

COOKING PARTIES

Our cooking parties bring people together in the kitchen! Whether your goal is to entertain VIP clients, host a unique gathering for friends or family, or show your appreciation for your valued employees, Art & Soul offers the perfect venue for your next event.



PRIVATE COOKING PARTIES INCLUDE:

- 1.5 hours minimum hands-on cooking instruction
- Multi-course menu
- Kitchen rental
- Copies of all class recipes
- Friendly and efficient staff
- Set up + clean up
- 10% retail discount (restrictions may apply)
- Available Extras: Pre-party appetizers, allergy substitutions, additional time, & corkage fees (additional cost will apply)

STEP ONE:

Fill out a private party inquiry form. Available in store and online at www.lincolnantandsoul.com/private-parties.

STEP TWO:

An event coordinator will contact you to discuss plans and available dates and times.

STEP THREE:

Let your event coordinator know you are ready to move forward with your event and you will receive a proposal for menus and other options, as well as a contract with finalized details. A down payment and signed contract must be returned within three days to reserve your preferred date and time.

STEP FOUR:

Finalize details with your event coordinator, with menu, guest count and other details at least 14 days prior to your event.

ADULT COOKING PARTY OPTIONS:

PACKAGE 1: Table for Two - \$400 for up to two people

Great for anniversaries or a fun & unique date night! This intimate event provides provides hands-on 2 hour private cooking instruction session for two people, complete with a custom menu.

Duration: 2 hours | Minimum and maximum of 2 guests

- *Choose a custom menu that includes a starter, entree with a side, and a dessert*
- *Choose a premium cut of beef or seafood option for additional cost (dependent on market price)*
- *Upgrade with pre-party appetizer(s), specialty cocktail for you & your guest, or a wine, beer or whiskey pairing for an additional cost*

PACKAGE 2: Small Plates Party - \$65 per person

Looking for a larger group and a more budget-friendly option? This package is perfect for bachelorette parties, bridal showers, & gourmet groups! During this 2 hour cooking event, students will learn to make your choice of 3 appetizers or desserts. All people attending the event are considered students.

Duration: 2 hours | Minimum of 10 and maximum of 16 guests

- *Choose a custom menu that includes 3 appetizers or desserts*
- *Upgrade with pre-party appetizers, specialty cocktail for your guests, or a wine, beer or whiskey pairing for an additional cost*

PACKAGE 3: Three Course Meal Party - \$75/person

Our most popular option, this party includes hands-on instruction on how to prepare a full meal from start to finish! Great for birthdays, holiday parties, couples night, and work outings!

Duration: 2-3 hours | Minimum of 8 and maximum of 16 guests (all people attending event are considered students)

- *Choose a custom menu that includes a starter, entree with a side, and a dessert*
- *Choose a premium cut of beef or seafood option for an additional cost (dependent on market price)*
- *Upgrade with pre-party appetizers, specialty cocktail for your guests, or a wine, beer or whiskey pairing for an additional cost*

PACKAGE 4: Competitive Battle of the Bites Party - \$85/person

The ultimate team-building event or family fun outing, our competitive cooking party is designed to inspire creativity and encourage a little friendly competition! This event will start off with a half hour of mingling with a pre-party appetizer of your choice ready upon your guests' arrival. Next, your group will split into teams and begin the cooking portion of the event. Each team is encouraged to strategize in order to execute creative, beautiful, & delicious dishes! Each team will produce their own plates as well as make a plate for the chef judge to grade. Teams will be graded on the following categories: teamwork, flavor, plating & presentation, and cleanliness of workstation.

Duration: 3 hours | Minimum of 8 and maximum of 16 guests (all people attending event are considered students)

- *Choose a custom menus will include a pre-party appetizer (made ahead by your chef), 1 entree with a side, and 1 dessert.*
- *Choose a premium cut of beef or seafood option for an additional cost (dependent on market price)*
- *Upgrade with a specialty cocktail for your guests, or a wine, beer or whiskey pairing for an additional cost*