



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.

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



The Hotel at Kirkwood Center • 7725 Kirkwood Blvd. SW, Cedar Rapids, Iowa 52404
319-848-8700 • 877-751-5111 toll free



THE HOTEL
KIRKWOOD CENTER

Kirkwood Community College
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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. \$90/person, plus \$250 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. \$105/person, plus \$250 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.

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

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

Soup Options

Tomato Basil (GF) (Vegetarian) | Creamy Potato (GF) | Chicken and Wild Rice | Italian Sausage and Potato (GF)

Salad Options

All salads come with ranch and balsamic dressings unless otherwise stated. Alternate dressings available upon request.

House Salad

Mixed greens with vegetable garnishes and Chef's choice of dressing (GF)

Mixed Berry Salad

Sweet and savory with fresh berries, almonds and champagne vinaigrette

Apple, Cranberry and Feta Salad

Mixed greens, sliced apple, dried cranberries, feta, toasted pecans, red onion

Italian Salad

Mixed greens, romaine, sun-dried tomatoes, black olives, shaved Parmesan, pepperoncini, red onion, herb croutons

STEP 2: Choose your protein, starch and vegetable from the options below.

Discuss any dietary concerns with your catering sales manager.

Protein Options

(Choose Two)

Bone-in Chicken with Creamy Dijon Sauce

Pork Ribeye with Cherry Whiskey Glaze

Grilled NY Strip with Bordelaise Sauce

Seared Salmon with Tuscan Sauce

Chicken Milanese with Lemon Beurre Blanc

Chicken with Fines Herbes Cream Sauce

Argentine Flank Steak with Red Chimichurri

***Grilled Jumbo Shrimp with Pineapple Glaze**

***Seared Scallops with Brown Butter Caper Sauce**

***Grilled Lamb Chops with Tzatziki Sauce and Red Wine Reduction**

***Beef Tenderloin with Cognac Peppercorn Cream Sauce**

Starch Options

(Choose One)

Parmesan Risotto

Twice Baked Stuffed Potatoes

Sun-dried Tomato and Herb Farro

Roasted Garlic and Cheddar Mashed Potatoes

Potato Gnocchi

Herbed Polenta Cake

Vegetable Options

(Choose One)

Vegetable Medley

Roasted Brussels Sprouts

Blistered Green Beans and Tomatoes

Roasted Carrots

Charred Broccoli

* Select protein options may be subject to a market price upcharge.
Ask your catering sales manager for more information.



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STEP 3: Choose your dessert from the options below.

Dessert Options

(Choose One)

Warm Seasonal Crisp

(Can be made GF very easily)

Seasonal fruit filling with oat crumble topping and served with a scoop of house-made ice cream

Flourless Chocolate Cake (GF)

Flourless chocolate cake with fruit compote, whipped cream and chocolate curls

Lemon Meringue Tart

Lemon curd tart topped with toasted meringue and candied lemon peel. Served with blueberry compote

Chocolate Peanut Butter Trifle (GF)

Layered dessert with chocolate cake, peanut butter mousse, chocolate ganache and whipped cream

STEP 4: Plate your meal.

All meals can be enjoyed as a plated meal or a buffet.

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