



## **Teambuilding Hands-on Cooking Class Formats** *(Bar Options & Event Enhancements on Pages 3 and 4)*

### *Competitive Team Building Options*

#### **Classic Iron Chef Competition**

Our most popular format. Your group is divided into teams and each, with a professional chef instructor, conceives of and executes a complete meal. A different protein component is assigned to each team. Together they'll brainstorm a menu in whatever ethnic or regional cuisine they'd like. Each team's meals are served together on a grand buffet. A great option for pleasing many palates! Judging takes place behind the scenes and the winning team is announced during dessert. Which team will reign supreme?

*Price: \$150 per person*

*Duration: 3 hours*

#### **Sabotage Kitchen**

Our Classic Iron Chef with amped-up energy and an extra-competitive twist. Each team creates a savory and a sweet dish - working through the obstacles thrown their way: time restraints, brainstorming sessions, speed shopping, chopping, sautéing and mischievous sabotages. You'll need to use your team's skills wisely to beat the game and the other teams! Dine on your creations as your first course and dessert course and enjoy a catered main course entrée.

*Price: \$165 per person*

*Duration: 3 hours*

#### **Happy Hour Iron Chef**

Match your creative genius against your co-workers in this spirited, fast-paced format! Guests are greeted with a European cheese and fruit board and beverage bar including non-alcoholic beverages for a 1/2-hour reception. Each team, led by a chef instructor, engages in a 90-minute cooking competition creating 2 savory appetizers, 1 sweet appetizer and a complementing cocktail. Judging takes place during the final half hour while guests mingle and indulge in the hors d'oeuvres and cocktails that they've created.

*Price: \$125 per person*

*Duration: 2 ½ hours*

### *Collaborative Team Building Options*

#### **Collaborative Menu**

Upon your arrival you'll be greeted with delicious appetizers. Led by chef instructors, your group will collaboratively create a pre-determined themed gourmet menu of your choice; a salad or soup course, an entrée and a dessert course. We have seasonal themed menus and we're happy to customize. When you're done

cooking...it's time to relax and indulge. Our chef's will plate and serve, while you kick back at our lakeside tables.

Price: \$150 per person

Duration: 3 hours

### Cooking for a Cause

A great team building experience; learn culinary techniques and fill a genuine need by making a donation to those less fortunate. This component, which can be added to any event, involves guests working together to create delicious meals; one to be enjoyed by you and your guests during your event, and one to be donated. We'll package, coordinate and deliver your donations. Afterwards, you'll relax at our lakeside tables and enjoy a meal that our chefs have catered for you, and in some cases that you have partially prepared, while you bask in a sense of accomplishment and good will.

Price: \$140 per person plus donation: A group of up to 13 may make and donate 1 meal that feeds 50. A group of 14 to 27 may make and donate 1 or 2 meals that each feed 50. A group of 28 or more may make and donate 1, 2 or 3 meals that each feed 50. Each donated meal that feeds 50 is \$400. All 3 are priced at \$1050.

## *Enhanced Competitive Team Building Option*

### Iron Chef Competition with Pike Place Market Shopping Excursion

Our Classic Iron Chef with the added bonus of beginning at Pike Place Market, where each team brainstorms, designs and strategically shops within their budget for a menu with their chef. After an hour at the market, teams return to Blue Ribbon where a short appetizer and beverage reception await them. Then the cooking portion of the competition begins! All meals are served together on a large buffet. A great option for pleasing many palates! Judging takes place behind the scenes and the winning team is announced during dessert. From market to table, which team has what it takes to beat their coworkers? (Blue Ribbon does not provide transportation to or from Pike Place Market.)

Price: \$195 per person

Duration: 4 1/2 hours

### Minimum Event Guest Count

FORMAT	Classic Iron Chef	Collaborative Menu	Happy Hour Iron Chef	Sabotage Kitchen	Pike Market Iron Chef	Cooking for a Cause
Mon – Fri	12	12	15	15	10	10
Sat & Sun	20	20	20	20	15	15

- You are welcome to have fewer guests than the minimum event guest count to book, but these minimum charges will be maintained.
- Because your guest count dictates the number of kitchens reserved for your group, the final minimum event guest count for your event is determined by the guest count given at the time of deposit.

### Upgrades

(see details on the document Bar Options & Event Enhancements)

Wine and Beer Package served at Beverage Bar: \$25 per guest plus \$175 bartender fee

Full Bar Package served at Beverage Bar: \$30 per guest plus \$175 bartender fee

Mixology Class: \$25.00 per guest

## Vegetarian and Other Dietary Concerns

We want to make sure every guest has an enjoyable meal that is safe for them to consume! We host vegetarian or guests with other dietary concerns daily. Please be sure to share your dietary needs with us when booking your event. With the Classic Iron Chef and other competitive style formats we usually ask all teams to create vegetarian side dishes. If you have enough vegetarians, you might also choose to make one team vegetarian. With other dietary concerns, dependent upon the number of teams, we ask each team to create a designated number of their savory dishes compliant with the dietary needs of your guests. With individual ingredients or unusual one-off ingredients, we'll coordinate with you during the planning process to either eliminate them from the competition or have them labeled on your buffet. With the Collaborative menu format, depending on the number of guests and the complexity of the modification needs, our chefs will either modify a portion of affected dishes during class, or prepare in advance a "meal or dish of dietary concern" that complements your menu.

*A 50% non-refundable deposit is due at the time of booking.*

*\*WA State tax will be added to bar packages but not wine tasting or cocktail classes.*

*A 22% service charge is added to final invoices.*

## **COOKING CLASS BAR OPTIONS & EVENT ENHANCEMENTS**

### **1) BLUE RIBBON'S STANDARD WINE AND BEER PACKAGE\***

- Bartender required at \$175 per event
- \$25 per guest (paid by client)
- Allots for 3 drinks per guest
- Amount consumed calculated on an average amongst the entire guest count
- If guests consume their entire allowance additional wine and beer will be provided at \$7.00 per beverage
- Blue Ribbon provides our signature non-alcoholic beverages, all glassware, ice, corkscrews, cocktail napkins and wine buckets

### **2) BLUE RIBBON'S STANDARD FULL BAR PACKAGE\***

- Bartender required at \$175 per event
- \$30 per guest
- Allots for 3 drinks per guest
- Amount consumed calculated on an average amongst the entire guest count
- If guests consume their entire allowance additional beverages will be provided at \$9.00 each
- Blue Ribbon provides our signature non-alcoholic beverages, all glassware, ice, corkscrews, cocktail napkins and wine buckets

### **3) CLIENT PROVIDES WINE AND BEER\***

- Client can provide their own wine and beer only (NO spirits)
- Bartender required at \$175 per event
- \$5 corkage fee per person
- Banquet permit required (web address provided at booking)
- Blue Ribbon provides our signature non-alcoholic beverages, all glassware, ice, corkscrews, cocktail napkins and wine buckets

*If you require a cash bar, please inquire.*

***\*WA State tax and a 22% service charge will be added to all bar packages.***

Blue Ribbon is proud to offer our house wines – Mark Ryan Lu & Oly – and house beers – Hales Brewery-and mid-level spirits with our standard bar packages. Upgrades are available at additional cost.

### **Bump-Up Your Iron Chef Awards**

**§ Each member of the winning team receives an 8-inch professional Chef Knife \$400 (Inquire about enhanced prizes for 2<sup>nd</sup> place, 3<sup>rd</sup> place, 4<sup>th</sup> place teams, etc.)**

### **Fun Event Additions**

- ❖ Class up your Classic Iron Chef! Upgrade to a ***Surf and Turf Iron Chef!*** Each team will receive 2 proteins to create a meal with – one from the sea and one from the land.
  - \$10 per guest
- ❖ A ***Mixology Class*** will ramp up the energy! Your guests will have fun learning an array of mixology techniques \$25 per guest
- ❖ Add a ***Cooking for a Cause Donation*** component to any format (except a Collaborative Menu format) and feed those less fortunate.
  - Add 1 to 3 meals. Each feeds 50 to 75 homeless youth. \$400 each or 3 for \$1050.
  - Groups of up to 13 may add 1 meal, 14 to 27 may add 1 or 2 meals, 28 or more may add 1, 2 or 3 meals.

### **Gifts from The Kitchen**

- ❖ **Microplane** \$18
- ❖ **Rubber Spatulas & Whisk Set** \$26
- ❖ **8-inch Chefs Knives** \$50

### **Hand-Crafted Gourmet Take-Home Gifts**

*Tastefully packaged and tied with our signature Blue Ribbon*

**House-Made Gourmet Salts \$20**

*Smoked Paprika & Ancho Pepper Salt, Curry Salt, Herbs de Provence Salt*

**Blue Ribbon's Signature Northwest Salmon Rub \$15**

**Hand-Crafted Chocolate Truffles \$20**

### **Personalized Chef Wear***(requires 3-week lead time)*

includes name embroidery

*(Ask us about Company Logo Embroidery)*

- ❖ **Aprons** \$33 per apron
- ❖ **Chef Coats** \$45 per coat
- ❖ **Chef Hats** \$25 per hat