and will enjoy themselves!

What's The Challenge?



We divide your group into teams that compete against one another. And while our chefs provide detailed recipes for each of our menus, there's plenty of opportunity for creativity by adding ingredients, varying techniques or being as innovative as you like. For those who like assurance, the chefs are there to provide as much instruction or advice as you want.

In the end, teams are judged in three areas:

- Time (25%)
- Presentation and plating (25%)
- Taste (50%)

Along the way to culinary supremacy, you might also experience a few "speed bumps." These are special surprises that could be thrown in. Do you remember what happened the last time your office network went down? Have you ever seen "Chopped" on TV?



Who's taken the Challenge?

More than 3500 participants have been through the Team Building with Taste program. Participating organizations include Home Depot, Apple, Deloitte Consulting, Kimberly Clark, Humana, Aflac, Georgia State University and many more. Here's a small sampling of their feedback:

“I wanted to thank you and your team for a WONDERFUL event. I heard over and over how much fun they had and how it was the best team building event they had ever attended.”

– Cathy Pharis,
Wells Fargo

“The team is still talking about last night's event. Your staff was great to work with and made everyone comfortable even though most of them can't boil water.”

– Dale Klamath,
PDI Ninth House



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“Thank you for a great evening. Everyone had a great time and is continuing to talk about it today. Please thank the chefs and everyone involved.”

– Roslyn Mers,
The Weather Channel

“We absolutely LOVED the food challenge event yesterday! It incorporated all of the ingredients necessary to bring the team members together and have them work towards (and achieve) a goal as a team.”

– Susan Dean,
NCR

About The Food Movement

Team Building with Taste is created and produced by The Food Movement: a culinary event company founded in 2011 and based in North Atlanta. We use our state-of-the-art-commercial kitchen and event space for culinary challenges, team building, business meetings, cooking classes and more. In Atlanta, we are conveniently located off Peachtree Industrial Boulevard one-half mile north off of I-285 in Dunwoody.

Look for Team Building with Taste to be opening in other cities soon!



Pricing and Options

Our minimum group size is 12. All sessions run about 3 hours.

- A team building program fee of \$399 applies to events with up to 20 participants, \$699 for events with participants of 21 to 50. A special fee may apply to groups of more than 51. The fee covers the initial development of the team building curriculum, contest rules, judging, “speed bumps,” award presentations and team building wrap up.

- Meals are priced per participant (see next page for detailed menus)

Southern Style	\$99
Nuevo South of the Border	\$99
Bistro	\$99
Inviting Italian	\$99
Healthy	\$89
Modern Steak House	\$109
Tapas	\$89
Brunch	\$79

Beer and wine is available and is paired appropriately with the meal: \$40 per bottle of wine/\$4.25 per bottle of beer.

We also suggest the following prizes for the winning team or MVPs:

- Premium chef jackets with Food Movement logo, \$65 each
- Cook Books: For example, Atlanta celebrity Chef Richard Blais' *Try This At Home*, \$35 each
- Professional chef's quality santoku and paring knife set, \$100 each



Winning teams are frequently presented with our stylish, chef's jackets.



Southern Style

Low Country Pimento Cheese
Southern Potato Salad
Buttermilk Fried Chicken
Braised Collard Greens with Pork Belly
Pan Baked Sweet Cornbread
Pie of the Day

Nuevo South of the Border

Cheese Quesadillas with Salsa and Fresh Guacamole
Chicken and Mushroom Empanada
Baja Fish Taco with a Cilantro Lime Slaw and Pink Chile Sauce
Charred Corn Salad
Tres Leches Cake

Bistró

Chef's Cheese Board
Grilled Garlic Ciabatta
Mushroom Risotto with Leeks and Grilled Asparagus
Grilled Cornish Game Hens with Assorted Sauce and Glaze Variations
Orange Roasted Brussels Sprouts and Cauliflower
Flourless Chocolate Cake with Red Raspberry Crème Anglaise

Inviting Italian

Antipasto Platter
Crostini with Grilled Asparagus and Peppercorn-Tarragon Vinaigrette
Egg Pappardelle with a Creamy Mushroom Ragù
Chicken Breasts Stuffed with Fontina, Artichokes, and Sun-Dried Tomatoes
Sautéed Italian Zucchini
Tiramisu





Healthy

Vegetable Crudité With House Made Ranch
Kale Salad with Marcona Almonds and Sherry Vinaigrette
Warm Quinoa with Asparagus, Goat Cheese and Black Olives
Poached Salmon with Picata Sauce
Greek Yogurt with Tandoori Honey and Freeze Dried Fruit

Modern Steak House

Flash Fried Green Beans with a Horseradish Dipping Sauce
"Hail Caesar" Salad
New York Strip with Brandy Cream or Chimichurri Sauces
Sautéed Spinach with Shallots and Truffle Oil
Fig and Bleu Cheese Piped New Potatoes
Flourless Chocolate Cake with Raspberry Sauce

Tapas

Patatas Bravas with Romesco Sauce
Roasted Butternut Squash and Black Bean Empanadas
Grilled Lamb Chops with a Mint Moroccan Sour Cream Sauce
Charred Octopus with Arugula and Balsamic
Coconut Flan

Brunch

Greek Yogurt with Tandoori Honey and Freeze Dried Fruit
Eggs Benedict on House Made English Muffins
Salmon en Croute
Nutella and Raspberry Crepes

Menus subject to change.



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