

Cooking is an Art. We Make it a Party.



Private Cooking Parties

for corporate events & social celebrations

bespoke|cuisine

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The Ideal Venue for Private Culinary Events

We believe that creating a delicious meal is the best way to bring people together. Bespoke's **Cooking Parties** combine a hands-on cooking experience in a working commercial kitchen with a pampered seated dinner in a cozy private dining room. It's an interactive gourmet experience that will have guests talking for months to come!

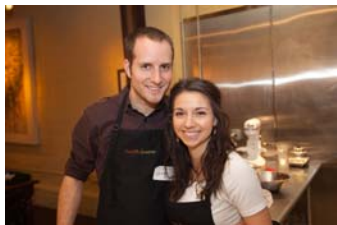


CORPORATE EVENTS

Cooking parties are a great way to celebrate achievements, foster team work, enhance communication, entertain clients, or simply enjoy time together. It's all about delicious food and lively interaction, and we strive to help you achieve your specific objectives for the cooking party event. Just want to have fun? No problem. Looking for a competitive aspect that encourages friendly competition and inspires creativity? We do that, too. We can easily tailor the experience to your desired level of activity.

Our years of executive experience in the corporate world gives us a great understanding of what you need to make your event successful - for the organization as well as the attendees. We've helped hundreds of corporate groups create cooking parties for:

- > **Client Entertaining** - Something different than the restaurant routine. You get the delicious meal - and the chance to let clients really get to know each other.
- > **Sales Events** - Bring your sales team together in an environment of real fun and interaction. Food is a great medium for exploring collaboration and cooperation.
- > **Employee Appreciation & Celebrating Achievements** - Gifts and great, but so are experiences. A group cooking party lets you thank everyone in a way that they'll really remember.
- > **Networking** - People are willing to splurge on events that offer such a great mix of food and fun. We'll supply plenty of opportunity for interaction and make sure everyone gets talking.
- > **Executive Events** - Tired of the board room? Come to Bespoke and enjoy total pampered privacy while interacting over the meal preparation and relaxing over dinner.
- > **Holiday Parties** - Plan to cook and party in our festively decorated space and you'll see why clients come back to celebrate year after year.
- > **Meetings of All Kinds** - We offer many amenities for corporate meetings including A/V and on-premise catering. Plan for a day at Bespoke, then cap it off with a team-building cooking party.



SOCIAL EVENTS

We've got the place to help you celebrate. Cooking Parties are the perfect balance of "cooking" and "party" - part gourmet cooking lesson where the learning is tailored to your desired level of activity, and part dinner party where you have time to dine and celebrate in a totally private environment - guests say it's so cozy it's like coming to someone's home. Bespoke Cuisine's cooking parties are the perfect

way to celebrate - or just enjoy some time together with family and friends - all with a culinary twist. We'll help you plan a unique and spectacular event. Cooking parties are perfect for:

- > **Showers, Bachelorette Parties & Rehearsal Dinners** - a cooking party is a great option for any of the festivities surrounding the big day.
- > **Birthdays & Anniversaries** - Celebrate life's milestones with a gourmet experience that will wow your guests. You'll have the chance to mix and mingle in a truly unique way.
- > **Reunions & Family Gatherings** - Popular especially at holiday times, a cooking party is a great way to bring people together - where no one has to argue over the cleanup!
- > **Holiday Parties & Dinners** - Make the holidays special for family, friends, or colleagues. Treat them to a party they won't forget.
- > **Girls' or Couples' Night Out** - Yes you could get together at the latest hot spot. But why not have a delicious dinner AND learn a new menu. Get the group together for some culinary fun, and we'll even help you find local hot spots where you can keep the party going.



"MIX IT UP" EVENTS - WE PLAN THE MENU, YOU JOIN THE PARTY MONTHLY COOKING PARTIES - SINGLES, COUPLES & SMALL GROUPS WELCOME!

Meet fellow foodies, learn to create a fabulous meal, and enjoy a communal-style dinner - all at Bespoke's Restaurant Row location. The twice-monthly events feature a variety of menus - from Cajun to Classic Comfort Foods - with many planned around sporting and entertainment events where we cook while watching the action on our flatscreen TVs. Mix It Up events are \$80 per person (\$60 each for two or more), and our website has the up-to-date schedule and information about any special promotions.



WHAT HAPPENS AT A COOKING PARTY?

After arriving, getting a glass of wine and enjoying a complimentary cheeses, the event is kicked off by our lead chef who gives guests an overview of the fun to come. Then it's into the kitchen to create the meal.

Our friendly and experienced chefs lead groups through the preparation, but it's totally hands-on for guests because we believe the learning (and the fun!) is in the doing. After the lesson, participants retreat into the dining room to relax and enjoy the meal they created.

All through the lesson and meal, the team imparts tips, facts and guidance about the food, methods and preparations used. It's a fantastic opportunity to ask the experts! And we can make the event extra special with wine pairing suggestions, wine tastings, competition, and more.



COOKING PARTY FAQs - THE DETAILS

HOW MUCH DOES IT COST? Private cooking parties (social or corporate): \$85 per person (\$75 for lunch events), not including food tax or gratuity. BYOB.

WHAT'S INCLUDED? Professional instruction, multi-course meal, recipe packet, and soft drinks. Pricing for customized menus, including those involving a competition aspect may be higher. Price does not include food tax or gratuities. A 50% deposit is required to secure the event. We also have add-on options (see below).

HOW DO I PICK THE MENU? Refer to the menu section for a listing of nearly 20 menus - go with our suggestions or mix-and-match to your taste.

WHAT'S THE MINIMUM? Minimum: 15 persons (20pp in December); Maximum: 35 persons (up to 40 persons with all-appetizer menu only).

WHAT ARE THE TIMES? Cooking Parties are held anytime in the afternoon or evening, based on availability. Parties usually start at 6:30pm and end at 10:00pm.

WHAT SHOULD WE WEAR? We suggest wearing comfortable clothing and flat, closed-toed shoes. Aprons are provided to wear while cooking.

WHAT ABOUT THE BOOZE? We are BYOB, and are happy to suggest wines, beers or other drinks. Binny's, Randolph Wine Cellars and Kafka Wine Co. are vendors who will deliver your order to Bespoke so we can have your bar set up on arrival. If you plan to serve any beverages beyond beers or wines (i.e. mixed drinks) or if your event is 25 or more guests, a Bespoke bartender will be added at a \$100 flat-rate (not including gratuity).

OPTIONS & EXTRAS: Let us help you make the event some really special and let us make it as easy for you as possible. We can help with: mini spice-kit favors, personalized aprons, culinary themed goodie bags, fun foodie prizes (for competition events), floral/decor, transportation, hotel recommendations and more. Just let us know what you need!



WHY CHOOSE BESPOKE CUISINE?

What makes Bespoke Cuisine's **Cooking Parties** the best in town? Here's some of what we hear:

> **Excellent Chefs & Staff** - Our chefs are friendly, outgoing, and knowledgeable, with experience in a wide variety of culinary settings - from four star restaurants to local haunts. They'll make sure your guests feel right at home, have all the tools and support they need, are learning and interacting, and most importantly, having fun!

> **Intimate & Totally Private** - Bespoke Cuisine's open kitchen and dining room location has all the amenities you need for a great event. Our working commercial kitchen gives guests a glimpse into the "back of the house" while providing a spacious and relaxed atmosphere for the cooking and partying. Our dining room/event space is intimate and with an urban edge. Best of all, our space is all yours for the night - total exclusivity that's like having your own place on Restaurant Row. In warm weather, our doors open onto Randolph St. for a wonderful city dining experience. And, no retail product sales means your guests don't get the hard-sell - just lots of fun.

> **Convenient Location & Parking** - Our West Loop location is convenient to the heart of the city and to major expressways. Located in the thriving West Loop dining-warehouse-gallery district, Bespoke is close enough to downtown to be convenient, and far enough from the Loop to offer free street parking. And valeting at one of our neighbor restaurants is always an option.

> **BYOB & No Corkage Fee** - Save money by buying your own alcoholic beverages. We provide a complete bar setup with soft drinks and garnishes. You bring your own liquor or let us put you in touch with our Binny's party planner who will assist you with a beverage order that can be delivered to Bespoke. Your bar will be ready to go when you and your guests arrive!



ALSO BY BESPOKE CUISINE: UPSCALE CATERING YOUR LOCATION OR OURS

As one of the city's top boutique caterers (we were voted the best in Chicago in 2007 by Citysearch editors!), Bespoke's food is distinctive and delicious, and our service is impeccable. We create events that have clients coming back again and again. We offer upmarket catering for up to 300 guests at your location or at our intimate event space in the West Loop. Guests who come to Bespoke Cuisine enjoy all the convenience of a restaurant or bar, but with the exclusivity of having the place all to themselves. We accommodate up to 75 (40 seated).

Whether at your place or ours, we love creating unique events for discriminating clients - from swanky cocktail parties to lavish dinners. After all, Bespoke means "made to order" - so let us show you how our truly customized approach is the answer for your next catered celebration. Visit our website for possible menus, venue possibilities, suggested bar setup information and more!

MENUS

Choose from the menus below or from any of our Mix it Up cooking party menus. You are free to mix and match between menus. Many items can be altered to suit vegetarian restrictions. All guests prepare the same menu; substitutions for less than the whole group are not allowed. Custom menus are available. Soft drinks included.

ALL ABOUT BOURBON

Appetizers: Wild mushroom & bourbon-glazed shallot ragu on toasted crostini AND Bourbon-marinated grilled chicken skewers with a spicy bourbon mustard sauce

Salad: Mixed greens with oven-roasted root vegetables and bourbon vinaigrette

Entrée/Sides: Bourbon & cider-brined grilled boneless pork chops accompanied by pecan-bourbon smashed sweet potatoes

Dessert: Individual bourbon chocolate bread puddings

AMERICAN

Appetizers: Spring pea soup shots AND Stone ground mustard grilled baby lamb chops

Salad: Mixed spring greens with dilled green beans and crumbled goat cheese, Green Goddess dressing

Entree: Seared wild salmon with baby carrot -spring onion quinoa

Dessert: Rhubarb crumbles with vanilla ice cream

ASIAN GRILLING

Appetizers: Mango-shrimp wontons AND Spicy sriracha chicken wings

Entree: Ginger-hoisin salmon burgers with wasabi mayo

Sides: Asian pear slaw AND Edamame rice salad

Dessert: Grilled seasonal fruit parfaits with lemongrass cream and fresh mint

BACKYARD BBQ

Appetizers: Watermelon gazpacho soup shots AND Grilled tomato & cheese stacks

Salad: Cabbage & tomato slaw with sherry vinaigrette

Entrée/Sides: Beer brined grilled pork tenderloin with green-bean succotash and sautéed red swiss chard

Dessert: Spiced plum shortcakes

BACKYARD BBQ 2

Appetizers: Almond filled bacon wrapped dates AND Caprese skewers with fresh melon & mozzarella with balsamic drizzle

Salad: Napa cabbage and snap pea salad

Entrée/Sides: Grilled chicken with coffee-bourbon BBQ sauce and summer grilled sweet corn with chipotle butter

Dessert: Peach & blackberry shortcakes

CAJUN

Appetizers: Savory beignets AND BBQ shrimp

Salad: Creole coleslaw

Entrée/Sides: Shrimp, chicken & andouille sausage jambalaya with red beans & rice

Dessert: Individual bourbon pecan pies

COMFORT FOOD

Appetizers: Wild mushroom & goat cheese crostini
AND Mini mac and cheese cups

Salad: Spinach salad with smoked bacon, apples and blue cheese

Entrée/Sides: Bourbon-glazed pork tenderloin with caramelized fennel & onions with yukon gold mashed potatoes

Dessert: Sweet Cherry cobblers

FALL/WINTER APPETIZERS

Stilton & cranberry tartlets

Shiitake mushrooms in wonton

Beef tenderloin skewers with cognac-mustard dipping sauce

Smoked salmon salad on toasted brioche

Prosciutto-wrapped asparagus in puff pastry

Almond-filled bacon-wrapped dates

Olive-parmesan crostini

Spicy mini turkey burgers

Dessert selection

FRENCH

Appetizers: Gougeres AND Caramelized onion-blue cheese tartlets

Salad: Asparagus, fennel & heart of palm salad

Entree: Tarragon chicken with mustard cream accompanied by mascarpone-chive mashed potatoes & sauteed haricots vert

Dessert: Individual chocolate souffles

FRENCH BISTRO

Appetizers: Goat-cheese & olive gratin on toasted baguette AND Onion soup sips with crouton garnish

Salad: Mesclun greens with fresh vinaigrette and parmesan tuiles *(continued >>)*

Entree: Pan-seared hangar steak with fleur-de-sel fingerling potatoes and provencal-roasted tomatoes

Dessert: Warm-centered truffle chocolate cakes with vanilla bean ice cream and raspberry coulis

HOLIDAY

Appetizers: Smoked salmon on toasted brioche with caper-dill sauce AND Stilton & cranberry tartlets

Salad: Mixed greens with shaved pears, dried figs & goat cheese with shallot-herb vinaigrette

Entree: Seared beef tenderloin with pomegranate-pinot noir reduction with celery-root puree and garlic-shallot green beans

Dessert: Individual pumpkin bread puddings

HOLIDAY APPETIZERS

Parsnip and apple soup sips

Pear & blue cheese fritters

Pomegranate-walnut chicken skewers

Spicy smoked mozzarella meatballs

Crispy prosciutto & pear cups

Smoked trout & green apple salad on brioche

Stilton & cranberry tartlets

Wild mushroom, crispy shallot & parmesan crostini

Dessert selection

ITALIAN

Appetizers: Olive crostini AND Prosciutto-wrapped asparagus in puff pastry

Salad: Ceasar salad with crispy pancetta and roasted tomatoes, freshly made classic dressing

Entrée: Sicilian chicken with parmesan pasta

Dessert: Almond bread pudding cakes with chocolate sauce and toasted almonds

MEXICAN

Appetizers: Fresh guacamole AND Grilled shrimp skewers

Salad: Jicama & citrus salad with freshly made lime-cilantro vinaigrette

Entree: Tequila-lime chicken & carne asada fajitas

Dessert: Caramelized bananas with vanilla ice cream

MEXICAN 2

Appetizers: Duo of salsas – tomato-mango & roasted tomatillo salsa verde AND Fresh guacamole

Salad: Mexican pineapple salad

Entrée/Sides: Grilled steak tacos and fish tacos with Mexican rice and black beans

Dessert: Individual Mexican chocolate bread puddings

MOROCCAN

Appetizers: Almond-filled, bacon-wrapped dates AND Hummus with paprika pita crisps

Salad: Romaine lettuce with artichokes, red onions, tomatoes and feta-olive vinaigrette

Entree: Moroccan BBQ salmon with fennel-onion-fig cous cous

Dessert: Oven-roasted fruit with lemon cake topped with fresh whipped cream

SPRING/SUMMER APPETIZERS

Papaya-pineapple salsa with fresh pita crisps

Mango shrimp in wonton cups

Vietnamese spring rolls

Olive-parmesan crostini

Prosciutto-wrapped asparagus in puff pastry

Spicy turkey burgers

Almond-filled bacon-wrapped dates

Flank steak skewers with chimichurri sauce

Mini strawberry shortcakes, fresh whipped cream

THAI

Appetizers: Tom Yum soup sips AND Coconut-lime chicken fritters

Salad: Thai cucumber salad

Entrée/Sides: Shrimp pad thai and basil chicken with jasmine rice

Dessert: Mango sorbet with mandarin oranges & chocolate drizzle

TUSCAN

Appetizers: White bean-rosemary bruschetta AND Asparagus & prosciutto in puff pastry

Salad: Ceasar salad with crispy pancetta and roasted tomatoes, freshly made classic dressing

Entree: Risotto with roasted chicken and wild mushrooms

Dessert: Individual almond bread pudding cakes with chocolate sauce

WINTER BRAISING

Appetizers: Hot elote-style corn dip AND Almond-filled bacon-wrapped dates

Salad: Spinach with braised pork belly croutons, red onion & blue cheese with bacon-balsamic vinaigrette

Entrée/Sides: Cider-braised chicken thighs with celery root & sweet potatoes and mac & cheese

Dessert: Individual caramel apple crisps

WINTER BRUNCH BUFFET

Drop biscuits with assorted fruit jams

Smoked salmon salad on toasted brioche rounds

Sausage, fontina, and red pepper frittata

French toast with pears and pomegranates

Herbed tomato and potato hash

Housemade granola, fresh fruit and yogurt parfaits

PHOTOS

of our kitchen and dining room



CORPORATE CLIENTS

partial list

A&E Television	Exelon Corp.	Microsoft
AC Nielsen	Foley & Lardner LLP	Morgan Stanley
Accenture	Golin Harris	MTV Networks
Allure Magazine	Gould & Ratner	Ogilvy Public Relations
Astellas Pharma USA	Grainger & Co.	Olson Communication
BP	Harris Alternatives	PepsiCo
Bank One	Health Care Services Corp.	Pinnacle Systems
Blue Cross-Blue Shield	Heineken	Prevention Magazine
Bon Appetit	IBM	RNW Consulting
Caremark	Institute of Food Technologists	Redbox
Cars.com	Intrinsic Technologies	Sachnoff & Weaver
Chicago Mercantile Exchange	JAK Graphic Design	Sara Lee
Citadel	JP Morgan Chase	Siemens
Cleargauge	Jessica LaGrange Interiors	State Farm
Comcast	Kannon Consulting	Tilton Kelly & Bell
Conde Nast Publications	Kirkland & Ellis	Wells Fargo
Deloitte & Touche	Kraft	Wm. Wrigley Co.
Diageo	KPMG	Wood Phillips
Endo Pharmaceuticals	McKinsey	Zimmerman & Weintraub

The chefs did such a great job and the feedback has been awesome. Thanks for all the hard work and the fun environment. We will be back for another cooking party soon!

- Robert Fox, Intrinsic Tech

Thank you. It was a wonderful evening and everyone had a great time. We will definitely be back!

- Kevin Young, BusinessWeek

SOME CUSTOMER FEEDBACK

I just wanted to let you know that we all had a great time on Tuesday night. The food was fantastic and it was a great experience all the way around.

We will definitely be coming back in the future!

- Heidi Ricks, At Last Marketing

Thank you again for a wonderful event. People are still calling and stopping by my office to tell me what a great time they had. I am receiving a lot of credit from our management team for organizing a great evening for our regional sales team. That credit belongs to you and your staff.

- Dave Myatt, Caremark, Inc.