

FALL TEAM BUILDING PROGRAMS

It's been a while since you've seen your colleagues, plan a team building activity at Kortright Eventspace today!



GPS/GEOCACHING: Participants will learn how to take part in the popular activity of Geocaching which is a high tech scavenger hunt using a GPS unit! Participants will walk just over 1 km to 2 km on flat trails with no difficult terrain. This program can be adapted to be a fun competition!

Wellness Walk: Immerse yourself in nature. Studies show that time spent in nature can impact on your general well-being and can teach, inspire and assist us (just by being in its presence) to be positive and healthy individuals. Go on a walk and learn how nature deals with stress and take away teachings that are applicable in your own life.

Fire Building: Unleash your competitive side as you compete with other teams to burn through the string first. Learn fire building safety, techniques and then put your skills and wits to the test.

Survival Skills (option 1): Will your shelter "stand up"? Learn how to construct a practical survival shelter that could help keep you dry and warm in an emergency and discuss the pros and cons of different shelter types.

Survival skills (option 2): In this fun, fast and furious session, participants learn about early hunting tools and practice with a modern varient of an ancient hunting tool while trying to hit a target as many times as possible within a time limit. Compete against your colleagues to get the most hits and most points to win the challenge!



BOOK YOUR NEXT EVENT!

905 326 2000 OR CORPORATE@BYPNP.COM





MENUS

OPTION 1: BOXED LUNCH MENUS

\$60.00 per person + Administration Fee & Tax (Pricing includes Team Building Activity & Lunch) 30 people minimum

Choice of one:

SUPREME OF CHICKEN

- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Heard of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumber with Roasted Garlic & Honey Lemon Dressing
- Herb Marinated Supreme of Chicken
- Chocolate Dipped Strawberries
- Fruit Salad

ASIAN

- Soya Ginger Glazed Salmon
- Soba Noodle Salad with Carrots, Snow Peas, Green Onions, Bean Sprouts & Watercress with Sweet Chili Dressing
- Fruit Salad
- Almond Tart

GREEK

- Lemon Grilled Chicken Souvlaki
- Greek Pasta Salad with Feta Cheese & Oregano
- Fruit Salad
- Baklava

BEVERAGES

Bottled Water & Assorted Juices available

OPTION 3: SAMPLE PLATED LUNCH MENU

\$85.00 per person + Administration Fee & Tax (Pricing Includes Team Building Activity & Lunch) 30 people minimum

STUFFED SUPREME BREAST OF CHICKEN

Accompanied with Asparagus Spears, Roasted Heirloom Carrots & Lemon Roasted Potatoes

BABY ARUGULA & FENNEL SALAD

Roasted Beets, Green Beans & Light Feta Cheese in Citrus Vinaigrette (Bowl per person)

WARM APPLE BLOSSOM

Served with Crème Anglaise and garnished with fresh berries & mint leaf

Non-Alcoholic Beverages, Coffee & Tea Available

OPTION 2: BBQ LUNCH MENU

\$75.00 per person + Administration Fee & Tax (Pricing includes Team Building Activity & Lunch) 30 people minimum

SALAD

Choice of two:

LOCAL MIXED GREENS

Grape tomato, Hot house cucumber, Shredded red beet and carrot, Organic sprouts, House-made balsamic vinaigrette

CLASSIC CAESAR

Smoked bacon, Creamy house-made garlic dressing, Garlic croutons

COLESLAW

Julienne cabbage, Carrot, Red onion, Oil & vinegar dressing

GREEK PASTA SALAD

Grape tomatoes, Hot house cucumbers, Julienne red onion, Kalamata olives, Local feta cheese, House-made Greek dressing

ENTRÉE

Choice of three:

- Grilled Chicken Breast
- House-made barbeque sauce
- All Beef Burgers
- All Beef Hot Dogs
- Vegetarian Burgers

ENTRÉE ACCOMPANIMENTS

Choice of three:

- Garden New Potatoes
- Fresh Herbs and Garlic, Olive oil
- Grilled Vegetables
- · Hot house peppers, Spanish onion, Green zucchini,
- Fresh herbs, Olive oil
- Corn on the Cob
- · Local butter, Lime, Chili powder
- Baked Beans and Rice

DESSERT

Assorted Squares, Tarts, Pastries and Fresh Fruit

