



# Private Cooking Classes



## Private Classes

Have you ever wanted to take on 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!

- *1-45 Guest: Drop In*
- *1-33 Guest: Seated Meal (Buffet Style)*
- *1-20 Guest: Plated Meal*

## Room Rental Fees

The room rental fee includes the upstairs outdoor private patio. Evening classes include wine, tea, and a 15% service fee.

### 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 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 \$60 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 \$65 Maximum of 16 guest

## Foodepordy

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

# The Cook's Station: Private Classes

## Sip & Savor

The class includes 4 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

2 Hours

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

## 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/ un-sweet tea, and water are included.

\$650 + Room Rental Fee

1 Hour

Up to 14 guest- each additional person is \$50 Maximum of 25 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

## 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

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## 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

## Ad Ons:

### *Welcome Glass of Prosecco & Bite*

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

### *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.

# What's Included?

House Black Table

Linens

Cocktail Tables

Glassware

Tableware

Flatware

Audio/ Visual System

The Venue rental rates are NOT a food & beverage deposit. Your venue 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 the total bill

Gratuities are not included or expected, but always appreciated.





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