

FROGLEGS KCA

CORPORATE, TEAM BUILDING & PRIVATE EVENTS



**PREPARE TO BE
WHISKED AWAY
IN FUN!**

**WE OFFER A WIDE VARIETY OF
MENU CHOICES TO TEMPT YOUR
TASTEBUDS.**

Our Recipe For Your Success Includes:

A fun-filled, interactive cooking experience with participants working together and learning new skills, tips and techniques in an engaging cooking class. Our locations in both Kirkland and University Village offer bright, bistro-like atmospheres with ample parking.

Our philosophy is that gatherings around food bring out the best in everyone and with cooking, there is a little something for everyone!



An interactive cooking class is a delicious way to foster enhanced teamwork, whether you are learning new skills and techniques, competing in fun activities, or simply indulging in good tastes. You will find FrogLegs Culinary Academy to be the perfect venue for working together with our engaging team building activities and experiences.

-Mrs. Froglegs



www.froglegskca.com

SEATTLE | KIRKLAND | ISSAQUAH

A FEW MORE DELICIOUS DETAILS:

Pricing:

For groups of 12+

- Events are \$1800 minimum for 12 guests
- additional guests are \$115 per person

For groups of 6-11

- \$1200 to 6 people
- additional guests are \$115 per person, regular pricing applies for groups with 12+

General Info:

- Events with 12+ adults are based on a 2.5hour window
- Events with <11 adults are based on a 2hour window
- Choose one of our menus below or let us create an event for you.
- Beer and wine can be brought by you.
- Additional event catering is available upon request.
- Each additional hour is \$250.
- Ideal for groups up to 35.
- Bigger groups can be hosted. (Different pricing will apply, see "Hosting Event.")



Ready to get cooking? Give us a call or drop us a note.
We can't wait to customize a memorable event for you and your
guests!



info@froglegskca.com



www.froglegskca.com



206.887.8228

MENU OPTIONS



FOOD TRUCK WARS

Join us as we hit the streets of Mexico, Italy, and the South West in a friendly cooking competition. Team members are divided into teams, and that's when the fun begins. Their challenge: execute their menu that includes a main dish and an appetizer for each truck, come up with a food truck name, plate their creations with a presentation in mind, and hope to be crowned Food Truck Champion! Following their reveals and introductions, teams "shop" each other's food trucks while exchanging some friendly post-competition banter.

CAKE WARS

Your team will be handed a pre-baked vanilla sheet cake with a selection of molds, cutters, candies, and frostings to adorn. This friendly competition-style class tests your inner creativity and a steady hand. Work together as a team to create a theme for your creation, and then don your creative juices and get crafting.



CHOPPED PIZZA

Welcome to Italy, the pizza capital of the world! As you enter our pizzeria, don't be alarmed to see the sites of Mother's Animal Crackers, espresso powder, eggs, corn flakes, and potato chips intertwined with the usual classic pizza toppings, like cheese, veggies, pineapple, pepperoni, and tomato sauce.

As you soon discover, this isn't any ordinary pizzeria, and that's your challenge! Divided into teams, you will begin by making your pizza dough from scratch. Your assignment?



Create two pizzas from one of the predetermined themes, such as breakfast for dinner, something sweet, and "Meet me in Greece"; for example, this friendly competition-style class is a blast and loved by all!

And, when you think you have some direction and are feeling confident, we throw a mystery ingredient your way!

Pizzas are voted on the best crust, best looking, and best overall flavor. We wish you the best of luck in this fun, energizing, creative pizza exploration. Bon appetite!



WELCOME TO ITALY

Join us on a culinary exploration of Italy as we discover traditional classics highlighting the season's bounty. From fresh hand-rolled pasta, delectable homemade sauces to accompany, and a sweet treat to finish, this is one class you won't want to miss.

Menu: Homemade linguine cacio pepe ("cheese and pepper"), hand-cut bow-tie pasta with fresh market finds, tiramisu.

GOURMET PIZZA

First, learn how to make a super easy homemade pizza dough. Second, let us walk you through some unique yet delectable creations with adornments that take an ordinary pizza to extraordinary levels. Third, come together around the table while noshing on your homemade creations.

Menu: Classic Homemade Pizza Dough, Sweet Potato, Balsamic Onion, and Soppresata Pizza, Mushroom-and-Goat Cheese Béchamel Pizza, S'Mores Pizza for dessert



FRENCH MACARONS

With Laduree in Paris as our inspiration, we invite you to join us as we celebrate the fine art of macarons (made with almond flour). With a seasonally changing menu, you'll leave with the know-how and tools to make these delectable bites from the comfort of your own home. We will also learn the fundamentals of building a show-stopping charcuterie platter, which we can nosh on as we wait for our cookies.

*This class uses almond flour!



HOSTING EVENT

Does your team have more than thirty participants? No problem at all! Let us cater and host your next team-building event in one of our beautiful spaces. We will provide staff and delicious food from our catering menu to fulfill your theme. This means everything will be ready for you and your guests to enjoy at the event.



This is a great option for larger groups that cannot be accommodated in our cooking events. More add-on options are available such as short cooking- or baking demonstrations and alcoholic beverages.

More add-on options for a customized cooking demonstration are available. Please submit an inquiry for prices and menu ideas!

A FEW MORE DELICIOUS DETAILS:

Pricing For Hosting Event:

- \$2,500 for 35 adults
- additional guests are \$75 per person
- additional fees will apply depending on menu, catering & number of guests.

General Info For Hosting Event:

- Events are based on a 2-hour window
- Let us create a menu for you!
- Beer and wine can be brought by you.
- Catering is available for an additional charge.
- Each additional hour is \$250.
- Ideal for groups with more than 30 participants.
- Max Capacity is 45 participants.