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F&B

3 Spots to Make and Eat Pizza—and Call It Business

By Kelsey Ogletree

F&B can take a big slice out of your budget, but it can also be a tasty piece of your event pie. Popping up at hotels and venues around the country, hands-on pizza-making activities can serve dual purposes, satisfying teambuilding components of your conference as well as appetites. Take a look at these three options, and get 'em while they're hot!

Flour & Barley

This Las Vegas pizzeria isn't afraid to get eccentric with toppings, from calamari to broccolini. Teams compete to create the most delicious (or outrageous) pizza, and a panel of judges (that can include your company's CEO or the restaurant's owner) chooses a winner. Bonus: The package comes with a two-hour open bar.

Sheraton Phoenix Downtown Hotel

Hired as executive chef earlier this year, Chaz Frankenfield has tossed things up, breaking groups out of the ballroom and into the kitchen. Teams are given dough and toppings to shape how they please. They can get down to business while their pizzas are baking, then enjoy the spoils.

Timber Ridge Lodge

The competition at this Lake Geneva, Wisconsin, property involves much more than crust, sauce and cheese. Things can get downright saucy when you throw in creative elements such as groups designing their own pizza box, logo and even making a 30-second commercial for their pie.