



Corporate Team Building Events and Food brings people together!

Spend a day with co-workers outside the office and head to Lake Geneva for a customized team-building event!

Meeting your specific needs and company attitude, Corporate Team Building events create an environment that promotes creativity, communication and cooperation among participants, allowing them to relate in ways not possible in the office. In addition, to successfully transfer the essential elements of teamwork from the workplace into our kitchen, each team is called upon to use collaboration, commitment, goal orientation and leadership. Recent comments include:



- "We wanted to take a moment to thank you for the **outstanding job** you and your staff did for our client, West Bend, during the President's Round Table program we recently held in Lake Geneva. We always strive to have at least one off the chart element in each program, and thanks to you, we were able to have TWO on this one."
-Leslie and Michelle, Viktor Incentives & Meetings, Traverse City MI
- "The group had an **OUTSTANDING experience** at the Lake Geneva School of Cooking. I truly believe we hosted on of the best meetings for this group, and you played a very large role in that success! Your staff was absolutely terrific to work with as well, and we thank each of you for all your hard work and such a delicious meal."
-Beth, Taylor Company and McDonald's, Rockton IL
- "I was a little nervous about how our group would take to this type of group function, but one and all **enjoyed it tremendously** and I am still hearing great comments."
-Beverly, Mizkan America, Mt. Prospect IL
- "It was virtually unanimous that this was **the best team building exercise** that Elobau North America has participated in to date!"
-Chris, elobau North America, Waukegan IL

A typical Culinary Corporate Team Building experience is as follows:

- Before the event, background information, such as meeting themes and buzzwords, is obtained so the team-building experience can be customized for your group
- Upon arrival, our staff will greet your group and introduce you to Chef John.
- To start off the event, your group will toast with a sparkling wine and enjoy Parmigiano popovers, while discussing the night's menu.
- The group is then broken into teams, each receiving a recipe for their assigned course, a chef hat and an apron.
- Next, Chef John will lead a group lesson in basic techniques used in the preparation of the event's dishes, as well as in safety and sanitation.
- Then the fun begins, as each team begins to prepare their course under the guidance of Chef John and the staff.
- Let's Eat! Once the cooking is complete, the group will then join together for the fine dining portion of the event. Each team will plate their course and help serve their fellow co-workers. In addition, Chef John is available in helping teams choose a wine to pair with their course. Once dining is complete, Chef John provides everyone with a packet of the night's recipes so that each dish can be recreated at home.
- Total Event Time: about four hours

Pricing

Private Hands-on Cooking Class with Dinner (or Lunch):

- **Private Facility Fee includes:**

- The \$400 private facility fee includes a Consultation with Chef John on business meeting agenda, choice of menu options, hands-on cooking class, coaching by Chef and Staff, Sparkling Wine and Popover Reception, non-alcoholic beverages, a tasting wine while cooking and a delicious four-course meal. Also a take home chef hat and recipe booklet.

- **Cost per person:**

- **Standard Package:** \$90 per person, plus dinner wine, a sales tax of 5.5 percent and a service charge 20 percent (Sparkling wine upon arrival and tasting wine while cooking is included).
- **Deluxe Package:** \$125 per person. Includes all Standard Package items and an additional gift bag with an embroidered Lake Geneva School of Cooking Apron (company logo can be applied as well) and assorted kitchenware.
- **Premier Package:** \$150 per person. Includes all Standard Package items and an additional gift bag with an embroidered Lake Geneva School of Cooking Chef's Jacket (company logo can be applied as well) and assorted kitchenware.

**Wisconsin State Liquor Law prohibits you from bringing in your own alcoholic beverages.*

How to Register

For more information on customizing and setting up your Corporate Team Building event, please contact Chef and owner, John Bogan, at 262-248-3933.

Minimum of **eight guests (Saturday requires 12)** to reserve the Corporate Team Building.

Payment Policy

The Lake Geneva School of Cooking requires a 50 percent deposit once you reserve the date of your Corporate Team Building event. Accepting all major credit cards, the balance must be paid in full on the date of the event. *All deposits and payments are non-refundable.*