



Are you looking for a fun cooking team building exercise that energizes, engages and fires-up your team?



Culinary Team Building—*A Recipe for Success*



Culinary Team Building—A Recipe for Success

TeamSuperior is an innovative organization specializing in team building and corporate training, utilizing the Culinary Arts. We help the world's leading companies improve communication, performance, increase sales and build brands by creating events, environments and interactive experiences with the power to engage, educate, entertain and even transform. We believe culinary team building is the best Team Building relationship building team event. The real key is to NOT create a cooking class. **We create a Team Building EVENT!**

A Better Kind of Team Building

We use the power of play to create memorable team building experiences that are fun and effective. At TeamSuperior, Team Building, we believe that combining play with work facilitates the most effective teamwork at work. All of our Team Building activities, events, and ice breakers center on play as the key to forming genuine, collaborative relationships with others. With these bonds in place, teams are more effective and productive. We know that team building should actually be fun.

Team Building Through the Power of Play

At TeamSuperior we're different; we took our cue from our children and play: through playing together children learn, grow, and form bonds that are authentic and profound. We understand that when bonds run deep, teams are more collaborative and more caring of each other, which makes them more effective and productive. Through the power of play, we've been facilitating this kind of team bonding. Connect with us to find out how we can help your team forge the bonds needed to be the best of the best.



We'll be with you every step of the way

Whether your event is for 10 or 1,200, we'll take care of everything. Through our simple process we get to know you and your goals. Then, we choose our best people who will go above and beyond to ensure your team building activity goes off without a hitch.

Our process is simple, transparent, and gets results:

1. Get in touch and our Client Solutions Manager will assess your needs, and help you select a program that meets your budget and goals.
2. Once the right program is selected, you'll work with your TeamSuperior Corporate Events Manager to tailor the event to your team, the venue and the location.
3. Your Corporate Events Manager will organize all the details between you, your venue, your facilitator and staff who will conduct the event.
4. On the day of the event, your facilitator and our onsite staff will deliver the program, engage your team, achieve your goals, and debrief the event exceeding even your highest expectations.

TeamSuperior has been designing custom team building events that forge real bonds, so we have the experience and talent to help you clarify your team building objectives and create a program specifically for your team. Many of our innovative programs originated to meet a specific need of a client. Not sure what to expect? You can focus on launching your next project, while we deliver the rest:

- A Dedicated Custom Event Planner
- On-site facilitation
- Program design and schedule flow
- Logistics Management including (but not limited to) coordination with staff, venues, materials, transportation and beneficiaries
- Upfront fee structure – an hourly rate or project based pricing



**Simple, right?
Contact us now.
Let's talk details!**

Group size

Whatever group size you need.

Time needed

Whatever time you need.

Space requirements

We'll work with you to develop a program that fits your space, and all your other requirements.

Customization

Literally any part of the program, from theme, to content, to location. Who, where, what, when, how many, it's up to you.

Event pricing varies based on theme and count from \$89 to \$185.00.

Celebrate in Style with TeamSuperior

Name of the Teambuilding	Minimum Guests	Price per Participant
Team Chocolatier – <i>Chocolate Truffle Making</i>	8	\$99
The Ultimate Pizza Challenge	8	\$89
Stone Soup	8	\$89
Chili Cook-Off	8	\$89
Team Chef	8	\$89
The World Appetizer Challenge	8	\$99
Just Desserts	8	\$99
The Networking Dinner	8	\$99
Power of Ice – <i>The Perfect Ice Breaker</i>	8	\$135
Let Them Eat Cake!	8	\$99
Cooking For a Cause – <i>Fare to Share</i>	8	\$135
Cocktail Team Mixer with Flair	8	\$135
The Team Cuisine	8	\$135
The Celebrity Chef	8	\$135
Cookin' with Fire	8	\$135
Cappuccino Challenge	8	\$89
Sumptuous Small Plates	8	\$99
Chefs Table	8	\$99
Taste & Technique	8	\$149
Iron Chef Competition	8	\$135
Chefs of Compassion	8	\$135
Cookin' for Hungry!	8	\$135
Sweet Perfection Bake-off	8	\$85
Cupcake Wars	8	\$89
Executive Kitchen Challenge Menu	8	\$185
Cooking Farm to Table	8	\$135
Salsa Showdown!	8	\$89
The Ultimate Treat Challenge	8	\$89
Winery Team Challenge	8	\$185
Ice Cream Making Challenge	8	\$89
Operation Military Care	8	\$150
Tools for School – <i>Give a Kid a Backpack</i>	8	\$150
Art of Giving	8	\$135
Limousine Scavenger Hunt	8	\$185
Treats for Tots	8	\$99

Call us at 1.800.960.4300

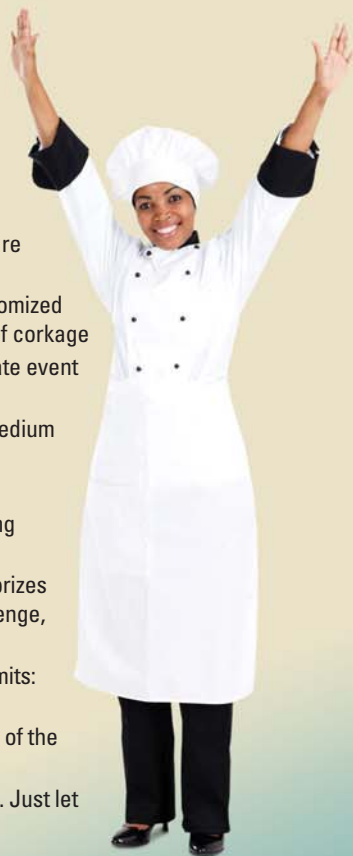
or contact us online for immediate assistance or questions.

Standard Services (included in price):

- Shopping services and ingredients using the freshest seasonal produce from specialty purveyors
- Artisanal antipasti platter for guests upon arrival
- Instruction and guidance from professionally-trained chefs
- Complete menu and event planning
- Delivery of all cooking equipment for use during cooking (chef knives, cookware, cook's tools, measuring cups & spoons, etc.)
- Participants get 20% off any purchase at the Chefs Marketplace on the day of the event
- Arrangement of cooking stations to accommodate the event
- Dish clearing, washing and kitchen cleaning
- Table service (does not apply to Sumptuous Small Plates or Cupcake Wars events)
- Music playlists customized for the event
- Commemorative electronic copies of the recipes and digital photos of the event for event participants
- Aprons and hand towels for all participants during the event
- Gift for winners of the Team Building events

Additional Services (extra charges apply):

- Rental of event venue or professional kitchen. You can also host an event in your private home or office
- Arrangement and delivery of rental equipment, if needed (plates, stemware, tables, chairs, linens, etc.)
- Corporate Gifts (Sumptuous Small Plates Recipe Decks, aprons, spatulas, garlic peelers, personalized chocolates, gift baskets, cooking class gift certificates etc.)
- Upgraded appetizer platters (in addition to the artisanal antipasti platter provided as part of our Standard Services)
- Non-alcoholic beverage packages (basic and premium). You are also welcome to bring your own free of charge
- Wine pairing, wine delivery and wine education services customized for your needs. You are also welcome to bring your own free of corkage
- One-hour winery tour and wine tasting add-on for any corporate event (pricing varies with winery)
- Arrangement for and delivery of floral arrangements (small, medium and large arrangements and potted orchids)
- Extended events and meeting spaces
- Continental breakfast for meetings taking place prior to cooking event
- Making your event a competition, complete with judging and prizes (does not apply to Kitchen Challenge, Executive Kitchen Challenge, Amazing Kitchen Race or Cupcake Wars events)
- Travel fee for delivery of services outside of Milwaukee city limits: \$200-\$400
- Extend your event with a Wisconsin Foodies Tour to find some of the city's culinary secrets
- We are glad to provide for special dietary needs upon request. Just let us know



Payment and Cancellation Policy

- A non-refundable fifty percent deposit is required to reserve a date and time for your Team Building Event. The event date and time must be confirmed by a Superior Culinary Center team member. The deposit will be applied to the total cost of the event. Cancellation must be done via email or phone and must be confirmed in writing 7 days prior to the event date. There are no cancellations allowed 7 days prior to the event date.
- We will ask for a final confirmed number of guests 48 hours in advance of your event. This will be the minimum guest total charged to you. The balance of the event is due the day of the event.

The best and truest answers to the growth and development challenges of any organization are found inside, within its people. TEAMSUPERIOR are here to help you discover, bring out and apply more from the assets you already have. Find out how, contact us today.

SUPERIOR
EQUIPMENT & SUPPLY



Shop Where The Chefs Shop!

4550 S. Brust Street, Milwaukee, WI 53235
Phone: (800) 960-4300 • Fax: (414) 671-1494

www.superiorequipmentsupply.com

