

Field of Dreams

Frequently Asked Questions

What is the recommended team size?

10 - 12

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 2.5 - 3 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?

The program may be delivered in virtually any space that is outside, open, and allows for the setup of 6' tables and grills; usually a hotel courtyard or lawn, or a park. Generally, a space with a refrigerator to store perishable foods in advance helps, too, but coolers and ice work fine.

We recommend a space consisting of a minimum of 50 square feet per person, to accommodate space for the cooking portion, as well as the "games" portion of the program.

We use 6' or 8' rectangular tables for the culinary portion of the event. Because of the nature of the event, participants generally walk around the space, traveling from "dugout to dugout," as they taste. A sample floor plan follows.

Can we do this program at our office?

As long as you have a large enough outdoor space, as indicated above, and a food service license, SURE!

What is the set up for the event?

Depending upon the location of your event, a permit may need to be pulled. We are happy to assist you and provide you the information you'll need as far as our set-up, equipment, etc. to pull the permit (if necessary). We also need access to the venue, ideally vehicle access, though it's not always necessary.

For the culinary portion of the event, each team needs two 6 or 8 foot tables. In addition, for every 5 teams (50 people), we ask for two 6 or 8 foot tables for the facilitators.

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 your participants leave the event area to the time we are cleaned up and gone. 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. For a larger group, you may want to consider hiring a D.J.

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 top 3 winning teams. 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 one large trash can for every 30 people for use during the event.

Who are the judges?

Our facilitator(s) judge the teams on the various challenges throughout the event. They are also able to judge the culinary components, or, if you’d prefer, your management team may act as judges to enhance the excitement.

What about sunscreen and water?

We recommend you provide both for your participants. A “sunscreen station” and a “water station” are both suggested. We suggest large, “tap” water coolers and plastic cups, or bottles of water (in “camping” coolers.” In addition, some people prefer to also/instead provide Gatorade. If you are using a hotel’s beach, they’re likely more than able to assist you with this.

What is the physicality level of this event?

In order to ensure that all participants are comfortable with the level of physical activity required during each challenge, we incorporate the “Player’s Preference.” This component allows a player to pass the proverbial bat to a fellow team member, and simply cheer on his or her mates, during challenges outside his or her physical comfort zone.

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

We ask for a large trash can for every 30 people 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 caterer.

Who supplies the cooking utensils?

We provide most of the necessary tools including chef's knives, cutting surfaces, mixing bowls and spoons, measuring cups, 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.

What kind of grills do you use?

We can produce this program on gas grills or charcoal – whichever you and the venue have/decide is best for you. If you have charcoal grills, we ask the venue to provide charcoal and lighter fluid, while we provide electric lighters.

What if it rains?

Inclement weather is always a possibility. We recommend having an adjacent indoor space in the event that summer storms prevail. Depending upon the severity of the weather, we can proceed in a light drizzle, or, if it's a complete wash (no pun intended), we can move inside, and alter the "field games" for an indoor, ballroom-type setting. As for the grilling, we will need to alter our cooking plans and have the slider patties cooked in the venue's kitchen, by the venue's team. Your participants then proceed with making their award-winning slider and salad, post-grilling.

Is this a Grilling / 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 masters on the grill 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.

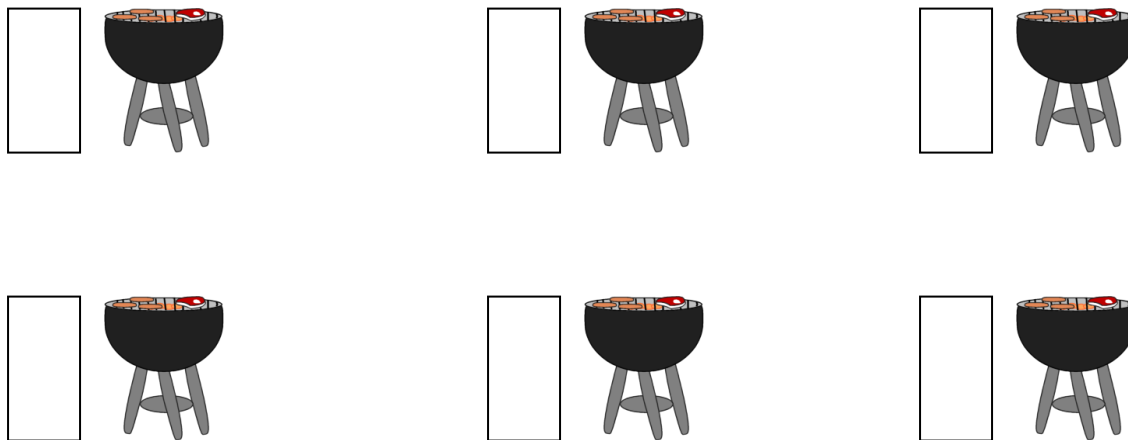
What other additional items does the venue or caterer needs to supply?

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

SPACE LAYOUT

Generally, the space is divided into two sections: the “cooking” or “dugout” area, and the “challenge” or “field” area.

In the “cooking” area is the facilitator’s table (which is comprised of TWO to FOUR 6’ tables) and the grills and team tables:



Then, in the “field” area, the various baseball-themed challenges are evenly spaced out:

