



## **Your next Live, Hybrid, or Virtual Conference**

### **Types of Seminars for your attendees and members**

Our interactive and hand-on seminars help improve the employee experience, the leadership experience, and the customer experience. They help bring your attendees together, whether through an in-person conference or meeting, (or a virtual one), or to help boost connection, appreciation, and interaction, while educating and entertaining.

Whether you are looking for a Customized presentation with our LIVE Cooking demo, or having our LIVE Cooking demo be the focus of your Tea Building activity/challenge, we can help you create ideal recipe for your organization! And one that they will remember long after the meal is done!

### **1- NEW Customized Black Tie Experience seminars...with a Cooking Twist!**

If you are looking for a Keynote or General Session, or Breakout or Pre-Conference Workshop that is delivered with a twist, we have got a wonderful recipe (and experience) for you!

**Start with** one of Bob Pacanovsky's Black Tie Experience seminars on Customer Experience/Customer Loyalty, Networking/Cultivating Relationships, or Hospitality Leadership and **add the interaction** of a LIVE cooking demo from Bob and select audience members to even cook along with Bob! Put these together, and **mix in your customized message** that you want Bob to deliver... and you have a **wonderful experience!**

Bob can also be that Luncheon or Dinner Speaker, and the recipe that he makes on stage can be the same meal that everyone in your audience can enjoy at that time as well!

By the end of his presentation, your attendees will leave with easy to implement takeaways that can put to use right way in their organization. Think of these as the "recipes" to take your Hospitality to that "Black Tie Level"! And that's not the only recipes they will receive. Bob will make sure that all your attendees get the actual food recipes that he was making during your presentation with YOUR LOGO on it, so that they have the opportunity to create the same wonderful meals...and think of your organization, while preparing and cooking it!

Bob Pacanovsky- The Black Tie Experience  
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## **2- Team Building Activities/Challenges**

Everyone likes a little competition, it not only brings out the best in us, but when working with others on a team, people develop stronger skills in communication, collaboration, creativity, and innovation, just to name a few.

These activities can be customized to fit your needs and all the ingredients and equipment can be provided by our team (or you can coordinate).

- **Mystery “Taste-ology”**

How well do you work together as a team on something that is new and unfamiliar? And in a virtual setting? This is a great way to find out. It’s our Mystery Basket challenge. Everyone will be given the same ingredients for a 3 Course Meal, then we will break off into teams, where each team will select the Head Chef, collaborate to create the menu concepts and divide up the responsibilities and start creating...all in a pre-determined amount of time, just to add a little pressure to the event!

- **Cook-ology Clash!**

Deadlines, Pressure, Innovation, Creativity, Delegation, Communication, and more-that sounds like a typical day in your business, right? How does everyone on your team deal with the typical business systems and disruptions in your company?

It’s also what our Cook-ology Clash is all about, but in an entertaining way. Think of the Iron-Chef competition, where your people will be divided up in teams (or they can be by themselves if it is a smaller group). They will all be tasked with creating the same 3 Course Meal (with recipes provided), and with a time-limit. Now, here’s our twist- how they prep it, prepare it and cook it...is up to them!

- **Mix-ology and Morsels**

Thinking of something to do that is a little more casual, and can be done at the end of the day? This is it! It’s laid-back and encourages more networking and connecting to others on the team. They are still preparing their own hors d’oeuvres (Morsels) (through a pre-selected menu, and doing some Mix-ology too (whether that is a cocktail or mocktail)!

- **Connecting in your community (on a Tuesday night)**

It doesn’t have to be only on a Tuesday night, but here’s the thought. We know that a number of people volunteer in their communities to feed the hungry around the major holidays. This is wonderful, by the way. But what about on a Tuesday night? Who is feeding them then?

What if you brought your people together to create meals for a group in your community? Each person on your team would create the same meal (and maybe make more than one of them). Then they package them up, they get picked up to be delivered to the community organization. It’s a great way to boost employee morale, and do something wonderful in your community.



### **Tier pricing- LIVE/In-Person**

- Keynote or General Session with LIVE Cooking Demonstration- 45-60 minutes - \$3,500
- Team Building Culinary Experience- 90 -120 minutes- Range of \$4,500- \$5,500
- Tier 3- ½ day (3-4 hour) workshop- Team Building Culinary Experience **OR**  
Training/Workshop presentation with LIVE Cooking Demo - \$6,500-\$7,500

### **Tier pricing Ranges- Virtual**

- Keynote or General Session with LIVE Cooking Demonstration- 45-60 minutes - \$2,200
- Team Building Culinary Experience- 90 -120 minutes- Range of \$3,000- \$4,000
- Tier 3- ½ day (3-4 hour) workshop- Team Building Culinary Experience **OR**  
Training/Workshop presentation with LIVE Cooking Demo - \$5,500-\$6,500

### ***Items that are additional investment-***

For In-Person Events-

- Food and Beverage items needed for the Cooking Demonstration
- Cooking equipment (pans, utensils, portable cooking items)
- Plates, silverware, glasses, and/or Serving Pieces (if needed)
- Promotional items (company aprons, glasses, recipe cards, etc. - optional)

For Virtual Events-

- Food and Beverage items needed for the Cooking Demonstration
- Promotional items (company aprons, glasses, recipe cards, etc. - optional)

All of these for either type of event can be coordinated by Black Tie Experience, or they can be coordinated by your organization. Contact Bob for more details and to schedule your event!

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