

Souper Bowl Funday

Frequently Asked Questions

What is the recommended team size?

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Should we determine the team composition prior to the event?

This is entirely up to you. For groups of 75 or more, we recommend you determine teams in advance. Otherwise, our lead facilitator will be happy to randomly form teams during the beginning portion of the event.

How long is the event? Can it be modified to fit in a shorter timeframe?

The event runs for 2 – 2.5 hours. The event can be slightly modified to accommodate a shorter timeframe.

What are the space requirements for the event? Can this be done inside or outside?

We request 25 square feet per person for this event. Because of the nature of the event, we strongly recommend that it be held inside.

What is the room set up for the event?

Each team needs two 6 or 8 feet tables. In addition, for every 7 teams (70 people), we ask for five 6 or 8 foot table at the room's front, back, or side.

How much time is required for setup?

For most group sizes, we ask for 2 hours to set up. For exceptionally large groups, more time is often required.

How much time is required for “strike,” after the event?

The “strike” of this event typically requires about an hour, from the time the dishes go to the kitchen to the time we are out the door. Certainly group size and venue layout may cause this to vary slightly.

Who provides the audio/visual components?

We ask you to provide a hand-held wireless microphone and sound system, as well as related technical support for all groups over 40 people. The venue at which you're holding the event is usually able to provide you with these items.

Do you recommend we offer prizes? Any suggestions?

We love prizes and rewarding participants for exceptional work. Therefore, we award gold medals to the members of the winning team. You may certainly provide your own prizes, too, or instead.

What arrangements need to be made for trash during/after the event?

We ask for several large trash cans (generally one per every two teams) for use during the event.

What if our group has vegetarians or people with food allergies?

Our menu is designed to have a variety of foods for all tastes and needs. Please alert us to any individual(s) with food allergies before the event begins so we can avoid putting them on a team that's making a dish to which they are allergic.

Can this event take the place of a meal?

We have always found that this event results in very full tummies; however, you will want to take into consideration the expectations, appetites, and any special dietary requirements of your group.

Does the price include all ingredients?

You will need to purchase all required menu ingredients through the venue or a caterer. The venue or caterer must have proper food handling certification.

Who supplies the cooking utensils?

We provide most of the necessary tools including chef's knives, cutting surfaces, mixing bowls and spoons, burners, soup pots, etc. We ship one or two boxes with the supplies directly to the venue, which generally arrive a day or two before the event. We have a small list of common commercial kitchen items that we ask the venue to supply (hotel pans, sheet pans, etc.).

Who orders and preps the food and supplies?

To ensure the venue has all the necessary food items available on the day of your event, we provide both you and the venue with a detailed ingredients list. Your venue determines the actual cost and will bill you directly. The venue also breaks down the food items, per team, in advance.

Is this a Cooking Demonstration?

Our facilitators are not chefs providing a cooking demonstration or "lesson" on how to cook, but rather, "guides," helping participants create specific dishes, without recipes, as part of a team-building challenge.

Do participants need to have prior grilling or cooking experience?

No. Our professional facilitators guide all participants, whether master chefs or novices, through the program.

Should / may we provide adult beverages, too?

Sure! A cold brew complements a barbecue very nicely, but this is entirely up to you.

What other additional items does the venue or caterer needs to supply?

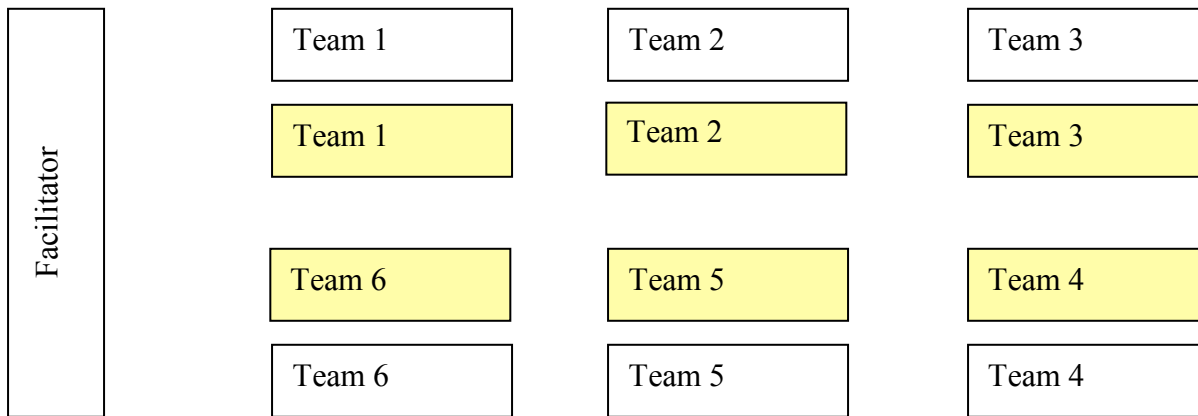
We need access to a facility/area for washing all cooking equipment at the conclusion of the event.

**as of August 3, 2016*



ROOM LAYOUT

Generally, a room is spaced out evenly, with a team's "front counter" "facing in," and a "back" preparation counter behind it. For example . . .



For larger groups, this is repeated, but the tables are "snaked" so that there is a clear "path" on the "front sides" of the tables. Teams are divided among facilitators & the tables. For example . . .

