



TEAM BUILDING

WITH *Taste*™

The Best Recipe for Having Fun and Building Great Teams

***Bring your group to our custom-designed team building
kitchen in Atlanta!***



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 the Team Building with Taste 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 butterflyfing.

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 30,000 participants have been through the Team Building with Taste program. Participating organizations include Home Depot, Apple, Deloitte Consulting, Kimberly Clark, PepsiCo, Aflac, Mary Kay 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

"I was pleasantly surprised that everyone was so engaged in this activity. Your chef and team did an amazing job of helping everyone feel welcome and like they belong in a kitchen."

– Stephen Cox,
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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 Team Building with Taste

Team Building with Taste was started in 2013. We use our state-of-the-art-commercial kitchens and event spaces for culinary challenges, team building, business meetings, cooking classes and more. In Atlanta, we are conveniently located at the intersection of Peachtree Industrial Boulevard and I-285.



Pricing and Options

Our minimum group size is 10. Sessions run between 2 1/2 and 3 hours.

- A team building program fee of \$399 applies to events with up to 30 participants, \$699 for events with participants of 31 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	\$109
South of the Border	\$109
Bistro	\$109
Inviting Italian	\$109
Taste of the East	\$109
Passage to India	\$109
Modern Steak House	\$109

Beer and wine is available and is paired appropriately with the meal: \$48 per bottle of wine/\$7.50 per bottle of beer.

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

- **Cookbooks, \$35 each**

Atlanta Chef's Table

With more than 100 recipes from Atlanta's best chefs, like Anne Quatrano, Ford Fry, Todd Ginsberg and Kevin Gillespie, this cookbook is full of photos, anecdotes and lore. Whether you are a lifelong resident of Atlanta and have eaten at every restaurant mentioned, or simply a visitor who would like a representative keepsake, this cookbook makes the perfect prize for the winning teams or a team's MVPs. This prize is available for all Team Building with Taste events at our Atlanta location.



The "I Don't Know How To Cook" Book

We love this book. It makes the perfect gag prize for the "last place" or losing team in either Dallas or Atlanta. Everyone laughs! But, it's a pretty good cookbook in itself—its just that the recipes are simpler. No foams or sous vide here. Want to know how to make cheese toast? How about French onion soup or a no-bake cheesecake? If so, this is the cook book for you.

- **Teambuilding Books, \$35 each**

The Culture Code

Learn the secrets of great teams and organizations, from Navy Seals to the San Antonio Spurs.

- **Instant Read Digital Meat Thermometer with Logo, \$30**

You'll cook like a chef with this professional instant read digital meat thermometer. It gives an accurate temperature within 3-4 seconds, so you won't ever have to worry about drying out your your next steak or making chicken sushi! The backlit display gives temperatures in both Fahrenheit and Celsius and the folding probe automatically turns the unit off when in the closed position. With our silk screened logo, it makes the perfect commemorative gift for team building participants and will provide them with years of cooking enjoyment and accuracy. Battery included.

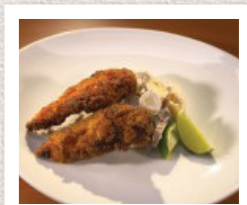
- **Bamboo Cutting Board with Logo, \$40**

This attractive cutting board will look great in any kitchen. It's sturdy, and at 15" by 10" is perfect for everything from chopping an onion to carving a roast.



Southern Style

Chef's Appetizer
 Southern Potato Salad
 Buttermilk Fried Chicken
 Braised Collard Greens with Pork Belly
 Pan Baked Sweet Cornbread
 Key Lime Cheesecake



South of the Border

Chef's Appetizer
 Avocado and Corn Salad with a Cilantro Lime Vinaigrette
 Chicken Mole
 Arroz Rojo
 Mango Passion Fruit Cheesecake



Bistró

Chef's Appetizer
 Leek, Bacon and Chevre Crostini
 Green Beans Nicoise
 Glazed and Grilled Cornish Game Hens
 Herb Roasted Potatoes
 Flourless Chocolate Cake



Inviting Italian

Chef's Appetizer
 Arugula Salad with Shaved Parmesan
 Risotto Milanese
 Grilled Chicken Piccata
 Sicilian Lemon Cream Cake



Taste of the East

Chef's Appetizer
Vietnamese Spring Rolls
Thai Drunken Noodles with Chicken
Green Beans with Miso Vinaigrette
Mango Passion Fruit Cheesecake



Passage to India

Chef's Appetizer
Kathi Rolls with Coriander Chutney
Butter Chicken with Garlic Rice
Indian Green Beans with Coconut
Chef's Choice Dessert



Modern Steak House

Chef's Appetizer
Scratch-made Caesar Salad
NY Strip with Optional Sauces
Orange Cardamom Glazed Carrots
Guiltless Cauliflower Mash
Flourless Chocolate Cake



Menus subject to change.



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www.teambuildingwithtaste.com

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