

Private Hands-On COOKING PARTIES

The Institute
of Culinary Education

There's only one place in New York City where investment bankers don aprons and chef hats, creative directors roll out ravioli and good friends spice-rub lamb loins for one another....



Each event is a lunch or dinner where "hands-on" cooking is the entertainment. Your party will be divided into groups, each cooking a different part of the menu that you've selected. You will learn specific techniques and kitchen "tricks" that will get you thinking like a chef.

Our Chef-Instructors are experienced professionals, and have a comprehensive knowledge of virtually all cuisines, along with the experience to make cooking fun and entertaining. As one of the leading culinary education centers in America, the school's atmosphere and professionalism are geared for a fun learning experience.

These events are ideal for corporate team building and entertaining, as well as personal celebrations including birthdays, showers, or dinner with special friends!

A TYPICAL EVENT

- 3-3 1/2 hours
- 1/2 hour for wine and hors d'oeuvres
- 1 hour for hands-on cooking class
- A full-service sit-down dinner where everyone enjoys the meal that you've made.

An open bar of house wine, beer, water and soft drinks are included and served throughout your event.

Our space accommodates groups of 12 to 90 people. At every event, the group will dine together in the same kitchen.

PRICE:

Dinner - (Mon-Thurs): \$160/person

Dinner - (Fri-Sun): \$150/person

Lunch - Daily: \$145/person

All prices are based on a 12-person minimum.

TO FURTHER ENHANCE YOUR EVENT:

- Wine or Beer Tasting with Meal: prices start at \$40 per person supplement (\$800 minimum)
- Premium Liquor Bar: \$15 per person supplement
- Wine Upgrade: seasonal wine list available; charges based on consumption.
- ICE Gift Aprons: \$15 each
- Flower or Balloon Arrangements: Priced Accordingly

**Ask your ICE contact for ways to further enhance your entertainment during events.*

A 20% Service Staff Fee and Operations Fee and NY Sales tax will be applied to your final invoice. Gratuities in this charge are for waitstaff and chef assistants.

For More Information or to Book an Event call Kristina Fisher (212) 847-0707 • kfisher@iceculinary.com
The Institute of Culinary Education • 50 West 23rd Street • New York, NY 10010 • iceculinary.com

Other Event Ideas ...

Celebrity Chefs ... Wine Tastings ... Beer Tastings ... Mixology

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Chef Michael Romano
of Union Square Hospitality Group

Cook with a CELEBRITY CHEF In Our Kitchens!

ICE can arrange a culinary extravaganza for you and your clients or friends. You'll learn secrets, get a chance to ask the questions you've always wanted to ask, and enjoy a once in a lifetime meal. You'll begin with passed hors d'oeuvres and end with a full service, sit-down lunch or dinner, including wine.



Chef Alexandra Guarneschelli
of Butter

Two Format Options

Hands on Cooking: You and your guests actually don aprons and work side by side with the chef.

Demonstration: Your group watches and listens while your chef cooks dinner right in front of you.

Minimum and maximum number of guests, prices and formats will vary from chef to chef. An ICE coordinator will work with you to customize your event.

WINE TASTING • BEER TASTING • MIXOLOGY

Our 2-hour wine tasting, beer tasting or mixology events begin with a bountiful cheese platter and an aperitif appropriate to your theme.

Wine or Beer Tastings **\$85 per person (based on an 18-person minimum)**

Your instructor will then invite you to sit down for a 90 minute tasting of selected wines or beers, focusing on how to evaluate for quality, taste and style. Eight varieties will be sampled and discussed.

Mixology Events **\$90 per person (based on a 14-person minimum)**

Our mixology events are perfect if you like to entertain and are looking to learn more about cocktail making and tasting. Following, a 90-minute hands on lesson focusing on the basics of mixology from the importance of using fresh juices, to how to make the perfect cocktail, to what tools to have on hand when setting up your bar at home. Your group will make and sample seven cocktails. Non-alcoholic variations can be provided.

ASK ABOUT OUR KID'S EVENTS, PRESS EVENTS, KITCHEN RENTALS AND PRIVATE DINING.

Our clients get the last word...

"Let me start by saying what a wonderful time we all had last night. Your facilities, presentation, professionalism, attention to detail and most importantly your fun, friendly staff made our experience at The Institute of Culinary Education one we will not soon forget."

—Renee Appelle, NBC Universal

"We had such a wonderful time learning how to slice and dice, reduce and simmer and properly squish raspberries! I know we'll be back next summer!"

—Lisa Soderberg, Winston & Strawn

"You guys are the best! I wanted to do something special with my friends for my 40th birthday. Having a cooking party was the best thing I could have done. I have friends from all stages of my life and it was amazing to have everybody come together—first working on the dishes together, then before long, laughing together. It was simply the best party any of us had ever attended!!! Thank you so much for making my day so special."

—Janice Kravette

Payment information: A 50% deposit is required to secure a date. We accept Visa, MasterCard, American Express, Diner's Club, or Discover Card. We do accept personal and corporate checks; however, a credit card is required to secure the date until the check arrives. Once the final numbers and costs are tallied a final invoice will be sent within 48hrs after your event.

Cancellation Policy: • All deposits are non-refundable. • Outside of 15 days of the party, client's deposit will be held on account or applied to a new date. • Between 8 and 14 days before the party, client will forfeit 50% of the deposit. The other 50% of the deposit will be held on account or applied to a new date. • Between 3 days and 7 days before the party, client will forfeit 50% of the guaranteed final number of participants (given to us one week before the event). At this time if necessary, the balance due will be automatically charged to the credit card that was originally used, or another check will be required. • 48 hours or less before the event will result in a charge of 75% of the guaranteed final number of participants (given to us one week before the event). At this time, the balance due will be automatically charged to the credit card that was originally used, or another check will be required.

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LOOKING TO ADD

Some Food to Your Tasting Event?

\$20 per person
ICE will serve a buffet of assorted sandwiches and a salad.

\$30 per person
ICE will provide a half an hour of hearty passed hors d'oeuvres. Please select three from our seasonal menu.

\$50 per person
ICE will serve a 2 course meal at the conclusion of your event. Please select 2 courses from our seasonal menu.

\$70 per person
ICE will provide a half an hour of hearty passed hors d'oeuvres upon arrival. At the conclusion of your event, ICE will serve a 2 course meal. Please select 3 hors d'oeuvres & 2 courses from our seasonal menu.

* Please note, adding food to your event will increase total event time. Prices are based on an 18- person minimum.