



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

To book your Culinary Team Building experience or request more information, call 319-848-8713 or email jodie.power@kirkwood.edu.





THE HOTEL
KIRKWOOD CENTER

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Kirkwood Community College
7725 Kirkwood Blvd. SW
Cedar Rapids, Iowa 52404
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319-848-8700
877-751-5111 toll free
319-848-8750 fax
www.thehotelatkirkwood.com

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 15 guests. An additional chef is required for every 15 people.

OPTION 2: Deluxe Package

Take your experience to the next level. Your team will bond and strengthen communication skills while simultaneously creating a gourmet meal to enjoy together. As an added bonus, refreshments will be served and everyone receives an apron to take home. Refreshments consist of a Hotel selection of assorted beer, wine, and soda. \$90/person, plus \$200 chef fee. One chef will cover up to 15 guests. An additional chef is required for every 15 people.

Both packages include water, iced tea, and coffee.

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 a 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

Salad Options

All salads 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)

Additional \$15 per person

**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

Tuscan Dinner

Chicken Marsala and Shrimp Pasta Primavera
(buffet style)

served with herb smashed potatoes

Bone-In Chicken and Grilled NY Strip Steak

Served with scalloped potatoes and herb pan sauce



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STEP 3: Choose your dessert from the options below.

Dessert Options

Citrus Berry Trifle

(Can be made GF very easily)

Layers of citrus mousse, berries, whipped cream, and cake

Chocolate Indulgence Cake (GF)

Flourless chocolate cake with white chocolate ganache,
raspberry sauce, and chocolate whipped cream

Caramel Spice Cake

Spice cake with salted caramel icing,
served with rum sauce and oat cookie crumble

Seasonal Puff Pastry Tart

Puff pastry base with seasonal fruit filling,
served warm with a scoop of housemade ice cream

STEP 4: Plate your meal. All meals can be assembled and served buffet style if you prefer.

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