



CHEF DARIN'S

KITCHENTABLE

HANDS-ON COOKING CLASSES



2514 Abercorn St., Suite 140

Savannah, GA 31401

(912) 662-6882

www.chefdarin.com

Private Group Experiences

**Whether your guests are at home in front of the stove,
or only use the kitchen for plating their take-out orders, it's no problem...
Chef Darin has built a career on making amateur chefs comfortable in the kitchen!**

Food and cooking both naturally bring people together. The camaraderie that is enjoyed and developed while preparing a meal as a group lasts far beyond the timeframe of the actual experience.

When people are brought together to focus on a shared challenge they often produce more and better ideas. Team-building experiences can help teams develop rapport and better understanding, tolerance, and overall improve the work environment.

If you're looking for a fun and unique group experience, whether it's for team-building purposes or a social activity, gather your friends and colleagues for a private group experience at Chef Darin's Kitchen Table. Depending on the group size, we have an array of flavor-filled options that will encourage teamwork, inspire creativity and whet the appetite!

Bachelorette Parties

Rehearsal Dinners

Supper Club Events

Client Appreciation

Teambuilding/bonding/mixing

Annual/Bi-Annual Meetings

Employee Recognition

Holiday Parties



All private events include coffee, water, and iced tea as beverages during the event and meal.

- Wine may be served during the meal and is billed based on consumption.
- \$20/bottle corkage fee when bringing your own wine.
- 20% service charge will be added to private class bookings.
- 7% sales tax on merchandise, wine, and service charge will be applied when applicable.

See Reverse for Private Group Experiences



Fully Guided Hands-On

Group size: 8-20 (This format can be scheduled for groups of less than 8 but a minimum charge of 8 guests will apply)

Length of time: About 3 1/2 hours, including time to eat.

Chef Darin leads you and your guests through the preparation of the menu which has been developed around an ethnic or regional cuisine, seasonal menu, or technique driven topic. Depending on the menu, the items may be plated individually or presented buffet style for you to enjoy at the conclusion of the experience. Aprons for in-class use will be provided but are not included. Logo aprons may be added as a take-home gift for your guests. All guests will receive a copy of the recipes prepared in class.

Starting at \$75/person

Interactive Demonstration

Group size: 12-40

Length of time: typically about 2 1/2 hours, including time to eat. Variable depending on size of group. Time frame may be adjusted, depending on menu and available time.

Designed for larger groups, interactive demonstration classes allow large groups to fully benefit from the technique and ingredient discussion while learning how the entire menu is prepared. Group members will be invited to participate in the preparation. The number of participants possible will depend on the menu selected and size of group. While not everyone in a larger group will be able to participate in the preparations, we will prepare the menu to serve the entire group. All guests will receive a copy of the recipes prepared in class.

\$70/person



Low Country Group Cook Along

Group size: 18-40

Length of time: About 3 – 3 1/2 hours, including time to eat

This large group format class provides hands-on experience for all guests in preparing one or two of the overall menu items as they enjoy our regional cuisine. Guests will be divided into workgroups and a brief overview of the historical and cultural influences of Low Country cuisine will be provided. We will provide an overview of knife skills and explanation of key techniques for each menu item. After the overview, each team will roll up their sleeves to prepare their respective menu items. The completed low country feast will then be served buffet style.

*Logo apron is included as a take-away memento for your guests.

18-40 Guests: \$135/person



Culinary Challenge

Group size: 18-50

Available as: Complete Meal, Hors d'oeuvres, or Dessert

Length of time: About 2 1/2 – 3 hours, including time to eat

Make a change from the typical team-building experience and challenge your co-workers to flex their creative muscles and band together to create a flavorful eye-appealing menu with no recipes! Your team may work together every day, but do they cook together? Immersing the team in a new environment with a common challenge is a great way to learn to depend on one another. Patterned after the famous “mystery basket” test often given to chefs to determine their skills, your group will be divided into teams that will each be responsible for various components of the menu. After a brief overview of knife skills, the teams will randomly select a mystery bag and a technique card. They must use some of each item in the bag, plus anything they want from the common pantry, incorporate the cooking technique somewhere in the dish, and do so within 1.25 hours with no recipes! Includes bruschetta preparation during the knife skills introduction.

*Logo apron is included as a take-away memento for your guests.

\$165/person

