

# VinVenue

drink  
wine • bar • retail

dine  
wine inspired cuisine

discover  
classes • events • tours

12 YEARS, OVER 75,000 GUESTS, A MILLION MEMORIES

## COOKING COMPETITIONS

### GOAL

Great for companies looking to increase productivity, employee satisfaction and ROI! Plus, it's just a whole lot of fun! Expected outcomes of this experience can include:

- ❖ A new team or new team member introduction
- ❖ Creative problem solving
- ❖ Heightening collaboration
- ❖ Increasing communication
- ❖ Morale boosting
- ❖ Idea sharing
- ❖ Uncovering new talents!

For all our event options we can incorporate team building activities whether it's two Chef teams pitting against each other, blind tastings, mystery ingredient challenges, trivia games, community services — making meals for those less fortunate — the options are endless.

We can also provide prizes for your winners from our retail selections. Please ask for us to include this option in your formal quote.



VOTED BEST PLACE  
FOR OFFICE WORKER  
TEAM BUILDING BY  
THE AJC!

**THE PARTY IS ALWAYS IN THE KITCHEN! BUT THIS PARTY WILL  
HAVE THE LONG-LASTING BENEFIT OF BRINGING YOUR TEAM  
TOGETHER!**

## THROW DOWN COOKING COMPETITION! OUR MOST POPULAR OPTION.

### FLOW

As your guests arrive, they will be welcomed into the AWS Chef's Kitchen. They will have a striking view of an impressive open kitchen. The venue is professional, state-of-the-art, and comfortable. They will next be introduced to their personal Chefs and culinary coaches who will provide an overview of what to expect. Guests will don their aprons. We'll split your guests into two teams, each led by a Chef and each team preparing the same meal. The teams will duel it out in the kitchen and judges will declare the winner! They will also be invited to enjoy two wines while cooking and some light nibbles.



During your event, the dialog with the Chefs will be entertaining for guests and will include suggestions on food preparation, wine pairing, creative interpretation of recipes, plating techniques and more. When cooking concludes, the Guests will be served the meal they have created family-style along with a wine pairing. Food will be judged on taste, creativity and appearance.

Wine...we started as the Atlanta Wine School over a decade ago, so we know, and love wine! It is our mission to introduce you to a bit of our world. We won't fill your glass with something wet and walk away. You'll learn a bit about the wine you are tasting, about food and wine pairings and hopefully increase your appreciation of the stuff! This is one thing that sets us apart!

We would recommend that you provide prizes for the winning teams. We offer a variety of wine and food-related gifts that would work well for the prizes.

### YOUR EXPERIENCE INCLUDES

- ❖ Light appetizers
- ❖ The meal you cook (see menu options on the following page)
- ❖ 5 wines
- ❖ Chef Instructors
- ❖ Wine host
- ❖ 2.5-hour experience

### PRICING

\$139 per person

Add \$375 for the competition.

For groups larger than 28, one chef will be added for every 14 guests at \$375 per chef.

Gratuity of 22% and tax of 8% will be added to your bill.

Prices are subject to change. Minimums may apply.



## SAMPLE COOKING MENUS

<p><b>Fresh Farm Fare:</b>          Seasonal Herb Hummus Crostini          Georgia Kale, Tomatoes &amp; Goat Cheese Salad with Lemon Basil Vinaigrette          Grilled Chicken with Red Wine BBQ Sauce, Roasted Corn with Compound Butter          Seasonal Fruit Season Cobbler</p>	
<p><b>Mexican Food Truck Fun:</b>          Fresh Guacamole &amp; Pico with Chips          Grilled Steak Soft Tacos with Refried Beans &amp; Jicama Slaw          Zesty Chipolte Shrimp Chilaquiles          Churros</p>	
<p><b>Steakhouse: A Meat Lovers Paradise!</b>          Mac-N-Cheese Casserole          Chopped Bacon &amp; Blue Salad          Grilled Ribeye with Mushrooms, Roasted Fingerling Potatoes, Sautéed Spinach &amp; Red Wine Herbed Compound Butter          Decadent Double Chocolate Brownie</p>	
<p><b>Spanish Flare:</b>          Marinated Manchego          Columbia's "1905" Salad - Green Salad with Olives &amp; Herbs          Traditional Paella with Chicken, Chorizo, Mussels and Shrimp          Roasted Asparagus with Serrano Ham          Coffee Bread Pudding Studded with Chocolate</p>	
<p><b>Northern Italian Classics:</b>          Classic Caesar          Cannellini Bean, Sausage &amp; Tomato Soup          Scaloppini al Marsala (Veal Marsala) with Sautéed Broccoli Rabe          Limoncello Cheesecake</p>	
<p><b>Authentic Argentinian Steakhouse:</b>          Mussels in Chorizo Broth with Crusty Bread          Ensalada Verde with Marinated Manchego          Skirt Steak with Chimichurri and Papitas Asadas          Alfajores</p>	
<p><b>Spring Is In The Air:</b>          Sautéed Scallops Over Arugula Tossed In Lemon Vinaigrette          Roasted Chicken with Mushroom Marsala &amp; Garlic Herbed "Pasta" (Veggie Noodles)          Panzenella Salad (With Pita)          Fresh Fruit Parfaits</p>	
<p><b>Southern Nouveau:</b>          Pimento Cheese Stuffed Jalapenos Wrapped In Bacon          Warm Spinach Salad          Sausage &amp; Cheddar Shrimp- N-Grits          Baked Apples with Vanilla Ice Cream &amp; Caramel</p>	
<p><b>Texas Steakhouse:</b>          Fried Pickles          Onion Blossom          Texas Ribeye with House Made Steak Sauce          Fully Loaded Tater Skins          Fudge Brownie a la Mode</p>	

# DOESN'T QUITE MEET YOUR BUDGET REQUIREMENTS? HERE ARE SOME LOWER COST OPTIONS:

## BUDGET COOKING COMPETITION

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During your event, the dialog with the Chefs will be entertaining for Guests and will include suggestions on food preparation, wine pairing, creative interpretation of recipes, plating techniques and more. When cooking concludes, Guests will be served the meal they have created family-style along with a wine pairing. Food will be judged on taste, creativity and appearance.

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We would recommend that you provide prizes for the winning teams. We offer a variety of wine and food-related gifts that would work well for the prizes.

### YOUR EXPERIENCE INCLUDES

- ❖ Light appetizers
- ❖ The meal you cook (see menu options on the following page)
- ❖ 3 wines – for a total of approximately 1.5 glasses per guest
- ❖ Chef Instructors
- ❖ Wine host
- ❖ 2.5-hour experience

### PRICING

\$115 per person

Add \$375 for the competition.








For groups larger than 28, one chef will be added for every 14 guests at \$375 per chef.



Gratuity of 22% and tax of 8% will be added to your bill.

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**SAMPLE COOKING MENUS**

<p><b>Fresh Farm Fare:</b>          Georgia Kale, Tomatoes &amp; Goat Cheese Salad with Lemon Basil Vinaigrette          Grilled Chicken with Red Wine BBQ Sauce, Roasted Corn with Compound Butter          Seasonal Fruit Cobbler</p>	
<p><b>Mexican Food Truck Fun:</b>          Fresh Guacamole &amp; Pico with Chips          Grilled Chicken Soft Tacos with Refried Beans &amp; Jicama Slaw          Churros</p>	
<p><b>Spanish Flare:</b>          Columbia's "1905" Salad - Green Salad with Olives &amp; Herbs Traditional Traditiona          Paella with Chicken and Chorizo          Roasted Asparagus with Prosciutto          Coffee Bread Pudding Studded with Chocolate</p>	
<p><b>Northern Italian Classics:</b>          Grilled Caesar          Scaloppini al Marsala (Chicken Marsala) with Sautéed Broccoli Rabe          Limoncello Cheesecake</p>	
<p><b>Spring Is In The Air:</b>          Panzenalla Salad (With Pita)          Roasted Chicken with Mushroom Marsala          Garlic Herbed "Pasta" (Veggie Noodles)          Fresh Fruit Parfaits</p>	
<p><b>Southern Nouveau:</b>          Warm Spinach Salad          Sausage &amp; Cheddar Shrimp- N-Grits          Baked Apples with Vanilla Ice Cream &amp; Caramel</p>	
<p><b>Pies and Pints (Vino too!):</b>          Green Goddess Salad          Basic dough recipe          Roasted Tomato, Italian Sausage and Basil Pizza          White Spinach &amp; Mushroom Pizza          Guinness Stout Brownies</p>	

MORE... ..

# TAPAS COMPETITION

## FLOW

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During your event, the dialog with the Chefs will be entertaining for Guests and will include suggestions on food preparation, wine pairing, creative interpretation of recipes, plating techniques and more. When cooking concludes, Guests will enjoy the tapas they created along with a wine pairing. Food will be judged on taste, creativity and appearance.

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We would recommend that you provide prizes for the winning teams. We offer a variety of wine and food-related gifts that would work well for the prizes.

## YOUR EXPERIENCE INCLUDES

- ❖ Light appetizers
- ❖ The tapas you cook (see menu options on the following page)
- ❖ 3 wines – for a total of approximately 1.5 glasses per guest
- ❖ Chef Instructors
- ❖ Wine host
- ❖ 2.5-hour experience

## PRICING

\$80 per person

Choose two to four tapas at the prices outlined on the next page.

Add \$375 for the competition.

For groups larger than 28, one chef will be added for every 14 guests at \$375 per chef.

Gratuity of 22% and tax of 8% will be added to your bill.

Prices are subject to change. Minimums may apply.

## SAMPLE TAPAS OPTIONS – Choose at least 2 and no more than 4

**Note: only one fried item per event**

\$7 per person:

Chicken or Corn Empanadas with Roasted Tomato Salsa

Mexican Pizzas with Refried Beans, Queso Fresco, Avocado, Lettuce, & Mexican Crema



Mushroom Flatbread - Wild Mushrooms, Caramelized Onions, Fontina Cheese, Parmigiana Reggiano, Truffle Oil & Fresh Herbs

Pimento Cheese Mac and Cheese

Vegetable Summer Rolls Ultimate

Guacamole, Pico de Gallo served with chips

Churros Con Chocolate

Skillet Fruit Cobbler

Apple Tarte Tatin

Chocolate Profiteroles

Mexican Chocolate Brownies

Southern Buttermilk Pie Chocolate

Bacon Pecan Pie

New Orleans Bread Pudding



\$10.00 per person:

Mexican Pizzas with Refried Beans, Queso Fresco, Grilled Marinated Steak, Lettuce, & Mexican Crema

Argentine Steak Chimichurri with Roasted Fingerlings

Chipotle Shrimp Tostadas with Jicama Apple Slaw

Beef Empanadas with Roasted Tomato Salsa

Pork Satay

Asian Lettuce Wraps (Pork or Chicken)

Summer Rolls with Shrimp

Mussels in Chorizo Broth with Crusty Bread

Caramelized Pear Cannoli with Warm Praline Sauce

\$15.00 per person:

Seared Sea Scallops with Sautéed Garlicky Greens

Sausage & Cheddar Shrimp- N-Grits

Traditional Paella with Chicken, Chorizo, Mussels and Shrimp

Scaloppini al Marsala (Chicken Marsala) with Sautéed Broccoli Rabe

\$28.00 per person:

Scaloppini al Marsala (Veal Marsala) with Sautéed Broccoli Rabe

Louisiana Crab Cakes with Onion Remoulade

### OPTIONAL ENOMATIC RECEPTION ♦ THE PERFECT ICE BREAKER!

As your guests arrive, they will be welcomed into our Enomatic area for a 30-45 minute reception. The Enomatics are our cutting-edge wine dispensing machines where guests can choose from a 1.5oz pour, half glass or full glass of 32 different wines! Light appetizers will also be available. Guests will have an opportunity to meet, network and socialize at their leisure. Prices can vary on this option, but a recommendation is a \$20 Enomatic card. With light apps the charge would be \$30 per person plus tax and gratuity.



*A VinOVenue Quote*

**\*Please note: no event date is confirmed until a 50% deposit has been paid by client.**

Contact: 770-668-0435 x702    Lelia@vinovenue.com