

## Team Tapas™

Create a delicious gourmet meal with no recipes, no kitchen, and no training by signing up for our most popular flagship team-building exercise! Impossible as it may seem, it's true that you can enjoy a unique bonding experience with the people you see every day.

- Cooking Team Building: 1 1/2 to 2 1/2 Hours
- Group Size: 12 to 600 Participants
- Location: Virtually Anywhere!
  - Hotels & Resort Ballrooms
  - Conference Center Rooms
  - On-Campus Corporate Cafes
  - Dining & Training Rooms
- Background Environment: [culinary team building company's] Customized Music Playlist
- Team Outcome: Highly Decorated Appetizers, Tapas or Bite-Sized Morsels on Platters that are passed & eaten while your team makes more.

- **Fun** is the secret weapon to our process for your team's transformation. Even though we take your team building program very seriously, we know that by creating an environment of fun, your group will open up to new ideas and feelings about the people that they work with in a very short amount of time. So think of it as fun with a purpose!

- **Food and cooking** is the common denominator in bringing your group together. We recognize the power of using food and cooking within all of our team building workshop experiences as the key process to gaining quick rapport and **accelerate** your **team bonding** process.

- Our goal for your group is to **create** delicious, multi-cultural **passed appetizers**, without recipes, without a kitchen, without previous culinary training and done in a limited amount of time, as a way for your team to intimately get to know each other and to experience the feeling of success that **world class teams** feel.

- In order for your team to feel as they have completed something special and challenging, menus are created specifically with your team goals in mind as represented by the sample team building menu below. And the food that they do create is of world class quality (see side photos of typical food created by participants). Because our programs are created by a **celebrity Chef** with an extensive corporate **training background**, we are able to focus on your specific training outcomes to **customize** your group's individual program while your team focuses of their more immediate outcome, to enjoy a delicious meal that they create from scratch!



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- Team Tapas™ incorporates **more senses** that any other team training program available. And by using more of our senses, we are able to more effectively **anchor-in** these important **message** of team that are triggered and used back at your workplace.

Besides the obvious visual senses within our programs, we are able to incorporate the sense of **taste and smell** (some say the most powerful of all the senses) through the use of food. And with the addition our customized [culinary team building company's] playlist, a linking of powerful auditory background music completes the training and fun environment.

- Your whole program is **orchestrated** around your conference or meeting **schedule** so that your group first experiences a fun, action-packed team cooking process, followed by an incredible (as well as delicious) team outcome that incorporates a passive **team bonding** process, then tied together with a **powerful message** shared through your individual team debriefs and reiterated by your Chef MC. So the transformation that your **team "feels"** during the action process is brought to light and understood consciously by the conclusion of your program with your lead trainer asking the most important question of the day...



- *"If you can do this cooking team building exercise with all the success you've enjoyed and will all the challenges that could have held you back; what can you do as a collective team back in your own work life?" Of course, the answer resonates within everyone: **"Anything!"***



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## Team Tapas™ Sample\* Menu

Bourbon-Brown Sugar Glazed Sate with Hawaiian Pineapple, Button Mushrooms and Minty-Cool Cucumber Relish

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Baked & Crispy Pastry Triangles filled with Savory Spinach, Garlic and French Feta Cheese

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Savory Stuffed and Roasted Crimini Mushrooms flavored with Fresh Oregano, Parmesan Cheese and San Joaquin Valley Sun dried Tomatoes

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Assortment of Sushi Rolls with Avocado, English Cucumbers, Sesame and Wasabe

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Rice Paper Wrapped Vietnamese Spring Rolls Filled with Roasted Pork, Butter Lettuce, Hoisen Sauce and Sprouts

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Belgium Endive filled with Mozzarella, Gorgonzola and Crisp Granny Smith Apple Salad, Flavored with Lemon Zest and a Chiffinade of Opal Basil

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Great Lakes Wild Rice Salad with Olive Oil, Celery Hearts and Green Peppers in a Tomato Boat Perfumed with Tarragon

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Fresh Strawberry and Genoise Cake Parfait topped with a Double Chocolate Cream, Chopped Pistachios and Peppermint

\* This is a sample of the high quality of menu that is your group's culinary challenge. This is not necessarily representative of the exact menu that your group prepares. Talk to your event specialist client representative for more information.

***"...we have 380 Bosch people at an event to bring everyone together, [culinary team building company] put a great event on for us...and [Celebrity Chef MC] was a wonderful host... and the food was fabulous!"***

-Bosch Security & Communications

***"I love the program today and in over 30 years in the industry in sales, this the best by far!"***

***"I am not so athletic and I am sick of doing athletic events at these team building events. And it was the first time I could enjoy cooking and eating while building team spirit as well. It was awesome! I would highly recommend it!"***

-Blue Shield Insurance

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