

# Spark Your Culinary Creativity!



## Big Green Egg Culinary Center

COOK • EAT • LEARN

Big Green Egg  
Culinary Center, Museum  
and Retail Showroom  
3786 DeKalb Technology Parkway  
Atlanta, Georgia 30340

The Big Green Egg Culinary Center is the perfect setting for your next private or corporate event, sales meeting or team-building experience. In our custom-built event center located on the Big Green Egg Corporate Campus, we offer a wide range of unique event packages that focus on the iconic Big Green Egg ... and the incredible food that it creates.

Our experienced culinary staff and expert instructors will inform, amaze and guide your group through a variety of event options, including:

- Hands-on cooking activities for adventurous groups – great for team building events!
- Demonstration classes featuring a learning component with a variety of culinary favorites – great for groups more interested in socializing.
- Lunch and Learn meetings – we offer extensive audio/visual equipment to facilitate your presentations, along with cooking demonstrations.
- Themed receptions, from sales recognition to holiday meals and tailgating tips.

Contact us for more information about planning the ultimate event at [culinarycenter@biggreenegg.com](mailto:culinarycenter@biggreenegg.com)





The Big Green Egg Culinary Center is known for offering guests custom cooking experiences that are engaging and fun ... everybody joins together for an interactive culinary experience and then celebrates with incredible food created on the EGG!

Events are designed to suit your needs and budget, allowing your guests to enjoy exciting and interactive gatherings in an engaging and unique setting. We offer many customizable options for your event, from Hands-On and Demonstrations to Reception-Style. Throughout the planning, your event coordinator will work with you to ensure that your event is a complete success.

## Event Planning Packages

### Demonstration Events

Relax and enjoy as our experienced culinary staff guides your group through a variety of themed recipes and cooking techniques. Enjoy tasting samples from recipes throughout the event as the courses are created. The demonstrations can be tailored to any length to allow for networking and socializing.

**Recommended group size 10-35 people**

#### Demonstration Events include:

- An experienced and knowledgeable instructor to demonstrate cooking techniques, recipe development and serving suggestions.
- A variety of recipes expertly prepared on a Big Green Egg; includes a take-home information pack for each participant including all of the recipes from the event.
- Various refreshments, sodas and bottled water
- 15% discount on most merchandise the day of your event
- Take home gift bags may be arranged in advance – price varies with contents.

#### Demonstration Events pricing:

\$120 per person – Recipes covered will include appetizers, 2 main dishes, 2–3 sides, 1 dessert  
+ Facility fee and a 15% service fee (applied only to per person fee)

Facility Fee for groups up to 15 people = \$900  
Facility Fee for groups of 16-25 people = \$1350  
Facility Fee for groups of 25+ people = \$1800  
\*see page 3 for facility fee details

### Hands-On Events

This is an opportunity to get up-close and involved! Guided by a Big Green Culinary EGGspert, your group will help chop, marinate, grill and plank your way to an EGGstra-ordinary meal by breaking into small groups and cooking together! Great for team building or for groups that love learning and want to experience the EGG!

**Recommended group size 15-25 people**

#### Hands-On Events include:

- An experienced and knowledgeable instructor to lead your group through the event.
- A variety of recipes expertly prepared on a Big Green Egg; includes a take-home information pack for each participant including all of the recipes from the event.
- Various refreshments, sodas and bottled water
- 15% discount on most merchandise the day of your event
- Take home gift bags may be arranged in advance – price varies with contents.

#### Hands-On Events pricing:

\$120 per person – Recipes covered will include appetizers, 2 main dishes, 2–3 sides, 1 dessert  
+ Facility fee and a 15% service fee (applied only to per person fee)

Facility Fee for groups up to 15 people = \$900  
Facility Fee for groups of 16-25 people = \$1350  
Facility Fee for groups of 25 + people = \$1800  
\*see page 3 for facility fee details

## Custom Culinary Events for Groups

**CREATE YOUR OWN EXPERIENCE!** This option is great for special events such as birthday celebrations or retirement parties. Because everything is handled in-house, our culinary team can work with you to customize your menu.

### Recommended group size 15-60 people

#### All Special and Custom Culinary Events include:

- An experienced and knowledgeable instructor to lead your group through the event.
- A variety of recipes expertly prepared on a Big Green Egg; includes a take-home information pack for each participant including all of the recipes from the event.
- Various refreshments, sodas and bottled water
- 15% discount on most merchandise the day of your event
- Take home gift bags may be arranged in advance – price varies with contents.

#### Special Events pricing:

\$120 per person – Recipes covered will include appetizers, 2 main dishes, 2–3 sides, 1 dessert  
+ Facility fee and a 15% service fee (applied only to per person fee)

Facility Fee for groups up to 15 people = \$900  
Facility Fee for groups of 16-25 people = \$1350  
Facility Fee for groups of 25+ people = \$1800  
\*see below for facility fee details

## Menu Themes

*The following are samples of the type of menus we provide. Big Green Egg supports farm-to-table and locally sourced food and our recipe offerings will change as we adapt for seasonality. Your specific menu will be confirmed with booking.*

- **Classic American Barbecue**
- **Surf n' Turf**
- **The Great Steak-Out**
- **Traditional Backyard Grilling Favorites**
- **Cowboy Cookout**
- **Authentic Tex-Mex**

## Culinary Center Capabilities

#### Video

- 3 wide screen TV/monitors inside, 1 wide screen TV/monitor outside
- 130" Motorized Projection Screen
- 4 channel video mixer allowing 4 different video feeds to 5 display devices

#### Audio

- Hi-Fi amplifier with volume controls for inside and outside speakers
- 5 channel mixer for controlling 4 wireless microphones and an audio source
- 3 over the ear hands-free wireless microphones; 2 hand held wireless microphones

#### Miscellaneous equipment

- 2 laptop PCs
- 2 WiFi gigabyte access points – accommodates over 100 mobile devices
- Podium and control room with connections for guest devices – computers or tablets
- 2 Comcast TV boxes with premium sport packages
- Music provided by Comcast or online sources like Pandora
- Live Interactive Skype/Go-To-Meeting local/remote community discussions

#### Cooking and Outdoor Demonstration Deck

- 130,000 BTU Radiant heater
- Wide Screen TV
- 2 Hi-Fi wall mounted speakers
- Remote controlled louvered roof and sliding retracting windows
- Overhead remote controlled fans

## Facility Fees

#### Our facility fees include:

- Large comfortable meeting space with 20 foot ceiling and climate control
- Heated outdoor cooking demonstration area
- Full audio/video capabilities including large screens and in-room closed circuit
- Custom seating arrangements, including round tables, highboys or classroom style set-ups
- Event support staff and pit master crew
- Ample free onsite parking
- Cleaning service