



## Team Building: How it Works & Frequently Asked Questions

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### What team building programs do you offer?

Wine and cooking experiences with a focus on team building are among the fastest growing services offered by Kirk's Traveling Kitchen. Two of our most popular are:

**In Vino Veritas-** An interactive wine program and tasting game designed to get you and your colleagues working on communication skills while enjoying some of the most unique and exciting wines of the year. Guaranteed to get your group thinking about how they get their point across in a market where being completely understood can mean the difference between success and failure. In addition, we will take your team through the intricacies and etiquette of tasting and appreciating wine, an invaluable skill in today's business culture.

**KTK's Cook Off-** The hottest culinary concept on the market today. Your group will be divided into teams and put face-to-face (and skillet-to-skillet) in a timed Iron-Chef style culinary competition. Our Cook-Off is the ideal program to get your team's competitive juices flowing. Following the heated and festive culinary duel, your guests sit down to enjoy the meal they have prepared while a panel of judges rates their creations.

We are constantly growing and perfecting our program list, contact [kirk@traveling-kitchen.com](mailto:kirk@traveling-kitchen.com) or (636) 448-8721 to find out what exciting programs we're currently featuring, to discuss your company's needs or for pricing information.

### Where do you conduct your programs?

While Kirk's Traveling Kitchen is based in St. Louis, Missouri, but we can facilitate our cooking and wine experiences in cooking schools, private residences and hotel/conference centers throughout the United States.

### **In general, how does one of your programs work?**

Each Kirk's Traveling Kitchen event is custom-designed to accommodate your goals and budget. We understand that everyone's needs are different, which is why Kirk's Traveling Kitchen works with each client to design the appropriate cooking event. We work with groups from 10 to 75 or more, and can do events any time of day, any day of the week. Here's how one of our culinary programs works:

**Choose a Menu:** Chef Kirk Warner has a varied set of menus that showcase the freshest seasonal ingredients for you to choose from. We will help you select the best menu for your group.

**Book a Venue:** Kirk's Traveling Kitchen brings the party just about anywhere. We'll come to you, or we'll find the perfect venue for your event. With several locations throughout the St. Louis area, from a working organic farm and winery to a gleaming professional kitchen in the heart of Clayton, as well as available cooking schools in other cities, we're happy to take our show on the road. After all, ours is a "traveling kitchen."

**Fine Tune the Details:** Each event has a unique flavor. Kirk's Traveling Kitchen helps organize every detail—from party favors for your guests to wine pairing with your menu. We make the process easy for you and the event unforgettable for your guests.

**Memorable Event:** Your group is greeted with an hors d'oeuvre and a glass of wine while you mingle. We will then stage an interactive cooking demonstration and review the menu. The demo highlights useful cooking tips and tricks. Guests form teams, designated by you or picked by us, and begin to work on their recipes at assigned stations. In addition to recipes, each station is stocked with the ingredients and tools you'll need to create and learn by doing. After cooking together, Iron-Chef style, for about one and a half hours, with our chefs on hand to coach you, sit down, relax, and eat. We'll act as judges to determine the winning group—and best of all, Kirk's Traveling Kitchen takes care of all the clean up.

**Event to Remember:** Each guest receives Kirk's Traveling Kitchen recipes so they can show off their new skills to friends and family. In addition, we offer custom party favors in attractive packages, certificates and prizes for the winners and digital photos of the event so your group remembers the occasion.

### **For what occasions do your clients use one of your culinary events?**

*“A business cannot be more successful than the sum of the human relationships it has fostered and nurtured.”—Danny Meyer*

It's unrealistic to think that the day-to-day performance of your business is anything other than a reflection of how motivated (or unmotivated) your managers make your employees feel. So while an entertaining and rewarding event for your team shouldn't require an occasion, some of the popular ones are: celebrating achievements, office parties, client appreciation, employee recruiting, holiday events and networking.

### **Will Kirk's Traveling Kitchen arrange for wine? Party rentals?**

We are happy to arrange for wine pairings with all of our cooking events. Kirk's Traveling Kitchen uses the wine merchant services of certified sommelier Jake Hafner of '33' Wine Shop in the Lafayette Square neighborhood of St. Louis. Jake can provide wine pairing suggestions to accompany your selected menu, and can also recommend wines based on your preferences. We can arrange for the purchase and delivery of wine to your event location directly through '33' Wine Shop, or your preferred wine retailer. For an additional fee, we are happy to order and arrange for delivery of party rental equipment for your event (plates, stemware, tables, chairs, linens, etc.).

### **How much does one of your programs cost?**

Final cost for a Kirk's Traveling Kitchen team building program depends on a number of factors, including: menu, number of participants, beverage choices, rentals and any travel costs. But with event prices starting at \$50 per person it can still be less than taking your team out for dinner, and much more rewarding.

### **Do you offer any party favors?**

We provide aprons for our guests to use while cooking. Kirk's Traveling Kitchen aprons make great party favors for only \$14 each. These high-quality, durable cotton aprons will be a memento that your guests can use again and again. In addition, guests receive copies of the menu and all the recipes from their event. Have something special in mind you would like to give your guests? We can work with you to put together a special take-home gift to commemorate your event.