



UCF

Rosen College of
Hospitality Management

UNIVERSITY OF CENTRAL FLORIDA

UCF ROSEN COLLEGE *CULINARY & BEVERAGE EXPERIENCES*

BRINGING *HOSPITALITY*, *FLAVOR*, AND *CONNECTION* TO EVERY GATHERING

ELEVATE YOUR EVENT

WHAT TO EXPECT

- Each experience lasts **90 minutes** to **120 minutes** and combines chef-led instruction and hands-on cooking. Participants work in teams to prepare portions of the menu before gathering to enjoy what they have created.
- Select experiences may include alcoholic beverages. Guests consuming alcohol must be 21+ with valid ID. Outside alcohol is not permitted.

BOOKING

- Experience pricing is per person and does not include applicable facility rental fees, service fees, or sales tax.
- Review the **UCF Rosen College Rental Guide** for complete rental policies, rates, booking instructions.

ROOM		CAPACITY		RATES		
Room	Square Footage	Standing Reception	Classroom Style	Community	Alumni/ University	Student Organizations
Beer and Wine Lab	2300	90	72	\$950	\$762.50	\$187.50
Culinary Lab	3360	35	--	\$1,350	\$1,062.50	\$387.50



CULINARY EXPERIENCES

CHEF-LED INTERACTIVE FOOD EXPERIENCES



| The Boardroom: Charcuterie & Cheese Design

- Build a visually impressive **charcuterie board** with cured meats, cheeses, seasonal fruit, spreads, nuts, crackers, and garnish techniques.
- **Cost: \$105/PP**
- **Event Time: 2 hours**
- **Room Rental: Beer and Wine Lab**
- **Max Guest Count: 60**



| Game-Day Bites: Savory Sharables

- Create a variety of appetizers featuring sliders, wings, steak bites, loaded potatoes, dips, and other savory favorites.
- **Cost: \$100/PP**
- **Event Time: 90 minutes**
- **Room Rental: Culinary Lab**
- **Max Guest Count: 24**

CULINARY EXPERIENCES

CHEF-LED COOKING DEMONSTRATIONS & INTERACTIVE FOOD EXPERIENCES

| Pasta Night: Handmade Ravioli & Sauce

- Make fresh pasta dough, roll pasta sheets, fill ravioli, and prepare a complementary sauce.
- **Cost: \$135/PP**
- **Event Time: 2 hours**
- **Room Rental: Culinary Lab**
- **Max Guest Count: 24**



| Sizzle & Sauce: The Perfect Steak

- Apply essential techniques for searing, temperature control, resting meats, and building a classic pan sauce.
- **Cost: \$165/PP**
- **Event Time: 2 hours**
- **Room Rental: Culinary Lab**
- **Max Guest Count: 24**



CULINARY EXPERIENCES

CHEF-LED INTERACTIVE FOOD EXPERIENCES



■ Coastal Kitchen: Seafood Paella

- Learn techniques for building rich flavor with saffron rice, fresh seafood, and classic one-pan cooking.
- **Cost: \$135/PP**
- **Event Time: 2 hours**
- **Room Rental: Culinary Lab**
- **Max Guest Count: 24**

■ Beyond the Garden: Vegan & Vegetarian Favorites

- Experience plant-forward cooking featuring seasonal vegetables, grains, legumes, and sauces.
- **Cost: \$90/PP**
- **Event Time: 90 minutes**
- **Room Rental: Culinary Lab**
- **Max Guest Count: 24**



■ Sweet Finale: Plated Dessert

- Explore dessert plating techniques, featuring cake, mousse, sauce, plating, and garnish.
- **Cost: \$95/PP**
- **Event Time: 90 minutes**
- **Room Rental: Culinary Lab**
- **Max Guest Count: 24**

BEVERAGE TASTINGS

TASTINGS EXPERIENCES & MIXOLOGY DEMONSTRATIONS



■ Wine Flight: Guided Wine Tasting Experience

- Taste a variety of curated wines while learning about aroma, body, acidity, tannins, and food pairing basics.
- **Cost: \$75/PP**
- **Event Time: 90 minutes**
- **Room Rental: Beer and Wine Lab**
- **Max Guest Count: 60**

■ Sparkle & Sip: Champagne and Spritz Social

- Explore sparkling wine and spritz-style cocktails, with bubbles, garnishes, and light pairing ideas.
- **Cost: \$75/PP**
- **Event Time: 90 minutes**
- **Room Rental: Beer and wine Lab**
- **Max Guest Count: 60**



■ Cocktail Chemistry: Shaken, Stirred & Served

- Discover classic cocktail techniques, including shaking, stirring, muddling, flavor balancing, and glassware.
- **Cost: \$85/PP**
- **Event Time: 90 minutes**
- **Room Rental: Beer and Wine Lab**
- **Max Guest Count: 60**

BEVERAGE EXPERIENCES

TASTINGS EXPERIENCES & MIXOLOGY DEMONSTRATIONS

■ Margarita Lab: Tequila, Citrus & Craft Cocktails

- Learn how tequila-based cocktails come together with fresh citrus, syrups, salts, and creative garnishes.
 - **Cost: \$85/PP**
 - **Event Time: 90 minutes**
 - **Room Rental: Beer and Wine Lab**
 - **Max Guest Count: 60**

■ Spirits Unlocked: Whiskey, Rum & Agave Tasting

- Sample spirits while learning about production, aroma, flavor, aging, and tasting techniques.
 - **Cost: \$105/PP**
 - **Event Time: 90 minutes**
 - **Room Rental: Beer and Wine Lab**
 - **Max Guest Count: 60**

■ Bourbon & Bites: Southern Pairing Experience

- Experience bourbon through aroma, flavor, aging, serving styles, and small food pairings.
 - **Cost: \$110/PP**
 - **Event Time: 90 minutes**
 - **Room Rental: Beer and Wine Lab**
 - **Max Guest Count: 60**



BEVERAGE EXPERIENCES

TASTINGS EXPERIENCES & MIXOLOGY DEMONSTRATIONS



■ Canvas & Corks: Paint and Sip Experience

- Enjoy a relaxed, instructor-led painting session with a curated beverage experience. Guests are guided step-by-step in creating their own canvas artwork while enjoying wine or signature cocktails in a social setting.
- Alcohol service is available to guests 21+ with valid ID.
 - **Cost: \$75/PP**
 - **Event Time: 2 hours**
 - **Room Rental: Disney Dining Room**
 - **Max Guest Count: 75**



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GET IN TOUCH!

For event inquiries,
please contact:



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