

We can't wait to cook with you!

Our private parties include a 2.5 hour private gathering in our kitchen, a complementary house made cocktail (or beer or wine) with a snack to start, a short hands on cooking activity guided by our chef followed by a beautiful handmade dinner.

Let's turn up the music, and mix 'n mingle!

Menus:

ONE

Warm Focaccia, Olive Oil
Spinach Salad, Almonds, Citrus Vinaigrette
Slow Roasted Beef Brisket, Onion & Garlic Jus, Smashed Potatoes
Charred Roasted Carrots, Browned Butter
Midnight Chocolate Cake with Whipped Cream

TWO

Garlic Prawns with Aioli Classic Italian Chopped Salad Tortellini with San Marzano Tomato Sauce - hands on activity Herb Pesto Chicken Mini Cheesecake Jars, Lemon Curd

THREE

Seasonal Bruschetta
Arugula, White wine vinaigrette
Stuffed Porchetta Tenderloin, Fresh Herbs
Saffron Risotto, Roasted Red Peppers (hands on activity)
Warm Fruit Crisp, Homemade Vanilla Ice Cream

Pricing:

\$500 private event fee plus \$85 per person plus gst Guest count confirmed one week prior Additional alcoholic beverages for purchase Additional time \$100/hour \$100 non-refundable deposit to confirm reservation etransfer: selena@thecookingroom.com