



Back Country Iron Chef Sample Proposal

Prepared by:

Dennis Breymann
Sales and Marketing Manager
White Mountain Adventures



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White Mountain Adventures provides experiential, fun, creative adventures and activities with a learning component to groups and individuals. We focus on the natural environment in the Rockies and western Canada, emphasizing local history, culture and heritage. Our primary goal is to stimulate not only your body but also your mind... and to leave you with lifetime memories of your experiences.

From group hikes to teambuilding games and activities, our specialty is creative outdoor events and activities, local knowledge, and an emphasis on fun. Each of our group activities is coordinated by our support staff and expert guides who provide motivation and create a fun atmosphere that will truly elevate your experience in the Rockies.

White Mountain Adventures is accredited by the Interpretive Guides Association (formerly known as the Mountain Parks Heritage Interpretation Association). Our base is the mountain town of Banff, Alberta inside Banff National Park.

Thank you for the opportunity to be a part of your adventure in Banff.

Warmly,
Gordon Stermann

A handwritten signature in cursive script, reading "Gordon Stermann", written in black ink on a light blue background.

White Mountain Adventures
President



Backcountry Iron Chef Competition

Date:	Available 3 season
Approximate Times:	2 hours
Participant Number:	minimum 100 maximum 200
Location:	Banff /Canmore/ Kananaskis
Cost:	\$150/person approx

Backcountry environments can make even the simplest tasks an adventure. There's nothing like hiking for miles into the woods only to realize you've forgotten the stove fuel. Water can be difficult to source, and there are always the bears to think about.

White Mountain Adventures has created a team culinary challenge in the spirit of the great outdoors: Backcountry Iron Chef! Teams are challenged to create one dish in each of three separate categories; Breakfast, Main and Dessert. Creations will be judged according to specific criteria to determine a clear winner.

Each team is provided a team station, complete with tables, camping stoves, cookware, basic utensils, and hand sanitizer. As a Zerowaste Event, each station is also provided with 3 labeled bags for recycling, organics and waste. Bags are weighed at the end with points deducted for any waste. Basic ingredients for creations are secured in identical food caches hidden in a nearby wooded area. Note: Key items may be missing from each cache.

A 'General Store' is provided in a location central to all teams, where additional supplies and ingredients may be procured. All items cost CAMP\$1, with teams each given CAMP\$20 to spend. Potable water is available only at water source indicated on the map provided.

Backcountry Iron Chef is a highly engaging outdoor event that is light, fun and competitive. Our team of professional backcountry guides provide guidance and encouragement for a unique and memorable Canadian Rockies experience



Please let me know if you have any questions or concerns regarding the contents of the proposal.

Best regards,

A handwritten signature in black ink, appearing to read 'Dennis', with a stylized flourish at the end.

Dennis Breymann
Manager, Sales and Marketing
White Mountain Adventures