



<http://spiceup.kendall.edu/Catalog.aspx>

Questions – Call 312-752-2206 or email:  
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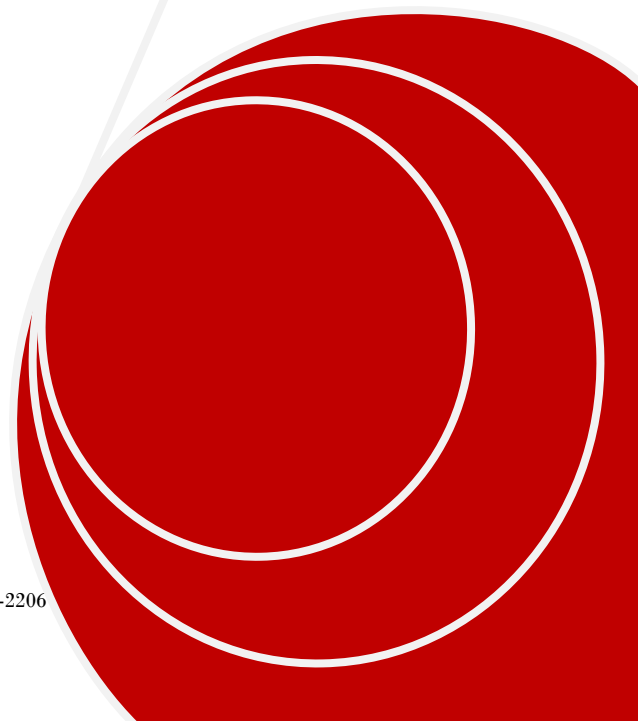


## Spice Up Your Life

Team Building Events

900 N. North Branch Street, Chicago, Illinois 60642

For a complete Spice Up Class Schedule log onto:  
<http://spiceup.kendall.edu/Catalog.aspx>



### **Iron Chef Challenge**

For the competitor in all of us food is a great way to show off your skills. In the Iron Chef Challenge, Your group will be divided into teams and each given a pantry of ingredients and battle it out, Iron Chef Style. Each team is tasked with creating a finished meal from its contents without the aid of recipes and in a short period of time. The Iron Chef Challenge is a competitive activity and teams are judged based on taste, presentation, use of resources (e.g., who creates the least amount of waste, use of ingredients, cleanliness and sanitation of station, etc.) and teamwork. After everyone gets to sample each team's gourmet masterpiece, one team will be crowned "Iron Chef Challenge" champions.

### **Spice It Up – Tapas Style**

Call it "tapas", "antipasto", "hors d'oeuvre" or "appetizers" – experience the latest in culinary trends as your group creates hearty, passed appetizers in a lively party setting. The twist is you create the tasty heavy hors d'oeuvre as you prepare them for each other! Your group will be divided into small teams, and each given a different culinary "tapas" challenge. Teams are challenged to create with the use of recipes, a flavorful culinary masterpiece. This event is a great way to stretch the senses and experience an awesome culinary adventure!

### **Last Cake Standing**

Everyone loves to eat cake and creativity, teamwork and effective communication is the key to success as teams work together to build culinary masterpieces. Your event begins with a brief introduction to cake-building mechanics, frosting and piping techniques. Your group will be divided into small teams, each given a number of baked and cooled cakes, frosting, coloring, cake fillings, piping bags and tips and other décor items. Each team will have twenty minutes to strategize about their cake concept followed by one hour to build a themed multi-level cake. Each team will present to the entire group and teams are judged based on creativity, overall cake appearance, presentation and timing. At the end of the presentations, one team will be crowned "The Last Cake Standing" champions.

### **Demonstrations**

Get a taste of what professional and aspiring chefs learn at Kendall College by joining a cooking demonstration that engages your participants to learn about nutrition in a fun and informative way. Your event begins with a half an hour reception followed by an one-hour cooking demonstrations complete with tastings, equivalent to a full meal, featuring recipes that reflect the seasonal flavors and products at their peak in the market. Your guests will be educated in preparation, choosing recipes, as well as how to make things ahead and tips on presentation.

Spice Up Your Life Teambuilding Events are different, unique and fun! We create a memorable day or evening event for clients with hands-on, interactive cooking classes led under the instruction of our Spice Up Your Life chefs. Everyone can indulge their senses as they roll up their sleeves and learn to prepare that perfect gourmet dish. Even if participants' cooking skills are limited to nothing more than pushing a few buttons on a microwave, they will find Spice Up Your Life Teambuilding events to be both fun and educational. Our clients are continually amazed at the quality and presentation of the gourmet meals they create without any previous cooking experience!

Spice Up Your Life is a versatile venue, equipped with a state-of-the-art kitchens and private rooms with beautiful exposed brick and breathtaking views of Chicago magnificent skyline. Our philosophy at Spice Up is that cooking is half the fun of enjoying good food. In a relaxed, stylish setting we can indulge the tastes of everyone from the sophisticated foodie to the beginner who is just discovering the joys of cooking.

**Team Building Culinary Events include:**

- 1 ½ hours of a hands-on class with guidance of a professional trained chef and culinary student attendants
- Copies of the recipes for all participants
- Complimentary Parking for guests
- Equipment, aprons, chef hats and hand towels for use during the event
- A private room to savor the fruits of your labor (\*Depending on package)
- Environmentally friendly disposable flatware and service ware.
- House green salad with chef choice dressing
- Complimentary Water, Coffee, and Tea during meal service (\*Depending on package)

**Demonstration Events include:**

- 1 hour of Preparation of Menu as explained
- Tasting Portion of each Recipe performed (equivalent to an entire meal)
- Copies of the recipes for all participants
- Definitions of food or techniques used in recipes
- Helpful hints & shortcuts
- environmentally friendly disposable flatware and service ware.
- Complimentary Water, Coffee and Tea during meal service

**Event Fees:**

|                            |                        |
|----------------------------|------------------------|
| Iron Chef Challenge        | Price: \$95 per person |
| Spice It Up – Global Style | Price: \$85 per person |
| Spice It Up – Tapas Style  | Price: \$75 per person |
| Last Cake Standing         | Price: \$65 per person |
| Cooking Demonstrations     | Price: \$45 per person |

All prices are based upon a 12 person minimum  
(Fee includes and covers all food costs and taxes, recipes, and instruction).

**Other Event Ideas and Add On's**

- Additional Menu Items: Priced Accordingly
- Additional Wait staff: Priced Accordingly
- Spice Up Your Life Aprons: \$12
- Custom Aprons: \$18
- Baseball Caps: \$19
- Floral Arrangements: Priced Accordingly
- Balloons: Priced Accordingly
- Disposable Cameras: \$10 each
- Rental Linens: Priced Accordingly

**Group Sizes:**

We have a 12-person minimum for all hands-on activities. Our largest kitchen holds a maximum of 32 people. For more than 33 people, we will utilize multiple kitchens. In each case, the group will dine together in one private event space.

We have a 20-person cooking demonstration minimum and a 125-person maximum.

**Attire:**

We suggest that participants come comfortably dressed long pants, with closed toe non slip shoes

**Payment Information:**

A 50% deposit is required to secure an event date. The remaining balance is due in full the day of the event and will be charged to the credit card provided, unless other arrangements have been made in advance. We accept Visa, MasterCard, American Express or a company check.

**Cancellation Policy:**

Outside of 15 days of the party, clients deposit will be held on account or applied to a new date. Between 8 and 14 days before the event, client will forfeit 50% of the deposit. The other 50% of the deposit will be held on account or applied to a new date. Between 3 days and 7 days before the event, client will forfeit 50% of the guaranteed final number of participants.

**Safety:**

Although every precaution has been taken to ensure the safety of participants, their belongings and their vehicles, Kendall College, Spice Up Your Life and its staff cannot be held responsible for any injuries or other mishaps that may occur while on the premises. By booking for an event it is understood that these Terms and Conditions are understood, and accepted by all participants and that the booking agent or organizer of the group has explained these terms and conditions to all participant.

**Spice It Up – Tapas Style Menu Option**

**SAVORY**

Chicken Satay with Thai Peanut Sauce  
Hosomaki: Tuna Sushi Rolls  
Chorizo and Potato Spanish Tortilla Bites  
Turkey Meatballs with Coconut-Mint Chutney  
**Canapes of Goat Cheese with Olive, Cranberry and Pecan Tapenade**  
Bruchetta of Vine Ripened Tomato  
Spinach and Artichoke Dip with Toasted Canapés  
**Beef Skewers with Spicy Thai Peanut Sauce**  
Citrus & Cilantro Grilled Shrimp Skewers  
Crositini with Caramelized Onions, Dolce Latee Gorgonzola and Fig Jam  
Samosas with Mint-Jalapeno Chutney  
**Lettuce Cups with Minced Gingered Chicken**

**SWEET**

Seasonal Fruit Pot Pies  
**Oatmeal-Chocolate Chip Cookies**  
**Fresh Seasonal Fruit Tarts**

For groups up to 20, select 4  
For groups of 25, select 5  
For groups of 30, select 6

Let us know in advance of any dietary restrictions and food allergies your guests may have

