



## PRIVATE EVENTS

*Let us show you why The Learning Kitchen is one of the most unique and fun private event venues in Greater Cincinnati. Our knowledgeable staff will work with you to design an event and class structure to pair with your corporate or social event. Our private events are available for groups up to 24 utilizing either hands-on or demonstration style cooking classes.*

### **Businesses and Organizations**

We offer a wide variety of solutions to put a new spark into your next team building event. A relaxing cooking class can be a fun offsite event. Or encourage a little friendly competition by hosting a secret ingredient challenge for your staff. Our goal is to bring your team together and inspire creativity and teamwork while working with food.

### **Individuals, Family and Friends**

Interactive parties bring everyone together and build memories that aren't soon forgotten. Whether you're planning a birthday party, baby or bridal shower, bachelor or bachelorette party, rehearsal dinner or a girls or guys night out with friends, cooking in the kitchen is always fun! We'll work with you to develop a custom menu and class style to suit your guests' tastes and cooking abilities. And we'll do all the clean-up!

### **Party Favors**

Offer your guests a gift to remember your event at The Learning Kitchen! Our staff can help you select products from our kitchen boutique that fit your taste and price range. If you book your event early enough, we can order personalized spatulas, spoons, recipe books, aprons, chef hats and more. If you are looking for something specific, let us know and we'll find it for you.

### **Adult Beverages**

The Learning Kitchen sells wine by the glass or bottle for purchase during your events Monday-Saturday. Our standard bar is stocked with house and premium red and white wine selections sold by the glass or bottle, along with a small number of craft beer selections. If you would like to provide pre-paid drink tickets for your guests instead of a cash bar, we can arrange for that to be included.

House Selections: \$5.50 per glass or \$20 per bottle

Premium Selections: \$8-9 per glass or \$30-35 per bottle

Craft Beer: \$5 each

Water is provided at no charge.

We ask that all guests consume alcoholic beverages responsibly. We will be happy to arrange transportation for anyone who cannot drive safely.

### **Choosing a Date and Menu for Your Event**

The Learning Kitchen's calendar of cooking classes is displayed two months at a time. Therefore, we encourage groups to book beyond our posted calendar to have the most availability of dates. If a posted class has no one registered, the date will be available for an event. Please contact us for availability.

Custom menus are created for each event, with pricing determined by the selections.

## Private Event Hands-on Cooking Class

**Great for:** Team-building, group of friends, family parties, adult birthday party, celebrations, rehearsal dinner, client outing, clubs and organizations or a dinner party.

**Pricing:**      **Daytime: Monday-Friday:** \$800 includes up to 8 guests, \$100 each additional guest.  
                 **Daytime: Saturday:** \$1000 includes up to 10 guests, \$100 each additional guest  
                 **Evening: Monday-Wednesday:** \$1325 includes up to 12 guests, \$100 each additional guest  
                 **Evening: Thursday, Friday and Saturday:** \$1700 includes up to 14 guests, \$100 each additional

**Maximum Guests:**    12 guests each cooking their entire meal at their own Cooktop  
                                 16 guests cooking with a partner and *sharing* a Cooktop  
                                 17-24 guests cooking in *teams* for the ultimate team building event

**Time:**                Two hours, additional time available at \$75 per-hour charge  
                             We ask that all evening events end by 9 pm

**Included:**          Professional cooking instruction and assistance during class  
                             Individual or team cooking stations, including induction cooktops, for your guests  
                             Full portion meal for each guest of all recipes prepared  
                             Infused water included; beer, wine, soft drinks and iced tea at an additional charge  
                             Copies of all recipes used during class

**Additional Items:** If you would like to add already prepared appetizers or desserts to your Private Event, take a look at our à la carte menu.

**Additional Costs:** \$15 per person for menus that include New York Strip Steaks or Filet Mignon

**Gratuuity:**        10% gratuity is automatically included in the price of your event.