

**Prime Time Team Building Competition**

 What goes better then Guys, Girls & Grilling?

Lake Geneva School of Cooking ‘s **Prime Time Corporate Team Building** Event!

Spend a day with co-workers outside the office enjoying this Up-scale Steakhouse influenced menu. Guests will be grilling and caramelizing Crème Brulee with recipes from CHEF JOHN BOGAN RECIPES FROM THE SEASONS OF MY LIFE cook book.

**Prime Time** creates an environment that promotes creativity, communication and cooperation among participants, allowing them to relate to one another in ways not possible in the office.

**Prime Time Team Building Sample Menu includes:**

Sparkling Wine and Parmigiano Popover Reception

Classic French Onion Soup

Wisconsin Wedge Salad

USDA Prime Bone-In Filet Mignon

Vanilla Bean Crème Brulee

**Private Facility Fee includes:**

The $400 private facility fee includes a Consultation with Chef John on business meeting agenda, choice of menu options, hands-on cooking class, coaching by Chef and Staff, Sparkling Wine and Popover Reception, non-alcoholic beverages, a tasting wine while cooking and a delicious four-course meal.

**Price per participant:**

*Primary Package is $125 per participant*. The Primary Package includes a hands-on class coached by Chef John and our staff, a sparkling wine and Parmigiano Popovers reception, a tasting wine and a delicious four-course meal.

*Deluxe Package is $160 per participant*. The Deluxe Package includes all items in the Primary Package, plus a gift bag with a Lake Geneva School of Cooking apron, Chef John’s Signature Seasoning, and kitchenware.

*Cook Book Package is $180 per participant*. The Cook Book Package includes all items in the Primary Package, plus a signed copy of CHEF JOHN BOGAN RECIPES FROM THE SEASONS OF MY LIFE cook book and Chef John’s Signature Seasoning.

*Premier Package is $280 per participant*. The Premium Package includes all items in the Deluxe Package, plus a signed copy of CHEF JOHN BOGAN RECIPES FROM THE SEASONS OF MY LIFE cook book, and a Lake Geneva School of Cooking Chef Jacket.

**How to Register**For more information on customizing and setting up your Prime Time Competition, please contact Chef and owner, John Bogan, at 262-248-3933. Minimum of eight guests (Saturday requires 15) to reserve your event.

**Payment Policy**  
Additional costs include: supplemental wine, a sales tax of 5.5% and a service charge of 20%. The Lake Geneva School of Cooking requires a 50% deposit, upon reserving the date for your event.  Accepting all major credit cards, the balance must be paid in full on the date of your party.

*\*LGSC prohibits outside alcoholic beverages.*