



Hands-on Teambuilding Cooking Class Formats

(Bar Options & Event Enhancements on page 3)

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: \$160 per person

Duration: 3 hours

Sabotage Kitchen Iron Chef Competition

Our Classic Iron Chef with amped-up energy and an extra-competitive twist. Each team creates a complete meal - 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!

Price: \$175 per person

Duration: 3 hours

Cooking for a Cause Iron Chef Competition

Have a fun cook-off competition and fill a genuine need by making a meal donation to those less fortunate at the same time. Your group is divided into teams and each team, with a professional chef instructor, conceives of and executes a complete meal - some to be enjoyed by you and your guests during your event, and some to be donated. We'll package, coordinate, and deliver your donations. Afterwards, you'll relax at our lakeside tables and indulge in the dinner buffet that you've created, while you bask in a sense of accomplishment and goodwill.

Price: \$160 per person plus cost of donation meals: up to 13 guests: \$200 that feeds 30 to 35....14 to 26 guests: \$400 that feeds 60 to 70.... 27 to 42 guests: \$600 that feeds 90 to 100....43 to 56 guests: \$800 that feeds 125 to 135. For larger groups, please inquire about meal donation pricing.

Duration: 3 hours

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

Start time **MUST be 3:30pm or earlier** due to vendors closing time

Duration: 4 1/2 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 and a sweet appetizer. Judging takes place during the final half hour while guests mingle and indulge in the hors d'oeuvres that they've created. Optionally, you can enhance this event with a fun cocktail competition and then sip and sample while you nosh and mingle!

Price: \$125 per person

Duration: 2 1/2 hours

Cocktail Competition Enhancement: \$10 per person

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 chefs will serve your meal to you while you kick back at our lakeside tables.

Price: \$170 per person

Duration: 3 hours

Collaborative Cooking for a Cause

A great team building experience; learn culinary techniques and fill a genuine need by donating to those less fortunate. This format 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 goodwill.

Price: \$170 per person plus cost of donation meals: up to 13 guests may make and donate 1 meal that feeds 50....14 to 27 guests may make and donate 1 or 2 meals that each feed about 60....28 or more guests may make and donate 1, 2 or 3 meals that each feed about 60. Each donated meal that feeds 60 is \$400. All 3 are priced at \$1050.

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.

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 23% service charge is added to final invoices.

Upgrades

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

Wine and Beer Package served at Beverage Bar: \$25 per guest plus \$200 bartender fee

Full Bar Package served at Beverage Bar: \$30 per guest plus \$200 bartender fee

Mixology Class: \$25.00 per guest

Dietary Concerns: Food Allergies and Lifestyle Diets

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 plate for the dietary-concerned-individuals.

Cooking Class Bar Options & Event Enhancements

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

- Bartender(s) required at \$200 each (2 bartenders required for groups of 53 or more)
- \$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(s) required at \$200 each (2 bartenders required for groups of 53 or more)
- \$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(s) required at \$200 each (2 bartenders required for groups of 53 or more)
- \$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

****WA State tax and a 23% 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.

Event Enhancements

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 2nd place, 3rd place, 4th 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

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

Lemon Rosemary, Bacon, Chili Lime

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