



Corporate Event Package 2022

Culinary Underground offers a fun alternative to the usual team-building activities - there's nothing like getting messy together over a hot stove to foster team spirit! It's an effective way for employees, colleagues, and clients to share in the process of preparing a delicious meal together in our friendly, informal kitchen.

In order to accommodate groups of varying sizes, we offer the following options to our corporate clients:

- Hands-On Cooking Class Collaborations (for up to 14 students)
- Team-Building Challenges (for 15-20 students).

Attached is information on pricing, menus, challenges, and wine and beer options.

Please call 617-646-9292 or email giovanna@culinaryunderground.com for menus and challenge details, or to book a date.

Thank you!

Culinary Underground Team



Hands-On Cooking Classes

Our hands-on classes are **collaborative events** for smaller groups and are centered around a four-course meal prepared by participants. The event begins with a complimentary nibble prepared by our staff. After a short knife skills lesson, students move into the kitchen to prepare their meal under the guidance of experienced chefs. Class concludes with everyone sitting to enjoy their meal.

Class Size: Minimum 8/maximum 14 students

Class Length: 3 hours (times are flexible)

Price per person: Minimum \$900 for up to 8 participants; each additional participant up to 14 is \$110/person (exclusive of 20% gratuity and wine/beer)

Included:

- A menu selected by you and prepared by the participants under the direction of our chefs.

Add-Ons:

- Wine and beer are available for purchase at additional cost; please ask to see our wine list.



Corporate Hands-On Menus

Menus can be custom created with our team. Examples of menus may be viewed on our website, in our regular class schedule. Examples include:

- Tapas and Sangria
- Tuscan Dinner
- Oktoberfest (German Alps)
- French Bistro
- Taqueria
- Dim Sum
- Homemade Pasta Workshop
- Dumplings Workshop
- Assorted Baking Workshops



Corporate Challenges

For larger groups who want to do the team-building thing, we offer some **challenge classes** that get your group into the kitchen to get to know each other, work together as a team, and enjoy some fun and lively competition.

Our challenges include (descriptions follow):

- The Chili Challenge
- Small Plates Challenge
- Iron Chef Challenge

Class Size: Minimum 15/Maximum 25
Class length: 2-1/2 to 3 hours (times are flexible)
Pricing: \$110 per person (exclusive of 20% gratuity and wine/beer)

Included:

- Competition recipes prepared by participants and served family style

Wine and Beer

- Wine and beer are available for purchase at additional cost; please ask to see our attached wine list.



Team Building Challenge Descriptions

The Chili Cook-Off

A perennial favorite, the Chili Cook-Off is a taste way to encourage teamwork and build camaraderie within your group. Each team will create a unique chili recipe, including the bonus Cornbread Challenge.

We begin with a trivia contest icebreaker, then move on to the creative selection of teams. Our Chef-Instructor will explain the rules and give a short knife skills demo, and then each team will create and prepare their unique recipes. There is also a basket of "mystery" ingredients that must be used in the recipes. Did we also mention that each team must prepare to "sell" their product to us? We have some ideas for how they can do that effectively!

Teams will be judged on creativity, presentation, and taste.

The Small Plates Challenge

Tapas. Antipasti. Meze. Hors d'oeuvres. Whatever you call them, the small plates of the world are a fun and casual way to socialize deliciously.

After a creative selection of teams, students complete a little "icebreaker", then each team prepares appetizers from a different continent. The team meets their Chef-Instructors, who present them with a basket of everything they'll need to create their appetizers. Participants must then work together to prepare and decoratively plate their ware.

Drinks in hand, the participants will nosh away, while the judges decide on the winners of both competitions. Teams will be judged on creativity, presentation, and taste.

The Iron Chef Challenge

Ready to work without a net? This is our most daring challenge: a contest to see which team can come up with the most creative rendering of our recipes using secret ingredients selected by our chefs. (*The main ingredient that forms the basis for the menu – beef, chicken, pork, or tofu (vegan option)– is selected in advance by your event coordinator*)

After a creative selection of teams, the Chef-Instructor explains the rules, give a short knife skills demo, and then reveals secret ingredients for the night. Each team will prepare two recipes – entree and side – using our recipe templates as a starting point. Students may also use ingredients in the CU pantry to complete their recipes. And the net thing? Not to worry – our staff is on hand to provide all the coaching you need! The clock is ticking as teams prepare their recipes within the allotted time. Teams will be judged on creativity, presentation, and taste.



Policies and Pricing

The cost for both hands-on and team-building challenge events is \$100 per person. The cost includes: set-up/breakdown, instructors, assistants, dishwasher-bartender, ingredients, equipment and supplies, and taxes.

All applicable charges and taxes are included in the per person price, except for a 20% gratuity which is added for our service staff and the cost of wine and beer consumed during the event.

Wine and beer are provided at additional cost; we can provide a wine/beer list upon request. Please note that Southborough is not a BYOB town.

We require a \$500 deposit to hold the date and time of your event. All deposits are non-refundable.

The number of participants must be guaranteed at least 48 hours in advance of the event; you will be charged for this number of participants or for the number attending, whichever is greater.

Final payment is due upon completion of event. We will charge the credit card listed unless otherwise specified by the client. We will invoice at the end of the evening; we accept AMEX, MasterCard, and VISA.

Culinary Underground shall not be held liable due to unforeseeable circumstances or circumstances beyond their control.

Please call 617-646-9292 or email giovanna@culinaryunderground.com for menus and challenge details, or to book a date.



Culinary Underground Wine and Beer 2022

*Southborough is not a BYOB town. We have a wine and beer license in our kitchen
A selection of wine and beer are available for sale by the bottle or by the glass.*