

Corporate Cooking Events

OVERVIEW

The kitchen is a familiar environment for all of your employees to feel comfortable and happy. We work with any type of group from – executives, small groups, small companies, management teams, sales, marketing, human resources, any group that is ready to cook, create, bond and share delicious food together. The team building events are a great memorable experience for all - promoting teamwork and interaction in a fresh environment. They are hands-on for all participants and my goal is to prepare food that my clients can successfully recreate for their family and friends.

HOW IT WORKS

There will be a “mini” cocktail hour with an appetizer and beverages served upon arrival. Once we get started I will gather your group, introduce myself, and explain how the evening is going to work. People will pick their respective dishes out of a bowl arbitrarily forming a team of 3-5 people. With my help, each team will be responsible to prep, cook and serve their creation/dish together. All ingredients will be semi prepared, such as vegetables washed and meat trimmed. Groups will be responsible for cutting, chopping seasoning, cooking, searing, or grilling all of their respective ingredients. We eat as we go for the first course/appetizers and sit down for the main meal. It is a cocktail party setting, and the environment is fun, festive and instructive. I am instructing people on **cooking techniques and knife skills** throughout the class.

MENUS

We will work together to plan a menu to appeal to your group. Please advise us of any dietary restrictions or allergies so we can provide alternative options. All of my menus are designed to be seasonal, and can even focus on a particular theme (appetizers, seafood, etc) or cuisine (American, Mexican, Italian, etc). We can even grill outside depending on the time of year and weather. We cook roughly 5-6 items depending on the chosen menu. Please visit my [website](#) to review examples of **previous event menus**. Please do not hesitate to ask if there is something else you would like to do that is not listed.

TAKE AWAYS

- Hands-on cooking lessons & participation
- Knife skills
- Basic cooking techniques
- Recipe packet highlighting the event's menu
- Bottle of DEANE hot sauce

Group Size: 4 – 30

TIME

3 – 4 hours including debrief. By using the time already allocated for cocktail hours and dining, this program can help you fit a premier team building exercise into a tightly booked conference schedule. Timing is flexible - usually starting after 6:00pm. We have a board room available for meetings and conferences upon request.

PRICING

Events vary based on budgets, menus and formats. Pricing runs per person. You supply your own alcohol, we take care of the rest. There are no facility fees, but you do need to cover the cost for the kitchen helpers who are \$175 each (1 helper per 10 people). We accept payment via credit card, electronic transfer, or check. I have a local partner who can deliver your spirits in addition to organizing wine tastings as well. I can also provide a bartender if necessary. These are separate costs from Culinary Works and can be discussed as necessary.

LOCATION

Conveniently located in the kitchen design studios at DEANE Inc., in Stamford (conveniently off I-95) or New Canaan (right next to New Canaan train station). We also offer **in-home events**, so please indicate what would work best.

I look forward to organizing a deliciously memorable night together!

- JULIA