



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 a house and premium red and white wine selection 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

The Learning Kitchen provides fruit-infused waters at no charge during all classes and private events.

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

Choosing a Date and Menu for Your Event

The Learning Kitchen's calendar of cooking classes is displayed two months at a time. Therefore, when choosing a date off the currently displayed calendar months, you may reserve any date that has no class scheduled or one which has zero reservations scheduled. We encourage groups to book beyond our posted calendar to have the most availability of dates. Custom menus are created for each event, with pricing determined by the selections.

Private Evening Hands-on Cooking Class

Maximum Guests: 12 for Individual Stations or 16 working in Teams of Two

Minimum Guests: Monday-Thursday: 10 guests

Friday and Saturday: 16 guests working in Teams of Two

Time: Two hours, additional time available on a 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

Copies of all recipes used during class

Cost: Monday thru Thursday: \$75. per guest

Friday and Saturday: \$80. per guests

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

Private Daytime Hands-on Cooking Class

Maximum Guests: 12 for Individual Stations or 16 to work in Teams

Minimum Guests: 8 guests Monday-Friday, 10 guests Saturday

Time: Two hours, additional time available on a per-hour charge. A daytime event is defined by any event that is completed by 2:30 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

Copies of all recipes used during class

Cost: \$65 per person, unless indicated by menu selections

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

Secret Ingredient Cooking Competition

Maximum Guests: 24

Maximum Competing Chefs: Up to 5 individual competitors, or 5 teams of two.

Additional Guests: A total of 24 guests, including competitors and judges, can be accommodated. One to four of your guests may serve as judges and additional guests can observe the competition.

Menu: Three Secret Ingredients used by competitors to make one plated dish for the judges in 45 minutes. These dishes are tasted and rated by the judges. The competitors will also have a full pantry from which to choose additional ingredients. The competition event does not include a full meal like our regular classes. We will provide three appetizers for your group to enjoy during the competition.

Total time: Two hours

Included: Three prepared appetizers for all guests

Professional Chef on-site to provide instruction and guidance to competitors

Infused water included

This event can be structured to be as competitive as your group would like. The secret ingredients will dictate the level of difficulty and we are happy to assist in choosing the right level for your group.

Cost: Monday thru Thursday: \$900, for up to 5 competitors (one or two-person teams); \$25. per additional guest

Friday and Saturday: \$1200 for up to 5 competitors (one or two-person teams); \$25. per additional guest

Great for: Team-building, group of friends, family parties, adult birthday party, celebrations, clubs and organizations.