



Team Building

Thank you for choosing Red, the Steakhouse for your Team Building! Our event coordinators are here to assist you in making your event seamless and stunning. Our Chef's are always able to cater each menu to your specific needs, so please do not hesitate to ask for a custom menu. In terms of corporate development, team-building exercises are important not only for the immediate experience of the activities performed by the team, but also for the group skills, communication and bonding.

Team Building:

- All Teambuilding Items will be provided by the restaurant
- Each Guest will receive a complimentary cocktail upon arrival
- A final guest count is due (2) business days prior to your event date
- Team Building's are on one guest check and will include a private dining service charge of 23%, plus 7% sales tax & 2% Resort Tax
- The restaurant offers valet parking at an additional cost to the guest
- A deposit will be required to hold the date of your event
- Payment is due in full at the conclusion of your event

The Classic Bartender Competition (Option #1)

Guests will learn the art of Mixology as the teams work together to create unique cocktails. Our In-House Mixologist will explain the history of cocktails, how certain liquors are distilled and produced, and the evolution of Mixology.

How it Works:

All guests will be split into random teams, and sent to a station. Each station is equipped with a variety of liquors, glassware, and bar tools specific to the class, as well as fresh fruits & herbs, spices, fruit juices and garnishes. The Mixologist will instruct the teams how to make Classic Cocktails (The Side Car, Mint Julip, Manhattan and Ol' Fashioned) and how Red, the Steakhouse puts a contemporary twist on those classics.

Each team will then have twenty minutes to create (2) cocktails using all the ingredients provided on their stations, and the information given in the discussion by the Mixologist.

Each team is then scored on the following:

Creativity

Taste

Presentation

This package includes:

Welcome Cocktail for each guest

Full Antipasti Platter of Selected Meats and Cheeses for guests to dine on during the competition

Mixologist

Bar Assistant (required for any group over 20 people)

Semi-Private or Private Room Set-Up within the restaurant

Lasts Approximately (60) minutes (dependant on group size)

The B.Y.O.B (Blend Your Own Bottle) Competition (Option #2)

Guests will learn how to blend their own bottle of wine by working together on different levels to present one final product.

How it Works:

All guests will be split into random teams, and sent to a station. Our In House Sommelier will teach the groups the basics of wine tasting, including flavor, aromas & pairings.

Each team is split into two groups. Group A must create a custom blend of wine using the varietals provided by the Sommilier, while Group B must design the wine label and name the wine to match the style and flavor of Group A's wine blend.

However, Group B cannot sample Group A's wine; instead, they must communicate with each other in order to complete their goals.

Each team is then scored on the following:

Color, Taste & Presentation of Label & Wine Name

This package includes:

Welcome Glass of Wine

Full Antipasti Platter of Selected Meats and Cheeses for guests to dine on during the competition

Sommelier

Bar Assistant (required for any group over 20 people)

Semi -Private or Private Room Set-Up within the restaurant

Lasts Approximately (60) minutes (dependent on group size)

The Secret Ingredient Competition (Option #3)

This Teambuilding is made up of two separate exercises: one focusing on culinary—the other on beverage. Teams work together to recreate culinary dishes demonstrated by our Chef—utilizing a special secret ingredient. Then, they must present their own signature drink cocktail.

How it Works:

All guests will be split into random teams, and sent to a station. Our Chef first introduces the teams to unique flavors from our menu and how we put a contemporary twist on classic dishes. During these demonstrations, the teams must take careful notes in order to later be able to recreate Chef's dishes.

Our Mixologist will demonstrate how to blend a cocktail by explaining how ingredients pair together based on their specific characteristics.

After both demonstrations are complete—each team will delve into their first challenge—they must recreate Chef's plates by utilizing the "secret ingredient" - and present their dishes to the Culinary judges. They will have only (15) minutes to do so—and no dish will be judged until all members of the team have collaborated

Each team is then scored on the following:

Color, Taste & Presentation of Label & Wine Name

This package includes:

Welcome Glass of Wine

Full Antipasti Platter of Selected Meats and Cheeses for guests to dine on during the competition

Sommelier (\$150)

Bar Assistant —required for any group over 20 people)

Semi -Private or Private Room Set-Up within the restaurant

Lasts Approximately (60) minutes (dependent on group size)