

Teambuilding and Cooking Classes

Bailey Connor Chefs will teach you tips and tricks on how to create fine cuisine or home cooked meals to die for! You will learn hands on cooking fundamentals and a new appreciation of food. Perfect for networking, client entertaining, birthday parties, showers or any time a group of friends want to get together and are bored with the same old cocktail party.

Customize your class to one of the following themes or styles

Styles by region

- German
- Italian
- French
- Asian
- Southwestern
- Continental

Holiday Themes

- Christmas
- Halloween
- Thanksgiving
- October Fest

Teambuilding: Improve communication, energize team spirit, build working relationships, and harness creativity. We customize events based on your specific needs.

The Kitchen Challenge: Inspired by the popular TV show; this Iron Chef Style event will give your group a chance to flex their creative muscles.

Your group will arrive to a selection of tasty hors d'oeuvres and refreshing beverages to get their palates revved up for an evening of food and fun.

Guests then slip on chef hats and aprons and are divided into teams that work together to create their culinary masterpieces. Each team will be limited to specific ingredients and over the next 1 - 2 hours, your challenge will be to come up with a menu and to design the most appealing dishes with the ingredients provided.

Don't worry, our professional chefs will be on hand to provide you with coaching. Relax and enjoy the results of your culinary creation during your period of judging when finally, a winner will be announced.

Bailey Connor Table Team Building Cooking Exercises: The BC Table is perfect for a formal smaller gathering when you want to encourage bonding with a seated dinner, and enjoy the results of creating a scrumptious meal together. This classic event is perfect for teambuilding and cooking classes.

Your group will arrive to a selection of tasty hors d'oeuvres and refreshing beverages to get their palates revved up for an evening of food and fun. Guests then slip on chef hats and aprons and get ready to learn kitchen safety, basic knife skills, and cooking techniques under the direction of our talented professional chefs.

Once the cooking is finished everyone is invited to sit down and enjoy their culinary creations. At the end of the event, everyone will be more confident in their own kitchen.

- Appetizer course: Salad (prepared during the competition)
- Entree course: Protein plus vegetable and/or starch side (semi prepped)
- Dessert course: something tasty and usually decadent (semi prepped and prepared by our team)

Cooking class time ranges between 2 -3 hours.

Small Plates: This event with small bites but big taste is social and is more like a cocktail party with heavy hors d'oeuvres and stations.

Guests will have fun, mixing and mingling, while cooking a sample variety of local, regional and international mini-meals. The group will learn how to garnish during their lesson about the presentation of food based on small, individual plates.

Customized Events: We are always happy to design a custom culinary event for you, and come up with a theme or menu to fit your needs or occasion

All teambuilding events or cooking classes includes:

- Hats and aprons
- Hands-on cooking
- Recipe and tips
- Wine and appetizer reception
- Complimentary espresso
- Pictures

Contact us and we will develop a unique and enjoyable culinary experience at the Bailey Connor Kitchen or your place.