



# TEAM BUILDING

*WITH CLASSIC COOKING ACADEMY*



Build relationships, solve problems, improve communications, and so much more - all while having fun in the kitchen! After preparing your meal, sit down and enjoy the food, complete with complimentary beer and wine!

Thank you for your interest in booking a Team Building Event at Classic Cooking!

Cost - The cost will vary depending on the menu chosen for your exclusive event and is priced on a per person basis. A \$500 Food and Beverage Minimum must be met to book any private event. In order to officially reserve an event, a deposit of 50% of the total cost must be received by Classic Cooking to secure the date.

Menu Selection - Menu prices vary from \$85 - \$95 per person. The menu price includes house wine, beer and non-alcoholic beverages. The price per person also includes: taxes, use of the facility and equipment, light-hearted knowledgeable instruction by a chef, white aprons for use during class, and a packet of recipes to keep.

Timeframe and Structure – 2.5 hours are reserved for all groups regardless of their party size. A welcome and introduction will be given by the chef. The group will be divided into smaller groups so that each group participates in preparation of part of the meal. In some instances, there may be pre-designated groups.

Event Options – There is a choice of two team building events:

- *Recreational* – Casual cooking experience amongst friends and/or family.
- **OR** -
- *Competitive* – Each group prepares a portion of the menu and competes for the winning title. Our chef(s) will judge each group based a variety of criteria such as preparation and taste. Great for employee understanding and cooperation.

Accessories - Custom embroidered aprons may be purchased in advance with 'Classic Cooking' embroidered, and each participant's name beneath the logo at a cost of \$27.50 per apron. You may also order customized aprons with a company logo at a pre-paid cost of \$27.50 per person, along with a one-time \$35.00 fee for logo set-up. Custom aprons require a 3-week advance order.

Gratuities - For all Team Building and Private Events, a 20% Gratuity will automatically be calculated and applied to the bill.

Alcohol - Alcoholic beverages must be served by a member of our staff in accordance with the Arizona State Law and Arizona Liquor Board. **Complimentary beer and wine will be offered up until the end of your event. After which, the bar will be closed for alcoholic beverages.** The staff reserves the right to stop serving alcohol if conditions arise that could endanger other guests or members of staff.

Guest Count - Final guaranteed guest count must be received by Classic Cooking at least one (1) week prior to the date of the event. All charges will be based on the guaranteed guest count OR the actual number of guests in attendance, whichever is greater. No reduction in number will be credited.

Cancellation Policy - Cancellation or rescheduling for any reason must be received by Classic Cooking at least two (2) weeks prior to the scheduled event. In the event of a cancellation/rescheduling prior to the two weeks, a 15% charge of the total cost will be implemented by Classic Cooking for administrative costs. Groups that cancel within one week prior to the event will be charged the total invoice amount.

Additional Notifications – We make every effort to accommodate any food allergies and dietary restrictions. At the time of making your reservation, you must notify Classic Cooking of such restrictions. Changes, restrictions and limitations cannot be accommodated upon arrival of guests. We are not a gluten free facility.

Late Fee – A \$50 late charge will automatically be applied towards late or unpunctual groups for every 15 minutes that pass after the designated start time.

## MENU SELECTIONS

### CLASSIC TASTES

\$95.00 Per Person

*A new twist on some old favorites. Simple recipes bursting with flavor.*

**Classic Shrimp Cocktail**  
**Seasonal Roasted Salmon**  
**Rice Pilaf**  
**Sautéed Zucchini**  
**Carrot Pineapple Cake**  
**with Cream Cheese**  
**Frosting**

### FRENCH

\$85.00 Per Person

*Think of Paris. Taste Paris.  
The perfect Bistro meal for  
a group. Delight in every  
bite!*

**French Onion Soup**  
**Gratinée**  
**Gougères**  
**Flank Steak with Shallots &**  
**Vinegar Sauce**  
**Rosemary Potatoes**  
**Green Bean Bundles**  
**Cherry Clafoutis**

### ITALIAN FAVORITES

\$85.00 Per Person

*Everyone will roll up their  
sleeves, make the pasta  
dough and sauce. You will  
be instantly addicted to  
'pasta from scratch.'*

**Tomato & Basil Crostini**  
**Homemade Fettuccine**  
**Carbonara with Bacon &**  
**Peas**  
**Chicken Milanese with**  
**Lemon-Thyme Butter**  
**Grilled Asparagus**  
**Chocolate Budino**

SIZZLING  
SOUTHWEST

\$85.00 Per Person

*The perfect combination of sweet and heat. Cool down with the ever-perfect dessert. A favorite for groups coming in from out of town.*

**Homemade Tortilla Chips  
with Salsa & Guacamole  
Spice Rubbed Pork  
Tenderloin  
(Chicken may be  
substituted)  
Corn Mango Salad  
Spanish Rice  
Chocolate Mousse**

SOUTHWEST REGIONAL  
\$90.00 Per Person

*Whether visiting or living locally, here's a topical menu that everyone can enjoy!*

**Queso Dip  
Spring Mix with Tomatoes,  
Jicama & Cilantro-Lime  
Dressing  
Chicken Enchiladas with  
Hatch Chile Cream Sauce  
Southwest Rice with Onions  
& Poblanos  
Mesquite Chocolate Cake**

EUROPEAN MIX  
\$90.00 Per Person

*A European mix with a twist. Simple recipes full of flavor. You will be ready to cook like a professional after this class.*

**Leek & Potato Soup  
Chicken Piccata  
Mushroom Risotto  
Caprese Salad with  
Balsamic Vinaigrette  
Seasonal Crème Brûlée**

## FIRE UP THE GRILL

\$95.00 Per Person

*Let the grilling begin!  
Everything on the grill –  
except the ice cream of  
course! This is your perfect  
backyard menu.*

**Grilled Crostini with  
Tomato, Lime & Cilantro  
Salsa  
Grilled Chili-Lime Shrimp  
Southwest-Style Flank  
Steak with Chipotle Butter  
Grilled Seasonal  
Vegetables  
Roasted Potatoes  
Marinated, Grilled  
Pineapple with Ice Cream**

## MEDITERRANEAN STYLE

\$90.00 Per Person

*Enjoy all the flavors of the  
Mediterranean Region in  
this irresistible, health-  
conscious menu.*

**Tapenade Crostini  
Arugula, Manchego &  
Walnut Salad with Classic  
Vinaigrette  
Grilled Chicken Breast with  
Sun-Dried Tomato & Caper  
Salsa  
Lemon Orzo with  
Asparagus  
Fruit Crostata**

## STEAKHOUSE DINNER

\$85.00 Per Person

*(Upgrade to Filet for an  
additional \$10 per person.)*

*You can't go wrong with a  
classic steakhouse dinner!  
A straightforward menu  
featuring delicious beef.*

**Wedge Salad with Bacon,  
Tomato & Blue Cheese  
Dressing  
Skirt Steak with Bordelaise  
Sauce  
Garlic & Herb Mashed  
Potatoes  
Sautéed Seasonal Greens  
Chocolate Espresso Torte**

RETURN TO ITALY  
\$90.00 per person

*A delicious twist on our  
popular Italian Favorites  
menu!  
Buon Appetito!*

**Caprese Bruschetta  
4-Cheese & Herb Ravioli  
in Creamy Tomato Sauce  
Chicken Saltimbocca  
with Parmesan Polenta  
Seasonal Vegetable  
Italian Cheesecake  
Strudel**

GLOBAL CUISINE  
\$85.00 Per Person

*Touring the world without  
leaving home! This is a  
menu you won't want to  
miss.*

**Spanakopita  
(Spinach & Feta Pastry)  
Tomato Provençale  
Rack of Lamb with Jus  
Israeli Couscous  
Citrus-Olive Oil Cake**

COASTAL FLAVORS  
\$95.00 Per Person

*A Seafood Lover's Delight!  
This bi-coastal themed  
menu will please East and  
West Coast palates alike.*

**Shrimp Skewer with  
Remoulade  
Crabcakes with Roasted  
Red Pepper Sauce  
Grilled Fish Tacos with  
Cabbage Slaw & Black  
Beans  
Fresh Fruit Crumble**

## PIZZA PARTY

\$85.00 Per Person

*Make and bake your own personal pizza pie! This menu covers the history, background, and techniques behind the classic Italian dish and the other menu items.*

**Caesar Salad**

**Customized Pizza**

**Affogato with Classic**

**Biscotti**

## HOLIDAY COOKIES

\$85.00 Per Person

*(Includes complimentary prosecco and milk!)*

*A seasonal menu for festive folks. Make and bake a variety of cookies! Enjoy your baked goods at our location or show them off to friends and family!*

**Spritz Cookies**

**Gingerbread Cookies**

**Pecan Butter Balls**

**Shortbread Cookies with**

**Chocolate Drizzle**

**White Chocolate Chip**

**Peppermint Cookies**

(NOTE: This menu is only offered from Sept. – Jan.)

## HOLIDAY SEASONAL

\$90.00 Per Person

*Featuring dishes associated with the colder months of the year. Get festive with these seasonal dishes!*

**Caramelized Onion, Brie, and Cranberry Jam in Phyllo Cups**

**Pork Tenderloin with Madeira Mushroom Sauce**  
**Sausage Stuffing**  
**Roasted Brussels Sprouts with Bacon**

**Glazed Carrots with Tarragon and Maple Syrup**  
**Pumpkin Crème Brûlée**



## List of Companies Who Have Scheduled Team Building Events with Classic Cooking Academy:

							
							
							
							
							

## Testimonial:



**Jenifer R.**  
**Scottsdale, AZ**  
 👤 108 friends  
 ★ 160 reviews  
 📷 22 photos  
 Elite '17

★★★★★ 5/9/2017

We held a private cooking class for our company at Classic Cooking and were we blown out of the water. From start to finish, the experience was truly one of a kind. The dining area and kitchen was clean, inviting and it made ANYONE want to dive in and start cooking new recipes regardless of their experience in the kitchen.

If your company is looking to do a team building event, call Classic Cooking! They were AMAZING!





CREDIT CARD AUTHORIZATION FORM  
Team Building Event

Date: \_\_\_\_\_

I, \_\_\_\_\_, authorize Classic Cooking Academy to charge my credit card for services rendered.

Estimated 50% Deposit: \_\_\_\_\_

Credit Card Type: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Card CV2 Number: \_\_\_\_\_

Billing Address: \_\_\_\_\_

Billing Zip Code: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Same Card for Final Payment? ☐ YES ☐ NO

\_\_\_\_\_  
Signature

**SEND TO:**

Classic Cooking Academy  
10411 East McDowell Mountain Ranch Road  
Scottsdale, AZ 85255  
Email: info@ccacademy.edu  
Fax: 480-502-0178

*DO NOT WRITE BELOW. COMPANY USE ONLY.*

**NOTES:**

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