



CULINARY TEAM BUILDERS: CREATIVE • FUN • BONDING

READY-SET-COOK

(suggested for groups of 8-16)

WELCOME

- The group is welcomed with a glass of Champagne and Grazing Board to include International & Domestic Cheeses, Grapes, Cured Salami & Pepperoni, Crackers.
- Each participant will receive an Olde Mill Inn apron for use during event and as a take-home gift.
- Participants are introduced to the Chef and his helpers for the evening.

COLLABORATE

- The group is then broken into teams by way of chef hats. Each team is required to come up with a team name.
- Next, they must draw for their courses and begin preparing a gourmet dinner.
- A winning team for the evening is selected by the judge based on team spirit, preparation of food and the grand finale presentation.

CELEBRATE

- Dinner follows. Please inquire about our wine list & bar options.

VENTURE

- Inquire for pricing



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CHOCOLATE BRIDGE BUILDING

(suggested for groups of 10-80)

WELCOME

- The group is broken into teams and supplied with souvenir aprons, as well as, an assortment of chocolate and candy treats. Each group must create a team name.

COLLABORATE

- The objective is for each team to work closely with one another to build a bridge spanning two feet.
- Each team then presents their bridge to the entire group and explains their team's philosophy. Judging will be based upon creativity, team participation, team spirit, vigor and durability of the structure.

CELEBRATE

- Lunch, dinner or cocktail options available for an additional cost.

VENTURE

- Inquire for pricing



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GUAC & ROCK

(suggested for groups of 15-50)

WELCOME

- Each participant will receive an Olde Mill Inn apron for use during event and as a take-home gift.
- An Olde Mill Inn Chef will demonstrate to the group how to make a signature recipe.

COLLABORATE

- At each work station, our Chef will provide a recipe and the basic ingredients to create a Signature Guacamole and our Bartender will provide instructions as to make Signature Margaritas and Signature Sangrias. Non-Alcoholic recipes are also available.
- There will be a small pantry of fresh ingredients on each table. Each person can use their creativity and culinary skills to alter their recipe by adding or omitting ingredients!
- Each team will have 45 minutes to prepare. Our culinary staff will serve as team coaches.
- Each person will create their own margarita for sampling. Each team will create a small pitcher of sangria for presentation and tasting.
- The company will name one judge for the event.

CELEBRATE

- Taco Station Chef Attended
- Assorted Meat & Vegetarian Fillings
- An array of toppings
- Flour and Corn Tortillas
- Spanish Rice with Green Peas
- Vegetarian Black Beans
- Cheese Stuffed Jalapeño Poppers
- Pulled Pork & Street Corn

Chef's Selection of Warm Filled Churros or Caramel Flan for Dessert
Dinner Bar to Include: Corona & Yuengling , House Wines & Soft Drinks

VENTURE

- Inquire for pricing





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BACON & BOURBON INSPIRED COCKTAIL PARTY

(suggested for groups of 20-80)

WELCOME

- Client to Select Activity - Pumpkin Carving (October only) or Gourmet Apple Dipping.
- Chef to Introduce Tasting Tables and guide you through the activity.

COLLABORATE & CELEBRATE

- Chef Created Tastings Tables to Include:
 - Baby Back Ribs over Jalapeno Slaw
 - Jack Daniels Bacon Mac & Cheese
 - Bourbon Glazed Cedar Plank Salmon
 - Fried Chicken & Bacon Waffles
 - Vegetarian Table to include... Beer Battered Cauliflower with Buffalo Bourbon Sauce, Vegetarian Chili and Mac & Cheese
 - Jars of Candied Bacon & Seasonal Dessert
- Event Includes a Bourbon & Craft Beer Tasting...
 - Flights of Four Types of Bourbon & Two Seasonal Craft Beers
 - Consumption Bar for Additional Beverages will be Available
- Corn Hole Boards & Jumbo Jenga Games Provided

VENTURE

- Inquire for pricing



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CREATE-YOUR-OWN COCKTAIL PARTY

(suggested for groups of 15-50)

WELCOME

- The group is welcomed with a glass of Champagne and our Mediterranean Display at arrival. Display to include:
- Olive Tapenade, Tabouleh, Hummus & Pita Chips, Chickpea Falafel with Cucumber Yogurt Dip, Rustic Board of Cured Meats and Provolone Cheese, Assorted Crackers
- Each participant will receive an Olde Mill Inn apron for use during event and as a take-home gift.

COLLABORATE

- The group is then divided into teams. Each team is required to come up with a team name.
- Each team will be preparing one hors d'oeuvre, per team, to enjoy at their Cocktail Reception.
- At each work station, our Chef will provide each team with recipes and the basic ingredients to create the hors d'oeuvres.
- There will be a small pantry of fresh ingredients available to the teams. The teams can use their creativity and culinary skills to alter their recipe by adding or omitting ingredients!
- Each team will have 45 minutes to prepare, cook, and plate for presentation. The culinary staff will serve as team coaches.
- The teams will display their items at the cocktail reception for judging.
- Judging will be based on creativity, teamwork, taste and presentation.

CELEBRATE

- After the judging, the Cocktail Party begins! Please inquire for dinner, wine list & bar options.

VENTURE

- Inquire for pricing





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FRESH MOZZARELLA MAKING

(suggested for groups of 15-50)

WELCOME

- Each participant will receive an Olde Mill Inn apron for use during event and as a take-home gift.
- Chef will begin with a fun, hands-on demonstration and how to craft the traditional Italian cheese and how to incorporate your homemade cheese into favorite menu items.

COLLABORATE

- There will be a small pantry of fresh ingredients. Each person can use their creativity and culinary skills to alter their recipe by adding or omitting ingredients!
- Chef will now break the group up into teams and have the teams build Handmade Crostini's.
- Judging will be based on creativity, teamwork, taste and presentation.

CELEBRATE

- Chef's Italian Dinner Buffet Style to Follow. Please inquire about our wine list & bar option.

VENTURE

- Inquire for pricing