



Serving Up **Three Courses** of Culinary Competition Perfectly Prepared for Your Organization!

Team Building with Taste™



This is the team building program that we've built our reputation on. More than 30,000 participants from some of the world's leading organizations have been through it.

This three hour, comprehensive team building event is designed to build collaboration and trust among colleagues. In fact, 80% of participants surveyed called Team Building With Taste the **"best team building event they had ever attended."**

You select from one of seven, four course menus—each of which has been developed by our chefs for its variety of culinary technique. Upon arrival, your group enjoys appetizers and libations while we facilitate picking the teams in our unique "schoolyard" style. Then, you are in a fully-functional **commercial kitchen** (no residential appliances here) with each team competing to make the same meal but adding their own spin by foraging our extensive 100-item plus pantry.

As the chefs guide you, they are also challenging your team with a few curve-balls and speed bumps. As time winds down, each team makes a beautiful **judges' plate** to present to the group. To "influence" the judges during their presentations, some groups play Adele on our sound systems, other's wax eloquently about their Cornish game hens, a few even employ fake Italian accents.

As you enjoy your meal in a **private dining room**, the judges are busy tasting everything. When they come back with the results, they facilitate a discussion, not only about the food, but about team dynamics. How did you organize your team? How did the team react collectively to the speedbumps? Who was your MVP? Why?

Get ready to be fully engaged and stimulated, to work closely with your teammates to beat the latex gloves off the competition.

\$109 per person plus a team building program fee of either \$399 or \$699 depending upon group size, plus actual beer and wine consumed.



Cooking Up Camaraderie



Loaded with competition and collaboration, Cooking up Camaraderie is a great team activity. A bit simpler than Team Building with Taste, it's designed to be an alternative to Top Golf, bowling or paint ball. This two hour program has you in our kitchen cooking a variety of **international tapas dishes** under the supervision of our chefs.

Your team is greeted with appetizers, beer and wine. After a short introduction, you're given recipes for a variety of **small plates** ranging from Arancini with Ariabiatta sauce to Argentinian Choripan and Spanish potatoes with Romesco sauce. But it doesn't stop with the recipes. Our chefs are guiding and helping you navigate the optional pantry where you can explore your creative side.

The winning team will make the most interesting and creative tapas appetizer—and **tell the best story** about it! Have you ever heard a rap song about a smoked salmon crostini?

You've never had more fun in a kitchen! Of course, following the cooking, you'll enjoy the fruits of your efforts in our private dining room with appropriately paired wine and beers.

\$99 per person plus a small team building fee of \$399 for the entire group, plus actual beer and wine consumed.

Taste of Innovation



Suited for groups of 30 or less, Taste of Innovation most directly mimics the TV shows like Chopped or Iron Chef. That's because, rather than providing detailed recipes (like our other programs), you get a "market basket" of basic ingredients. For example, you might get ground beef, potatoes and lettuce. There's only one catch: you can't make the obvious hamburger with fries and a salad. With our chefs' guidance and use of an extensive pantry, you have to **re-imagine these basic ingredients** and create something interesting and compelling for your teammates and the judges.

\$105 per person plus a team building program fee of \$399, plus actual beer and wine consumed.

No matter which option you choose:

Our minimum group size is 10

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

A 20% service charge applies

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

- Cook Books: For example, best recipes from *Atlanta Chef's Table*, or *I Can't Cook Book* for the "challenged" participants in your group, \$35 each
- Chef's digital meat thermometer with TBWT logo, \$30 each
- Bamboo cutting board embossed with TBWT logo, \$40 each
- Business Book: *The Culture Code*, The Ultimate Guide to Highly Successful Groups



TEAM BUILDING
WITH *Taste*™

For more information, including detailed menus, visit our website:
www.teambuildingwithtaste.com

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