

TEAM BUILDING EVENTS

Pricing

The Practical Chef offers hands-on cooking events for corporate team building and private parties. Each event type has unique pricing as follows

<u>Kitchen Challenge</u>	\$400 to \$1,000 for up to 20 guests. Additional guests are \$50 per person.
<u>Chef's Table</u>	\$680 to \$1,700 for up to 20 guests. Additional guests are \$85 per person.

MINIMUM CLASS SIZE FOR PURPOSES OF PRICING IS 8 PERSONS. SMALLER CLASSES ARE ALWAYS AN OPTION; THE PRICE WOULD BE THE SAME AS FOR 8 PERSONS

Standard Services

All Standard Services are included in the rates above. We are happy to provide Additional Services at your request and will tailor these services to your budget. Our summary of services is listed below.

- Appetizers, soft drinks and water for your guests upon arrival
- Complete menu and event planning. Select from either Chef's Table or Kitchen Challenge. For Kitchen Challenge: select a protein, starch and vegetable from our seasonal list.
- Shopping services and menu ingredients using the freshest seasonal produce
- Instruction and guidance of a professionally-trained chef
- Delivery of all cooking equipment for use during cooking (chef knives, cookware, cook's tools, measuring cups & spoons, etc.)
- Arrangement of cooking stations to accommodate the event.
- Dish clearing, washing and kitchen cleaning.
- Menu and Recipe Packets (for Chef's table) and digital photos of the event (sent via email) for event participants.
- Gift for winners of Kitchen Challenge

Additional Services

- Party Favors (Chef Toques Hats, Keepsake Aprons)
- Arrangement and delivery of party rentals if requested (plates, stemware, tables, chairs, linens, etc.)
- Arrangement for rental of rented professional kitchen.
- Arrangement for and delivery of flowers, decorations

So how does it work?

Upon arrival, guests are welcomed with a beverage and appetizers. During the first half hour, guests have an opportunity to mingle, meet the chef, and skim the pantry to get their creative juices flowing. They will find cooking stations outfitted with kitchen equipment and tools, fresh produce cleaned and prepped.

Chef Craig will kick-off the competition with an introduction to the challenge, competition guidelines and rules of engagement. At this point, the Chef Craig will introduce the Challenge Ingredients you have selected. This is followed by an interactive cooking demonstration where your guests will learn basic cooking techniques, knife skills and safety and sanitation in the kitchen. The guests are divided into teams - either predetermined by you or chosen by Chef Craig.

Prior to the competition each team will have 10 minutes to confer, collaborate and strategize on the cuisine theme and carve out a menu for the competition. They will also choose a team name and team leader. We encourage a divide-and-conquer strategy for the battle, so each team will form subgroups to tackle the protein, starch and vegetable. We will also provide recipe packets for Chef's Table event and in case any team needs some inspiration or prefers directions, cookbooks will be on hand. Chef Craig then rings the start bell for 60 minutes of competitive cooking!

Groups will have fun while learning the following concepts: Creativity, Communication Skills, Collaboration, Cooperation, Commitment, Goal Orientation, and Leadership

After the 60 minutes each team will present their entry -- a plate exhibiting all 3 components and complete with creative plate presentation for show and tell and judging submission. Each Team Leader is given a couple of minutes to sell and market the team's creation. Teams will then discuss what they have learned and how to apply these concepts in their daily work lives

Chef Craig will assess the dishes submitted based on these criteria: taste, seasoning, appearance, texture as well as the originality of the dish, and plate presentation. There will be several winners ... best plate presentation and a grand overall winner.

Food has always been a perfect way to bring people together. By cooking together, teams can discover the ingredients for successful, effective performance.

Kitchen Challenge Menu

Kitchen Challenge – Selecting Your Cooking Competition Menu

The main ingredients you choose will be the foundation of the meal. Choice 1 from each category

Protein	Vegetable	Starch
Pork Tenderloin	Best of Summer (Eggplant, Zucchini, Mushrooms)	Fancy Potatoes (Yukon, Fingerling, Purple)
Skirt Steak	Broccoli, Cauliflower	Orzo Pasta
Chicken Breast	Assorted Beans (Green, Romano, Yellow Wax)	Long Grain Rice

The teams have 60 minutes to submit a fully plated meal for judging. They are judged on taste, creativity and teamwork as well as the originality of the dish, and plate presentation.

Chef's Table Menu

The Chef's Table is a seated team building cooking exercise and cooking party. It's the perfect option for more formal gatherings when you want to encourage team bonding with a sit down meal.

Gather your team and head into the kitchen where, after an interactive cooking demonstration, Chef Craig will divide everyone into teams to prepare the recipes from your selected Chef's Table menu. Chef Craig provide hands-on instruction and basic cooking tips and is there to support you as you participate in this fun team bonding event.

The Chef's Table menus feature either Classic Comfort Food or A Taste of Italy. Our goal is to create a team bonding experience that will help you and your team build stronger relationships, while having a deliciously fun time!

2010 Chef's Table Menu Choice

Classic Comfort Food Dinner

Salad - Poached Pear Salad with Arugula, Prosciutto and Parmesan

Main Course - Steak and Mushroom Stroganoff with Garlic Cheese Bread

Desert- Real Butterscotch Pudding

Taste of Italy

Hors d'oeuvres - Bruschetta ala Toscana

First Course - Italian Dinner Salad with Roasted Red Pepper Vinaigrette

Main Course - Homemade Ravioli with classic Marinara and Alfredo sauces