



THE NATIONAL
CONFERENCE CENTER®

CULINARY TEAMBUILDING



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CEVICHE 101

Learn about the differences from one region to the next in the world of ceviche! The chef will explain the typical characteristics of the classic dish when it comes from Peru, from Mexico, or from Asia. Teams will be able to choose from the market table to decide what version they are going to create. The winning dish will be judged on authenticity, flavor, and presentation.



MARGARITAS & GUACAMOLE

Create your very own guacamole from a table of assorted ingredients - from a traditional guacamole to your own unique blend. Next, a variety of ingredients will be provided that will allow your team to be creative when they make their favorite version of a margarita to go perfectly with their guacamole creation. The winning creations will be selected based on flavor, presentation, and originality.



Make the experience a meal!

Add a supplemental buffet to Ceviche 101 or Margaritas & Guacamole

The menu prices are subject to a taxable 22% service charge, plus state and local taxes. The service charge is not intended to be a tip or gratuity for the benefit of employees. However, please note that 9% of this service charge is distributed to certain employees as additional wages.

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FRUIT & VEGETABLE CAR RACE

Get your creative juices flowing while you engineer a vehicle out of food! Each team will have access to a market table containing a random selection of fruits, vegetables, and toothpicks to construct a vehicle. That vehicle will then have to race down our custom made NCC Fruit and Vegetable Raceway. The winners will be decided based on creativity and appearance of the vehicle, and how well the vehicle performs on the ramp against others.

BEST COCKTAIL

Choose your favorite type of cocktail and then turn your team loose to become mixologists for a day. Choose between sangria, margarita, rum punch, bloody mary, or mojito. A variety of ingredients will be provided that will allow for the teams to be creative when they make their favorite version of the selected cocktail. The winning cocktail will be chosen based on flavor, presentation, and originality.



WINE PAIRING

Ever wonder why certain foods go with certain wines? Enjoy a lesson in the art of food and wine pairing to find out the answer! The group will be offered a tasting of 5 wines. Alongside those wines will be chef selected items to pair perfectly with the wines. Will you know which items pairs best with each wine?



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CHEF'S
TABLE
AT THE NATIONAL

CHEF'S TABLE DINNER EXPERIENCE

Minimum 10 guests, Maximum 26 guests

Treat your group to a private Chef's Table dinner created by our talented food and beverage team. Using creative and fresh ingredients, each of the delicious four courses dazzle and satisfy. Think perfectly braised halibut cheeks atop barley risotto with lemongrass, coconut & saffron beurre blanc, and roasted fennel. Or Wagyu Beef Ribeye with a foie candied bacon butter crust, duck fat potato hash drizzled with bourbon maple essence. Each course is a work of art and paired perfectly with wine and conversation.



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