



## SPECIAL EVENT INFORMATION

**COOK** is a collaborative kitchen-classroom dedicated to Philadelphia's vibrant culinary community. The space features a state-of-the-art, fully equipped kitchen where guests discover, prepare and enjoy meals made by the Philadelphia area's established and up-and-coming masters of food and drink.

At COOK, we believe that at a great party, everyone gravitates towards the kitchen. We invite you and your guests into our dream kitchen for your next special event. A private event at COOK is a unique experience and we will work closely with you to ensure that you feel at home in our kitchen (without the dirty dishes!).

In order to hold the date of your event, COOK kindly requests that you review the event details and terms and conditions listed below and **remit the signed contract with a non-refundable, non-transferrable deposit within 48 hours of receipt** of this special event agreement. We will then work out all the details of your event. Unfortunately, without this signed contract or deposit, we are unable to hold dates due to our ongoing busy class schedule and deadlines.

### EVENT STYLE

**“Chef Dinner”**: Think of this as a dinner in your home where a private chef prepares a four-course meal for you and your guests. Guests are given a menu and notecards and will get to watch as the chef prepares the meal in front of them. While you are more than welcome to ask questions and learn a few new tricks, the focus is on creating a fun, social event for you and your guests.

Includes:

- Event space rental
- Four-course, personally selected menu
- One red and one white wine and non-alcoholic beverages
- Seating for 16 people around our kitchen island
- Event staffing (private chef, servers, cleanup)



**“Chef’s Lunch”:** COOK is also available for daytime events ending before 4pm. Very similar to the Chef’s Dinner option but during the day and half the cost!

Includes:

Event space rental

Three-course, personally selected menu

One red and one white wine and non-alcoholic beverages

Seating for 16 people around our kitchen island

Event staffing (private chef, servers, cleanup)

**“Open Stove”:** Are you an ace in the kitchen or a domestic goddess in the making? Rent out our kitchen for your dinner party and have free reign over our state-of-the-art kitchen. We will supply you with the space and staff. You supply the goods, wine, and the talent.

Includes:

- Event space rental
- Use of the prep kitchen and food storage areas on the day of your event
- Seating for 16 people around our kitchen island
- Event staffing (servers, set-up and clean-up)

## Event Upgrades

**Hands-On Lesson:** In this setting, the chef will guide you through the entire meal and provide step-by-step instructions as it is prepared. Guests will be given recipe cards, as well as cards for note-taking, to help you recreate the menu on your own. With this option, COOK will work closely with you to tailor a demonstration and menu that piques your interests.

**Pre-Event Reception:** With this option, you can start your event off on a social note with a standing cocktail reception. Encourage guests to mingle with three passed hors d’oeuvres or a decadent cheese and charcuterie station as well as a selection of house red, house white and house sparkling wine.

**Additional Guests:** COOK can accommodate up to 16 people around the kitchen for a seated, demonstration dinner. Additional tables and chairs can be brought in for a total of 6 additional seats for a total of 22 seated guests. For a standing-only cocktail affair, COOK is able to accommodate up to 25 guests. When weather permits, outdoor seating is also available.



### ***Custom Wine Selection***

A house red and house white wine pairing are included in the base event price. However, if you would like to customize your wine options, we have you covered. Upon selection of the menu, our in-house wine experts are at your disposal to help guide you to the best wine pairings for your event. Choose from our extensive wine list or if you have a favorite wine, we'll try our hardest to find it for you. Additional wines are priced per bottle and by consumption. Is BYO more your style? Bring your own bottles from your cellar! The corkage fee is \$30 per bottle.

### ***Guest Chefs***

If you have a specific Philadelphia chef in mind for your event or can't make it to their scheduled classes, this option is for you. While unfortunately, we have no control over the schedules of chefs from other restaurants, we will do our best to accommodate your request. Please note that any fees charged by the guest chef will be added to the price of the event.

### ***Additional Decor***

If your special event requires additional décor or ambiance (i.e. flowers), we can recommend some of our trusted friends to take care of this for you. However, any arrangements will need to be made directly by the guest and their chosen vendor. We at COOK try to stick to what we know.

**For additional information, pricing or to reserve a date, please contact COOK at 215.735.2665 or [info@audreyclairecook.com](mailto:info@audreyclairecook.com).**