

# Cooking is an Art. We Make it a Party.

## Bespoke Cuisine's "Mix it Up" Cooking Parties

Bespoke's **Mix it Up Cooking Parties** offer a hands-on cooking and gourmet dining experience in our spacious kitchen and loft-like private dining room. It's an interactive event popular with both beginners and experienced cooks - and it's the perfect opportunity for singles, couples and small groups to meet fellow foodies, learn to create fabulous dishes, and enjoy a lively meal.

Bespoke's open kitchen and dining room location on the West Loop's "restaurant row" has all the amenities. Our working commercial kitchen gives guests a glimpse into the "back of the house" while providing a spacious and relaxed atmosphere for cooking and interacting, and our cozy dining room is intimate with an urban edge.

### WE PLAN THE MENU, YOU JOIN THE PARTY

So, what happens at a cooking party? Upon arrival, you'll sign up for the station you'd like to be on, based on availability (each station/group prepares one or more dishes from the menu). Then get a glass of something to drink (BYOB), enjoy some complimentary cheeses, and mingle with fellow participants. The event is kicked off by our lead chef who will give an overview of the fun to come and introduce the night's team of chefs. Then it's into the kitchen to create the meal.

While at your station, there will be opportunities to walk around and observe what other groups and chefs are working on. 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. All through the cooking, the team imparts tips, facts, and guidance about the food, methods and preparations used. It's a fantastic opportunity to ask the experts.

After the cooking, guests retreat to the dining room for either a served, family style or buffet style meal (except for all-appetizer events which have a cocktail party format with cooking and eating going on throughout the event). At the end of the night guests leave with a full stomach, the motivation to recreate the dishes (recipes for all the dishes are provided), and maybe a few new friends.

### COOKING PARTY FAQs

**WHEN ARE THEY HELD?** Refer to the next page. Check our website for the most current version of this schedule.

**HOW MUCH DOES IT COST?** Mix it Up cooking parties are \$60 per person (for two or more guests registering together; single price is \$80pp).

**WHAT'S INCLUDED?** Professional instruction, multi-course meal, recipes, and sodas.

**WHAT ABOUT THE BOOZE?** We are BYOB (beer/wine only except where noted for brunch events).

**HOW DO I BOOK?** Advance reservation with payment required. Register online at our website.



**bespoke**cuisine

distinctive catering | cooking parties | event space

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## UPCOMING "MIX IT UP" SCHEDULE

This schedule is regularly updated for availability and reflects the upcoming 6+ months of Mix it Up cooking party events. Dates, themes and menus subject to change (without notice, except for existing registrants). New events may be also added, check often.

**What does "cocktail party format" mean?** Appetizer events or small-plates events have a cocktail party format where guests cook and eat throughout the event, rather than cooking first and then sitting to dine.

**How do I register?** Register online at our website, [bespokecuisine.com](http://bespokecuisine.com)

**What if I have dietary restrictions?** Unfortunately we cannot accommodate special dietary restrictions or requests for these events. Guests should choose a menu that most closely fits their needs and then just eat what they can.

**What if I'm trying to schedule a large group?** If you have more than 4 people in your party and your selected event says "Limited Space" (or if you have a very large party) it's best to call us to check availability before submitting the reservation. Even if a date is listed as open, there may not be enough spaces available for your group. There are no refunds.

**Email [info@bespokecuisine.com](mailto:info@bespokecuisine.com) or sign up at website to get on our email list to receive updates and special offers.**

### JUNE

**Wednesday, June 6<sup>th</sup>  
French Bistro**

**6:30pm-9:30pm**

Goat cheese, tomato & olive gratin

Vichyssoise soup sips

Smoked salmon salad on toasted brioche rounds with crème fraîche

Grilled hanger steak with oven-roasted potatoes and provencal tomatoes

Individual chocolate souffles

LIMITED SPACE

**Sunday, June 10<sup>th</sup>  
Sunday Brunch**

**11:30am-2:30pm**

**BYOB bloody mary & mimosa bar**

Creamy crab dip

Asparagus & prosciutto in puff pastry

Gazpacho soup sips

Blueberry pancakes with lemon-blueberry compote

Scrambled eggs with smoked salmon & boursin cheese

Grilled sausages

Fresh berry crumble with cinnamon whipped cream

**Friday, June 15<sup>th</sup>  
Appetizer Fridays – Farmer's Market Appetizers**

**6:30pm-9:30pm**

**cocktail party format**

Zesty green goddess dip

Summer squash & goat cheese crostini

Watermelon gazpacho soup sips

Mini spicy lamb burgers with tzatziki sauce

Pea & haloumi fritters

Asparagus & prosciutto in puff pastry

Basil pesto grilled shrimp skewers

Grilled flank steak & sweet pepper salad on cucumber rounds

Mini strawberry shortcakes with fresh whipped cream

**Wednesday, June 20<sup>th</sup>  
Sunday Italian**

**6:30pm-9:30pm**

Sundried tomato, pesto, & pine nut dip

Zucchini & ricotta fritters

Grilled pesto shrimp skewers

Pan roasted chicken with porcini mushrooms, prosciutto & marsala sauce accompanied by grilled balsamic asparagus

Biscotti parfaits with limoncello-soaked berries & whipped cream

**Thursday, June 28<sup>th</sup>  
Monday Mexican**

**6:30pm-9:30pm**

Roasted poblano, tomatillo & corn salsa

Garlic mustard grilled flank steak skewers

Tortilla soup sips

Goat cheese-stuffed chicken breasts with green onion pesto mashed potatoes & smoked chili cilantro sauce

Individual flourless mexican chocolate cakes

*Detailed menus for the following events will be posted in early June:*

### JULY

**Friday, July 13<sup>th</sup>**

**Appetizer Fridays – Bastille Day Hors d'Oeuvres**

6:30-9:30pm

**Tuesday, July 17<sup>th</sup>**

**Cooking with Beer**

6:30-9:30pm

**Sunday, July 22<sup>nd</sup>**

**Farmers Market Brunch**

11:30am-2:30pm

*BYOB bloody mary & mimosa bar*

**Friday, July 27<sup>th</sup>**

**Appetizer Fridays – Summer Apps**

6:30-9:30pm

### AUGUST

**Friday, August 3<sup>rd</sup>**

**Appetizer Fridays – Backyard BBQ**

6:30-9:30pm

**Wednesday, August 8<sup>th</sup>**

**Asian Grilling**

6:30-9:30pm

**Friday, August 17<sup>th</sup>**

**Appetizer Fridays – Farmer's Market Finger Foods**

6:30-9:30pm

**Sunday, August 26<sup>th</sup>**

**Julia Child Brunch**

11:30am-2:30pm

*BYOB bloody mary & mimosa bar*

## SEPTEMBER

**Sunday, September 9<sup>th</sup>**  
**Braising with the Bears Brunch**  
11:30am-2:30pm  
*BYOB bloody mary & mimosa bar*

**Friday, September 14<sup>th</sup>**  
**Appetizer Fridays – Summer Italian Bites**  
6:30-9:30pm

**Tuesday, September 18<sup>th</sup>**  
**Bourbon & Bacon**  
6:30-9:30pm

**Sunday, September 23<sup>rd</sup>**  
**Braising with the Bears Brunch**  
11:30am-2:30pm  
*BYOB bloody mary & mimosa bar*

**Friday, September 28<sup>th</sup>**  
**Appetizer Fridays – Latin Small Plates**  
6:30-9:30pm

## OCTOBER

**Thursday, October 4<sup>th</sup>**  
**French Bistro**  
6:30-9:30pm

**Friday, October 12<sup>th</sup>**  
**Appetizer Fridays – Italian Small Plates**  
6:30-9:30pm

**Monday, October 22<sup>nd</sup>**  
**Comfort Food**  
6:30-9:30pm

**Friday, October 26<sup>th</sup>**  
**Appetizer Fridays – Seasonal Fall Appetizers**  
6:30-9:30pm

**Sunday, October 28<sup>th</sup>**  
**Braising with the Bears Brunch**  
11:30am-2:30pm  
*BYOB bloody mary & mimosa bar*

## NOVEMBER

**Sunday, November 4<sup>th</sup>**  
**Braising with the Bears Brunch**  
11:30am-2:30pm  
*BYOB bloody mary & mimosa bar*

**Friday, November 9<sup>th</sup>**  
**Appetizer Fridays – Holiday Hors d'Oeuvres**  
6:30-9:30pm

**Wednesday, November 14<sup>th</sup>**  
**Holiday Dinners**  
6:30-9:30pm

**Sunday, November 25<sup>th</sup>**  
**Braising with the Bears Brunch**  
11:30am-2:30pm  
*BYOB bloody mary & mimosa bar*

**Friday, November 28<sup>th</sup>**  
**Appetizer Fridays – Holiday Hors d'Oeuvres**  
6:30-9:30pm