



## PRIVATE COOKING PARTIES AND TEAMBUILDING EVENTS: FREQUENTLY ASKED QUESTIONS

REV. MAY 2011

### GENERAL

#### Where are you located?

We are at 40 West 39th street, Second and Third Floors, New York NY 10018, between 5th and 6th avenues (just around the corner from Lord and Taylor).

#### What size group do you accommodate for a private party?

12 to 150 people

#### What if my group is less than 12 people?

You can have less than 12 guests but you pay for a minimum of 12 guests.

#### What is the cost per person?

The cost is \$135 per person plus a 20% gratuity – which comes out to \$162 per person. Thus for a group of 12 people (our minimum event size) the cost is \$1,944 all inclusive.

#### Does this include wine?

Yes, this includes half a bottle of house wine per person.

#### Does this include aprons?

Our Rustico Cooking embroidered aprons are not included in that price, but they can be purchased at a discount (\$15 per apron) when 8 aprons or more are purchased (regular price is \$20 per apron).

#### Are there any other charges?

Nope. There are no room rental fees, room setup charges, or hidden fees of any types. All fees are included in the quoted price.

#### Where can I find the menus?

The menus are at [www.rusticocooking.com/cookingparties.htm#menus](http://www.rusticocooking.com/cookingparties.htm#menus). You are free to mix and match (appetizer from one menu, main course from another etc...)

#### There is a vegetarian in our group; do we have to choose a vegetarian menu?

We can accommodate vegetarians and people with food restrictions due to allergies or religious reasons; for these individuals we replace the main course with a vegetarian course. If possible, please let us to know the number of vegetarians and people with food restrictions in advance.

#### What if I can't choose between main courses, can I order two different ones?

Yes, you can, for an additional \$20 per person plus gratuity.

#### Do you offer Iron Chef style competitions?

Yes we do...for group sizes of up to 20 people total. There is a \$25 supplement plus gratuity per person. An array of ingredients will be laid out in the kitchen (meats, seafood, fish, cheeses, vegetables, herbs, grains, pasta, and so on) . You will break up into teams and each team has 5 minutes to select ingredients and brainstorm about their menu.

Each team has 40 minutes to prepare a composed appetizer plate from the ingredients. Each team will prepare sufficient sample portions for a buffet, so all guests can taste each of the teams' creation, as well as a single presentation plate for the judges.

### EVENTS

#### Can you describe a typical event?

Our events are 3 hours long. It all starts with a 20 minute reception with bite-size appetizers and wine, so you can mingle and socialize. Our chefs then go over basic hygiene and safety rules and describe the menu that will be prepared. You will then go into the kitchen, where you will cook a full three-course meal under the guidance of our skilled and friendly chefs. All cooking is hands-on and, if you have a group of 15 people or more, you will be split into smaller groups. In all, your group will prepare 5 dishes: one appetizer, one main course, two side dishes, and one dessert. Not everyone will cook all 5 dishes on your menu, as cooking will be split among groups. The cooking portion lasts about 1 hour. After the cooking is over, we serve the meal in three courses: appetizer, followed by the main course and two side dishes, followed by the dessert.

#### Is there a difference between daytime and evening events?

There is no difference: the menus, the format and the pricing are identical.

#### Is there a difference between private cooking parties and teambuilding events?

These are exactly the same; typically team-building events are for corporations that want to entertain clients, celebrate departmental milestones etc...whereas cooking parties are usually for groups of friends and family – birthday parties, bachelorette parties, etc...

### **How is teambuilding implemented?**

Our teambuilding is transparent, in the sense that we do not emphasize, or even mention the term “teambuilding” during events. In our opinion, this keeps the event fun and spontaneous. As people cook in groups around a kitchen table, a team spirit spontaneously emerges. It also helps colleagues see one another in a new light and reinforces bonds.

### **What is the difference between a private party and a cooking class?**

In the private party the entire location is reserved for your group alone and you determine the menu, date, and time of your event. There are also more perks to a cooking party - wine is served at the beginning during the reception, more dishes are prepared, and we serve you the food during the dinner portion. Cooking classes are open to the public and the menu, date, and time are determined in advance by us.

### **I am entertaining very important clients and I want to go all out – what are some extras to add more pizzazz to the event?**

Glad you asked... You can add several things:

- Wine tasting & premium wine selection
- Prosecco reception, with or without premium finger foods
- *The Italian Grill* cookbook by Micol Negrin
- Rustico Cooking Embroidered Aprons
- Professionally rendered DVD video of your cooking event
- Chocolate and wine tasting

### **Can we reserve the space for an extra hour or two prior to the event, to hold a meeting?**

Yes you can, for an additional charge of \$30 per hour plus gratuity per guest.

### **Do you have audio-visual equipment if we want to do a presentation?**

We have a flat panel TV that can be used for presentations on DVD, or from a laptop or other devices equipped with a VGA output port. The fee is \$200 plus gratuity.

## **BOOKING**

### **How long in advance do I have to book the event?**

It depends on availability, but we recommend one to two months in advance to be sure that the date you want is available.

### **How do I make a reservation?**

In order to make a reservation for a particular date and time, we take a reservation deposit by credit card at the time of booking. For groups of 24 people or less, the deposit is \$1,944. This covers you for up to 12 people. For groups of 25 people or more, the deposit is half of the estimated party cost.

### **What is your cancellation policy?**

Once you make the reservation deposit for an event to be held at a specific date and time, we will be refusing other parties for that same date and time. The deposit (and/or final payment) you have made will not be refundable or transferable towards another date. In other words, we cannot refund or credit you should you have to change the date of your event for any reason. If we have to cancel an event for any reason, all monies paid to us will be fully reimbursed to you. As of the time of this writing (April 2011), we have run close to 4,000 private parties and we have never had to cancel any party.

### **Can I visit the space before booking?**

Absolutely, but you must make an appointment with us – since we are usually running events. Please call us at (917) 602-1519 or email at micol@rusticocooking.com to schedule a visit.

### **Can you put a date on hold without a deposit?**

Yes, we can put a date on soft hold for your group. Without a deposit, we can hold only one date per group, and we can hold it for 24 hours. If within that 24-hour hold period, we get a request for the same date by another group that is ready to pay the deposit, we will contact you and give you the option of booking the party at that time, by paying the reservation deposit first.

## **WINE**

### **Does the price include wine?**

The price includes half a bottle of house wine per person (about 3 ½ glasses). This includes one red (typically Montepulciano d’Abruzzo) and one white (typically Trebbiano d’Abruzzo).

### **What if we want more wine?**

You can request additional bottles – we will charge you at the end of the party (\$35 per magnum – equivalent to two regular bottles).

### **How do wine tastings work?**

For a wine tasting, we invite our charismatic wine speaker for a flat fee of \$350 plus gratuity. In addition, you will enjoy an expanded wine selection. Standard events include 2 house wines; wine tasting events include 8 wines. The expanded wine selection starts at \$20 per person plus gratuity (you determine the budget). The wines are paired with your menu by our Wine Director. Half of the wines will be tasted on their own during a stand-alone wine tasting: our wine speaker will introduce the wines and explain their different characteristics. The other half will be paired with the dinner portion and introduced by our wine speaker as well.

### **Can we get an expanded wine selection without a wine speaker?**

Yes, we can upgrade the standard wine selection to an expanded wine selection. This option starts at \$20 per person plus gratuity, and includes 6 wines paired with your menu by our Wine Director.