



Private Cooking Classes



Have you ever wanted to take one of The Cook's Station's cooking classes with a room full of your friends and family? Well now you can! Choose from the various cooking class options below, and let us help you create the perfect menu!

Room Rental Fees

Sunday- Thursday

9:00am-2:00pm: \$125

2:00pm-8:00pm: \$200

Friday- Saturday

9:00am-2:00pm: \$200

2:00pm-8:00pm: \$250

The room rental fee includes:

Use of our outdoor private patio, black table linens, cocktail tables, glassware, tableware, flatware, use of audio/visual system

Your room rental fee is a non-refundable payment made to secure the space.

15% service fee is added to all private events (staff, cleaning, set up, breakdown)

8% Hospitality Tax is added to your total bill

Gratuuity is not included or expected, but always appreciated

The Cook's Station: Private Classes

Dinner With The Chef

The Chef will prepare a three course meal while he or she interacts and shares cooking techniques on the dish, but it is not fully hands on. 6 bottles of our house wine (red or white), sweet/ un-sweet tea, and water are included.

\$800 + Room Rental Fee

2 Hours

Up to 12 guest- each additional person is \$70 Maximum of 20 guest

Chopped Challenge

Guest will be divided into groups, and given a mystery box of ingredients. They will have 20 minutes to make an appetizer that will be judged by the Chef. After the competition, the Chef will prepare a 3 course meal and educate the guest on cooking techniques for the prepared dish. 6 bottles of our house wine (red or white), sweet/ un-sweet tea, and water are included.

\$950 + Room Rental Fee

2.5 Hours

Up to 12 guest- each additional person is \$75 Maximum of 18 guest

Chef For The Night

Become a Chef for the night as you are taught by our Chef in a fully hands on cooking class! Our Chef will guide you through preparing a 3 course meal. 6 bottles of our house wine (red or white), sweet/ un-sweet tea, and water are included.

\$850 + Room Rental Fee

2.5 Hours

Up to 12 guest- each additional person is \$75 Maximum of 16 guest

Food Jeopardy

For this event, the guest are divided into groups. This interactive class includes trivia & blind taste testing. 2 small bites & 1 wine pairing will be incorporated into the trivia portion. After trivia, our Chef prepares your meal while educating your group on cooking techniques. In addition to your pairing, 6 bottles of house wine (red or white), sweet/ un-sweet tea, and water are included.

\$900 + Room Rental Fee

2.5 Hours

Up to 12 guest- each additional person is \$70 Maximum of 20 guest

Sip & Savor

The class includes 5 small bites prepared by our chef with wine and/or beer pairings. In addition to your pairings, sweet/ un-sweet tea, and water are included.

\$700 + Room Rental Fee

1.5 Hours

Up to 12 guest- each additional person is \$55 Maximum of 20 guest

Wine Flight & Charcuterie Tasting

This class includes a tasting of 3 wines and individual mini charcuterie boards. Our in house wine specialist goes over tasting notes, origins, pairing suggestions, and more!

\$500 + Room Rental Fee

1 Hour

Up to 14 guest- each additional person is \$30 Maximum of 25 guest

The Cook's Station: Private Classes

Charcuterie Like A Pro

Learn how to design and create a fabulous charcuterie board with our in house charcuterie and wine specialist! During the class, you will learn about various types of meat, cheeses, and sauces that will bring your board from just okay, to phenomenal! You will learn how to arrange your food items, what pairs well together, and why it is important to pair your board with the right wine. 7 bottles of house wine (red or white), sweet/ unsweet tea, and water are included.

\$650 + Room Rental Fee

1.5 Hour

Up to 14 guest- each additional person is \$50

Maximum of 25 guest

Herbs With The Chef

This is a usually mid-morning class, served with pastries and coffee from our café. The lunch time option includes a light lunch salad. The Chef will teach your group how to make an herb marinade and each guest will receive an 8- oz sample of the marinade to take home. The Chef will then discuss how to use various herbs and proper timing when adding them to meals. An information packet will be provided to each guest.

\$350 + Room Rental Fee

1 Hour

Up to 14 guest- each additional person is \$25 Maximum of 25 guest

Lunch & Learn

Looking for something to do during the day? Try a Lunch & Learn! In this one hour class, you will be served a delicious mixed green salad with a Olivelle house made dressing. The Chef will prepare and educate you on the lunch he or she has prepared for you and your guest.

\$400 + Room Rental Fee

1 Hour

Up to 14 guest- each additional person is \$30

Maximum of 20 guest

Knife Skills 101

Chefs aren't the only ones that can be skilled with a knife in the kitchen! In this hands-on class, you will learn basic knife techniques and practice fundamental cuts: Mince, dice, chop, brunoise, and julienne. You will also learn the different knives and their use, along with how to properly hone and care for your knife. During the practice time in this class, you will chop vegetables and prepare a vegetable stock to take home for future use.

\$400 + Room Rental Fee

1 Hour

Up to 14 guest- each additional person is \$30

Maximum of 20 guest

Vino Upgrade!

You can upgrade your house wine to our bar menu wines for an extra \$5 per person, or premium wines for an extra \$15 per person.

Welcome Glass of Prosecco & Bite

As guest arrive, they are welcomed with a glass of prosecco and passed appetizers. \$10 per person.

Examples of Past Themes & Corresponding Menus

Southern Brunch

Cheesy Skillet Bread | Corn Meal Grits | Spanish Tortilla
(Potato/ onion/ sweet pepper/ Spanish sausage & spicy aioli)

Thai

Pork or Chicken Curry | Jasmine Rice | Cucumber Salad

Grilling 101

Seasonal Veggie Salad | Herbed Potatoes | Pork Steaks or Chicken

Southern

Cucumber & Tomato Salad | Ho Cakes or Skillet Bread | Chicken Bog or Chicken & Grits

Italian

Baked Ricotta Crostini | Seasonal Marinated Veggie Salad | Pasta Pomodoro

French

Blanquette of Pork | Gratin of Swiss Chard | Canelés

Indian

Indian butter chicken | Veggie Samosa | Raita | Garlic Naan

Mexican

Pork or Chicken Salsa Verde | Arroz Rojo | Braised Spiced Beans

Charcuterie

Assortment of meats, cheeses and accoutrements

Baking

Cookies | Cupcakes | Cakes

Sushi Making*

Pasta Making*

Classes with * are available only as fully hands-on classes and are limited to chefs availability . Most classes can be customized to suit dietary restrictions & allergies. Please inform us of any allergies prior to booking your private classes. Changes to the menu can not be made the day of. Vegan options are available upon request.