



Chili Cook-Off



Teams bring the excitement and heat as they compete to create their own version of this spicy Southwestern delicacy! On the menu are various types of meat and vegetarian chili as well as alcoholic and virgin margaritas.

Results from a quick opening round of Southwestern trivia determines the order in which teams choose a chili type to create. Each team will also decide on a margarita recipe, restaurant name and logo design in order to produce a fun marketing mini-presentation.

The Team Experience:

- An exciting opening icebreaker leads to ranking of teams later used to select special ingredients at the “marketplace”
- Duties are delegated within teams to create their chili, margaritas, restaurant name/logo and marketing skit
- Tables are equipped with all necessary equipment for teams to accomplish their tasks and to finish within the allotted time
- Using an ‘American Idol’-style judging panel, “restaurants” present their work to the judges for taste testing and scoring
- While scores are being tabulated, a networking session commences where participants visit each other’s restaurants and taste the competition dishes and drinks
- Winners are announced and awarded their well-deserved culinary gold medals

Event Details

- Group Size: 30 to 2,000+
- Program Length: 2-2.5 hours
- Setting: Indoor, Outdoor
- Physicality: Low

Event Outcomes

- Communication is Key
- Friendly Competition
- Networking
- Delegation

What’s Included

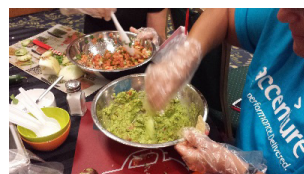
Pricing varies depending upon the number of participants and includes professional facilitation, program design, all production coordination and culinary gold medals for the winning team.

The success of your event is our top priority. To ensure a positive outcome, program modifications may be made based on variables such as group size, space limitations, timeframe, etc.

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