Melange Catering is pleased to offer an extraordinary opportunity to experience being a chef for the day with our Culinary Team at the Museum of Natural Science! Here is some basic information about our Cooking Team Building Options at the museum:

The Details...

**Dates**  
Classes may be schedule on any available afternoon evening or available weekend afternoons.

**Time**  
All classes run approximately 2 - 2 ½ hours depending on the experience selected.

**Size**  
The number of guests varies with the style of class. The minimum size class for most of our packages is for 12 guests. We can accommodate up to 40 in the group combinations. Larger groups can be accommodated, however, the typical competitive group is a combination of 4-5 smaller groups with no more than 8 guests at each. Any group over this size may watch or help out in other ways.

**Team Size**  
Teams are broken into groups of 4-8 depending on the total number of guests.

**Extras**  
Each guest is provided a set of recipes from all of the teams. Souvenir chef’s apron with company logo is available for an additional cost and with sufficient notice.

**Awards**  
Winning Teams will receive Awards based on differing factors!

**Goals**  
*Competition* will drive the teams to employ innovate ideas to out-taste the others  
*Team Support* is broadened by getting to know each other better, sharing techniques and tips to create a unified, superb dinner!  
*Boosting Morale* will almost certainly happen by the sharing of the meal which was created by all the teams at the end of the night. New bonds and working relationships take hold to make the next day at work a whole new experience!

**Pricing**  
Pricing varies depending on the number of participants and package selected. Complete event coordination is handled by our sales executives who will arrange your culinary teams and facilitators, venue arrangements and any other items you may need. All packages include soft beverages (water, soft drinks, sparkling water, tea). You may add beer and/or select wines for evening time events.
How it Works...

Guests arrive and enjoy complimentary beverages with appetizers for about the first 30 minutes. Then, gathering in the team area with our culinary staff, they review the evening's menu. Breaking into smaller groups of 4-8 people, participants begin to produce the recipes with the culinary staff's assistance. Each course is designed to teach basic to advanced culinary skills keeping in mind that having fun in the “kitchen” is our top priority. Safety rules will be covered in advance of any kitchen or knife work. Culinary skill is not a requirement for the classes! There are multiple tasks to complete in each group so everyone can participate at whatever level they are comfortable participating.

Once all the menu items are complete, dinner is served in a space in the museum that will be setup in advance (also by the participants of each team.) During dinner, if asked, our chefs are willing to have guests ask questions and discuss the hottest and most current trends in food and beverage or talk about how to prepare the items in their own home! Everyone leaves with a recipe book and hopefully having had a great time learning about themselves and each other.

Frequently Asked Questions...

What should my guests wear?
Casual and cool attire that is washable. While the dinner and team areas may be air conditioned, some of the activities being done may raise the temperature and it’s always warm when the stoves and ovens are producing. We strongly recommend rubber soled low heal shoes in case we are in areas where floors may get wet or slippery. Business attire is perfectly fine for these team building events, we just want you to be comfortable while moving around so we’ll provide aprons to help protect your clothing while you are preparing food!

What time will we eat?
Generally lunch and dinner services will be about 90 minutes after the start of the session. Dinner is usually served around 8:00 pm or earlier if you start by 6:30pm, but times may vary depending on how quickly each group completes their menu items. Melange provides appetizers and beverages for guests to assure they are not hungry until its time to eat!

What if one of my guests arrives late?
No problem with late arrivals, as we simply welcome them with an apron and get them started cooking right away in one of the teams.

What if some of my guests cancel at the last minute?
The Melange Culinary Team will complete the tasks for that guest if necessary so that you may be seated for dinner at a reasonable time. You are charged for the number of guests you have guaranteed prior to the event.
Do I need to tip the staff at the end of the event?

Gratuity is optional and will not be included on your final bill at the end of the event. You are welcome to tip the staff for a job well done and we will distribute to them accordingly on your behalf. Simply let your sales rep or event manager know your intentions and we will add it to the final bill for you.

Do I need to provide table centerpieces or decorations?

Melange will be happy to arrange for centerpieces and/or decorations as well as linens that you may need to cover any tables for your guests to enjoy their meals! Let us know how many tables you’ll have and we’ll make the arrangements for you and bill you accordingly. We will match up some decor to go with whatever themed class you will be hosting.

What kind of menu packages do you offer?

On the following pages you will find some of our classes to meet all levels of culinary skills. Everyone learns something new and has a great time working with each other to produce a fabulous lunch, snacks and/or dinner to be shared at the end of the event!

What other items/charges do I need to be aware of?

The space we set up as a kitchen will be a working satellite kitchen complete with everything you and your guests need to produce a great dinner in a safe and enjoyable environment. The Melange BOH (Back of House) Fee of up to $600 is to cover the costs associated with preparing the facilities for you and your guests, rentals of any kitchen/cooking equipment needed for the event, and the subsequent cleaning of the space upon your departure. We want you to feel right at home, so please don’t hesitate to ask for anything you may need during your time with us!

Melange charges a 12% service charge on the total that used to cover preparing equipment for your event, travel, delivery, setup and pickup of equipment and rentals and vehicles for this.

Tables, chairs and linens are additional costs to your event and will be priced based on the style you’d like to create for the experience. We have a wide variety of chair styles and linen styles to choose from and to make your event perfect! We offer everything from very casual type settings, cocktail settings, bistro settings, to more formal settings. We will help guide you in the direction you’d like to go to create the look and feel that will be perfect for your event.

For additional information or to schedule your classes, please contact Harold Kelly at Melange Events at (713) 869-0066 and give us your event details and goals and we’ll get your evening booked for you!
TEAM BUILDING PACKAGE OPTIONS

Lotsa, Lotsa Pasta...

Guests experience an opportunity to make fresh pasta dishes and sauces with this fun class! This menu is one of our most popular and tasty! Complimentary Cheese Tray and Nibbles as guests arrive and to enjoy throughout the evening.

- Classic Caesar Salad
  (house-made from scratch ingredients)
- Veal and Spinach Cannelloni
  (stuffing made on site by the teams)
- Home made Stuffed Shells with Roasted Tomato Basil Sauce
  (real, homemade shells and stuffing all done on site!)
- Seasonal Tiramisu for dessert
  (the dessert team has an awesome time with this!)

CHOPPED...MYSTERY BASKET CHALLENGE

At the start of each round, each chef receives 4 random ingredients that they must use in their dish, but they can also supplement with items from the pantry. It’s hysterical and exciting because the ingredients can be completely wild, like creating an appetizer from jumbo shrimp, chunky peanut butter, jalapeños, and sticky rice or a dessert using corn muffins, whiskey, macadamia nuts, and gummy bears – and time is very limited!

Complimentary Nibbles as guests arrive and before teams are split for the competition. Get ready for a fun, fast-paced evening!
THE GREAT “GRILL OFF”

For this class, guests are divided into teams and compete for the title of Best Grilling & Cooking Team. Each team is given a different type of protein and a “mystery basket” of ingredients to use for personalized side dishes. At the end of the dinner, awards are presented for the ‘best grilled item’, the ‘best complete meal’, and the ‘best team spirit’ and more! This is better for larger groups (minimum of 24 guests).

Cedar Planked Salmon (see picture)
Texas Vertical Roaster “Beer Can” Chicken
Brined Pork and Pepper Skewers
Chimichuri Beef Strips
“Mystery Basket” Side Ingredients

Seasonal Grilled Pineapple and other fruits with Homemade Vanilla Ice Cream
THE TEX-MEX EXPERIENCES

For these popular classes, guests are divided into teams and compete for titles of Best Guacamole, Best Salsa, and/or Most Creative Enchiladas. Each team is given a different set of ingredients to work with as a base for the dishes they are preparing. They will also have access to an Ingredient Table of other cool and interesting ingredients to use for personalizing their dishes. At the end of the dinner, awards are presented as everyone enjoys the amazing creations from each team! This is better for bigger groups (minimum of 12 guests for best experience).

The Showdowns
Each team will be challenged with creating the best tasting Salsa or Guacamole from scratch and deciding on which ingredients to use. Which recipe will your team use to build their culinary masterpiece?

Teams will have their own designated table with a pot, spoons, knives, cutting boards, aprons, markers and utensils. They will work against the clock, and each other, to create their salsa and/or guacamole and then market it to the rest of the crowd.

Team members will also create team chants and design aprons that showcase their team “brand.” In the center of the room will be a spice table and vegetable marketplace. This gastronomical challenge combines creativity with culinary skill as teams work together to win over the taste buds of the judges. Prizes will be awarded on creativity, presentation and taste. The tone of the Salsa or Guacamole Showdown will be set as teams come into the meeting space, to the beat of Latin music! This is a very fun time for all!

For the “Enchilada Throwdown”, the premise is the same as they will work with the chefs to create amazing and fun recipes for their very own enchiladas. Our culinary team will be there to assist along the way and will do the actual cooking for the teams. Guests just create and make it memorable. We’ll take care of all the cooking part! This challenge also includes all the side dishes, prepared by our chefs. These include rice, beans, chips, salsas, etc. Latin music also included for this tasty challenge!