teambuilding.com

Signature Oyster Tasting Class



It's time for oysters! Our partner company's Signature Oyster Tasting Class discusses the history of oysters in New York, their ecology and farming techniques, an ends with tasting three different types of oysters. Come to our partner's Broklyn location or ask for more info about partner bars in the NYC area! Upgrade to include a wine tasting for an additional \$45 per person! Caviar tasting and oyster shucking lessions also available.







Agenda

Total	45 minutes	

Your Experience

- 45 minutes with a professional teambuilding.com host.
- Includes all game materials for effective team building.
- We take fun team photos you can share anywhere.

Things to Know

• You can book for an estimated # of guests and update it later. Added guests are invoiced at the per person rate and removed guests are credited to your teambuilding.com account.

Your Host Team



Lead Host

This experience is led by an expert teambuilding.com host that makes sure everyone participates and has a great time.



Co-Host

A co-host manages the technical aspects and "behind the scenes" work so that it all runs smoothly.



VIP Support

VIP Support is your point of contact before the experience and handles any follow up tasks.



Client Advisor

Your client advisor can help with customizations, large groups and multi-event packages.

About teambuilding.com

We build and run world class team building experiences, with 1,000,000+ participants and 45,000+ clients to date. You can choose from 50+ experiences, both in-person and virtual that are designed to maximize participation, engagement, teamwork and happiness. Every experience is led by an expert teambuilding.com host with substantial training to make sure your experience exceeds expectations.

This document is current as of 2025/02/05.

Until a booking is confirmed, availability, pricing and terms may be subject to change.

Booking terms & conditions apply, including cancellation and refund policies.

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