



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 \$750 Food, Beverage, and Labor 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.

Custom Aprons - Groups may order customized aprons with a company logo at a pre-paid cost of \$30 per person, along with a one-time \$45.00 fee for logo set-up. Custom aprons require a 3-week advance order.

Chef Hats/Chef Toques - Groups may choose to order chef hats/toques to wear during their event for an additional fee. Toques are priced at \$5.00 per person.

Gratuity - 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 FARE

\$85.00 Per Person

For the Francophile. 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

Roll out some pasta! A well-rounded selection from the Mediterranean Boot.

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. A sprinkling of flavor from across the continent!

**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! An ideal
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.)*

*Whip up 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

\$90.00 Per Person

Touring the world without leaving your home! A prolific menu for the international crowd.

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

(Limited to 24-person group size maximum.)

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 we were 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:

