

Corporate Events & Team Building

Memorable culinary experiences for Las Vegas teams, clients, and conferences.



200+ verified 5-star reviews

across Google, Cozymeal, TripAdvisor, Nextdoor & ClassPop

AWARD-WINNING CHEF

1st Place · Tri-Valley Culinary Excellence (2001–2003)

Top-3 · Favorite Chef / James Beard Foundation 2025

EIGO is a Las Vegas culinary studio founded by Chef Emmanuelle Caumont — a French-trained chef-instructor with over two decades of experience cooking for high-profile clients, celebrities, and corporate groups. We deliver **interactive, hands-on culinary experiences** that transform offsites, client dinners, and team retreats into events your team actually talks about.

SIGNATURE CORPORATE EXPERIENCES

MOLECULAR GASTRONOMY

Edible foams, tasty smoke, and the Flavour Blaster. A theatrical, Instagram-worthy showcase that wows clients and energizes teams.

Best for: client entertainment · executive offsites

HANDS-ON TEAM BUILDING

Pasta, pizza, paella, French bistro classics, vegan or colourful Mediterranean — your team cooks, plates, and dines together. Builds collaboration, breaks silos, and ends with a meal everyone made.

Best for: team offsites · onboarding · quarterly events

PRIVATE CHEF DINNERS

Bespoke multi-course menus delivered at your venue, our studio, or a rental. French, Italian, Mediterranean, vegan, and dietary-aware menus.

Best for: board dinners · client wins · VIP hospitality

CHOCOLATE & DESSERT WORKSHOPS

Truffles, French macarons, pâte à choux pastries, and our signature Las Vegas vegan chocolate collection. Sweet, social, and giftable.

Best for: holiday parties · appreciation events

WHY CORPORATE PLANNERS CHOOSE EIGO

Turnkey for planners

One contact, one invoice. Menu, equipment, prep, service, cleanup — all handled.

Built for groups

Private studio with AV setup. Repeatable for quarterly events and recurring offsites.

Instagram-worthy

Molecular gastronomy and fire dining create content your team and clients will share.

UP TO 30

guests at our private venue

LANGUAGES

English · French · Spanish

20+ YEARS

professional culinary experience

100% CUSTOM

menus, dietary, format

THE EIGO PRIVATE VENUE

A turnkey culinary studio in Summerlin, Las Vegas — purpose-built for corporate groups up to 30 guests. Bring your team, leave the prep, cleanup, and logistics to us. Step out to our covered patio between courses.

INCLUDED

- Custom menu design & ingredient sourcing
- On-site chef + service
- All equipment, plating, and crockery
- Full prep and cleanup — zero work for your team
- BYOB welcome
- Dietary-aware (vegan, gluten-free, allergens)

VENUE & AV

- Capacity up to 30 guests
- 100" projection screen + projector
- 3 wireless microphones
- Tablet for presentations
- Covered furnished patio
- Free parking · accessible entrance

WHAT CLIENTS SAY

“

“Chef Emmanuelle made our team-building event unforgettable. The hands-on pasta class was both entertaining and educational.”
Sarah M. · Team Building Event

“

“An incredible culinary experience in a professional kitchen. The fire dining showcase was absolutely spectacular.”
James R. · Dining With Fire

“

“Perfect for our private party. Chef Emmanuelle’s warmth and expertise turned our evening into something truly special.”
Lisa K. · Private Cooking Class

HOW IT WORKS

01

DISCOVERY CALL

15-minute call to understand your goals, group size, dietary needs, and date.

02

CUSTOM PROPOSAL

Tailored menu, format, and quote within 24 hours. No commitment.

03

WE EXECUTE

Chef arrives 1 hr early. You enjoy. We handle prep, service, and cleanup.

Let's plan something memorable.

Request a custom proposal — we reply within 24 hours.

chefeigo.com

(480) 888-5521