



Parties That Cook® Team-Building Events & Culinary Parties at Catalyst Ranch

Parties That Cook® is the premier culinary event company where *every guest is a chef!*

You'll enjoy Cooking Class Parties that offer a perfect blend of:

- Team camaraderie**
- Entertainment**
- Hands-on cooking**
- Delicious gourmet food**
- Culinary education**
- Celebratory group dining**

You and your guests will enjoy a memorable and seamless occasion – thanks to Parties That Cook's **ten years of experience** staging cooking parties for corporate and individual clients.

Whether your group includes avid cooks or novices, our **talented chefs** will engage and inspire every guest with lively, informative cooking instruction throughout the event.

The Format

Guests prepare a fantastic spread of tantalizing appetizers, gourmet sandwiches, sumptuous salads, flavorful pastas, plus a decadent dessert, during this lighthearted event full of kitchen camaraderie. After the cooking is finished, guests are invited to relax and enjoy the delicious fruits of their labor. A variety of gourmet bites with big flavor makes for a scrumptious meal.

"We're a very competitive team, so our cooking event was the perfect opportunity to get to know each other better instead of doing it over a stuffy sit-down dinner."






- Sarah Parkington, MTV Networks



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TEL 1. 888. 907. COOK (2665)



How It Works

-  **WELCOME.** As soon as guests arrive, they are greeted with the beverage of your choice, hors d'œuvres and upbeat music. During the first half hour, guests have an opportunity to nosh, mingle and meet the chefs. We will play music personalized to your group's taste.
-  **INTERACTIVE DEMO.** Once guests have gathered, your Lead Chef builds anticipation for cooking with a lively, interactive demonstration guaranteed to engage your guests with useful cooking tips and techniques. Have you always wanted to chop an onion without shedding a tear? You will soon learn the answer to this question and many others!
-  **COOKING.** Instructions for the event presented by the chefs, then guests will put on aprons and spend 45 minutes to 1-hour cooking. Lead and sous chefs will provide hands-on cooking instruction throughout the cooking period.
-  **DINING.** Once the cooking is finished, guests are invited to relax and enjoy the delicious fruits of their labor – a fantastic buffet of gourmet dishes.
-  **CONCLUSION.** At the end of the event, your guests will be completely satiated and thankful for a day of food-filled memories, camaraderie, and newly acquired cooking skills. Recipes and photos from the event are emailed to your group within 24 hours.

We Make It Easy

All you have to do is show up! Parties That Cook provides all of the cooking equipment, recipes, ingredients, music, set-up, cooking instruction and guidance, food service and clean-up. We will arrange for a kitchen rental if you need it. For special place settings, decorations, linens, tables or chair rentals, count on us to arrange party rentals and deliveries!

We're also happy to offer additional services for your party:

- **Wine Pairing or Wine Tasting Education**
- **Recipe Card Decks**
- **Floral Arrangements**
- **Artisanal Chocolate Boxes**
- **Commemorative Aprons and Toques**
- **Sparkling Water and Soda**

"Professionalism and excellent customer service from start to finish. The process of organizing the event went so smoothly, it made my job much easier. Everyone I've worked with at Parties that Cook was professional, helpful and courteous. "

- Sheila Remolar, Sun Microsystems





Innovative, Mouth-Watering Menus

Our menus highlight seasonal ingredients, and are designed to suit every palate and celebration. We always use the freshest ingredients sourced from local farmers and artisans. Our recipes have an international spin with a focus on the latest culinary techniques as well as a few traditional classics. We infuse fundamental knowledge of cooking methods, while imparting clever cooking tips along the way. We are happy to accommodate dietary restrictions. Please feel free to peruse the attached seasonal menu, and let us know your preference.

Event Pricing

STANDARD <i>All dates except holiday season noted</i>	HOLIDAY <i>November 30th through December 23rd, 2009</i>
\$95/person	\$105/person
\$1,900 party minimum	\$2,100 party minimum

Bon Appétit!

We are excited to begin this culinary adventure with you! For more details or to schedule an event, call us at **1-888-907-COOK (2665)** or email info@PartiesThatCook.com.

Visit www.PartiesThatCook.com to browse event photos, client testimonials, press coverage, party locations, and learn information about our services. We look forward to speaking with you soon to coordinate your event!

Parties That Cook® | *Our mission is to inspire camaraderie, conviviality and culinary confidence in our clients.*



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