



From Left to Right: Chef Roly Cruz-Taura, Chef Mario Camia, Lourdes Castro, Chef Olivier Rodriguez, Chef Philippe Ruiz

"Synergy — the bonus that is achieved when things work together harmoniously."

-Mark Twain

CULINARY TEAM BUILDING EVENT

Combining the best elements of a cooking class and a cocktail party, this event will bring your group together by brining out the teamwork necessary to prepare and execute a previously selected hors d'oeuvres menu.

Event Menu & Flow

Upon arrival guests are offered a choice of beverage. The group is then divided into 4 teams, each responsible for the preparation of one menu item. In the middle of the recipe preparation – half the group is rotated to a different recipe, requiring all guests to learn to bring new team members up to speed on the project, adapt to a new situation with new team members and work towards a common goal.

A typical class runs for 3 hours where half the time is spent cooking and the other half enjoying the dishes made in class. A self-service open bar of wine, beer, and soft drinks is offered throughout your event. This event can accommodate groups of 10 to 20.

Sample Menu

• Crab Tostadas • Asparagus & Prosciutto Phyllo Bites • Vegetable Summer Rolls • Chicken Satay with Peanut Dipping Sauce

\$65 per person

**Customized beverage bar is charged by consumption*

PRIVATE COOKING CLASSES

Turn a cooking class into an entertaining event. Interact with your guests as you and your guests work with our chef in preparing the meal you will share. A wonderful and dynamic alternative to a restaurant dinner. Taught by the Biltmore's highly acclaimed chefs you can select from the following cuisine:

- Italian
- French
- (Local) South Florida
- Pastry

This event can accommodate groups of 6 to 10.

\$110 per person

**Customized beverage bar is charged by consumption*

CLASS REGISTRATION

Please fill in the information below to register for your culinary class.

TEAM BUILDING

Date

Biltmore Manager

Group

Group Contact

Class Date

Menu Type:

 French

 Italian

 Pastry

 Local

 Custom

Beverage Service*

 Wine

 Beer

 Soft Drinks

 Coffee

 Water

Fontana Dinner Option

Number of Guests

Select One:

 Prix Fixe

 A la carte

Class Time

Number of Students

**Based on consumption*

PRIVATE COOKING CLASS

Date

Biltmore Manager

Group

Group Contact

Class Date

Menu Type:

 French

 Italian

 Pastry

 Local

 Custom

Beverage Service*

 Wine

 Beer

 Soft Drinks

 Coffee

 Water

Class Time

Number of Students

**Based on consumption*

Thank you for choosing to hold an event at the Biltmore Culinary Academy. Katherine Cardoso, the Academy coordinator will contact you shortly to customize your program. Email: kcardoso@biltmorehotel.com