



Culinary Team Building at The Hotel at Kirkwood Center Cedar Rapids, Iowa

Bring your team to The Hotel at Kirkwood Center for a one-of-a-kind cooking event! Improve communication and build stronger relationships as you create a gourmet meal to share with your colleagues.

- Unique culinary labs for cooking experiences
- Meeting space for 50 to 500 guests
- 71 boutique guest rooms



THE HOTEL
KIRKWOOD CENTER

The Hotel at Kirkwood Center • 7725 Kirkwood Boulevard SW, Cedar Rapids, Iowa 52404
319-848-8700 • 877-751-5111 toll free • www.thehotelatkirkwood.com/teambuilding





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TEAM BUILDING OPTIONS

All options are customizable to fit the needs of your group

OPTION 1: Basic Package

Feel the culinary experience! Your team will work together to learn new skills and prepare a three- to four-course meal. \$75/person, plus \$200 chef fee. One chef will cover up to 10 guests. An additional chef is required for every 10 people.

OPTION 2: Deluxe Package

Take your new team development tool to the next level. Your team will learn savory gourmet tricks of the trade while creating a your own meal. As an added bonus, refreshments will be served and everyone receives an apron to take home. Refreshments consist of Hotel selection of assorted beer, wine, and soda. \$90/person, plus \$200 chef fee. One chef will cover up to 10 guests. An additional chef is required for every 10 people.

Both packages include water, iced tea, and coffee.

We want your group to have the very best experience possible, so we keep the guest to chef ratio low. If you feel you might want an additional chef, to provide more one-on-one interactions, please ask your sales representative about adding additional chefs.

Pricing and class length are based on menu selected. Class time can range from one to four hours. Guests are required to sign a liability waiver if attending a class in a Hotel at Kirkwood Center lab space. Appropriate attire is required, including long pants and closed-toe, slip resistant, flat shoes.



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All meal options come with an appetizer of charcuterie platter and crudité with dip.

STEP 1: Choose a soup or a salad to have with your meal.

Soup Options

Tomato Basil

French Onion

Creamy Potato

Italian Sausage and Potato

Salads Options

All salads will come with ranch and balsamic dressings. Alternate dressings available upon request.

House Salad

Bacon, Spinach, and Onion Salad

Caprese Salad with Mixed Greens

Mixed Berry Salad

STEP 2: Choose your entrée package from the options below. All entrées are served with seasonal vegetables.

Entrée Options

Panko Crusted Chicken and Herb Shrimp

Served with linguine and alfredo sauce

**Seared Salmon and
Panko-Crusted Portobello Mushroom**

Served with rice pilaf and beurre blanc sauce (white butter sauce)

Beef Tenderloin and Chicken Rockefeller

Served with garlic mashed potatoes and
beurre rouge sauce (red butter sauce)

**Roasted Duck Breast and
Grilled Portobello Mushroom**

Served with parmesan risotto

Grilled Pork Ribeye and Seared Chicken Breast

Served with roasted fingerling potatoes and creamy leek sauce

**Grilled Beef, Chicken, and Shrimp Fajitas
(served buffet-style)**

Served with burrito beans, Spanish rice,
and traditional accompaniments

Bone-in Chicken and Grilled NY Strip Steak

Served with scalloped potatoes and herb pan sauce

Chicken Saltimbocca and Crab Cakes

Served with twice-baked potatoes and sage pan sauce



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STEP 3: Choose your dessert from the options below.

Dessert Options

(desserts will be garnished with whipped cream)

Pot de crème with Raspberry Caramel

Pot de crème topped with firm raspberry caramel

Seasonal Fruit Galette with Homemade Vanilla Bean Ice Cream

Rustic shaped pie filled with season fruit filling

Spiced Rice Pudding

Creamy rice pudding with brandy cream anglaise
drizzle and pecan pretzel topping

Triple Chocolate Layer Cake with Peanut Butter Caramel Sauce

Dark chocolate cake filled with white chocolate ganache
and glazed with milk chocolate ganache

Lemon Poppy Seed Layer Cake with Blueberry Thyme Sauce

Poppy seed cake filled with lemon curd and iced
with vanilla American buttercream

STEP 4: Plate your meal. Everyone will participate in a “plate-up” to assemble all the items you have prepared onto your plates. All meals can be assembled and served buffet style if you prefer.

STEP 5: Enjoy the delicious meal you created with your team!