

# PRIVATE EVENTS



THE LEAGUE OF KITCHENS





## ABOUT THE LEAGUE OF KITCHENS



The League of Kitchens is a culturally immersive cooking school in New York City and online.

Our instructors are a culinary dream-team of immigrant women from around the world who will teach you their family recipes.



Our experiences build cross-cultural connection and celebrate the incredible knowledge that immigrants contribute to our culture and society.





# EVENTS WITH THE LEAGUE OF KITCHENS

Whether you are a team planning a holiday party, a company looking to meet DEI goals and to celebrate cultural heritage months, or a family trying to plan a unique private celebration, the League of Kitchens is here for you. Our private workshops, hands-on cooking parties, demos & tastings, and online events are a great way to host connective, meaningful experiences for groups from 5 to 500.







With 14 countries represented at the League of Kitchens, we create **custom, transportive, meaningful events** that introduce participants to cultures, cuisines, and traditions from around the world.



Rachana - Nepal



Jeanette - Lebanon

## Our Instructors



Afsari - Bangladesh



Aiko - Japan



Larisa - Russia & Ukraine



Mab - Iran



Nawida - Afghanistan



Shandra - Indonesia



Despina - Greece



Mirta - Argentina



Damira - Uzbekistan



Angie - Mexico



Yamini - India

 **The League of Kitchens**  
Countries/Cuisines

*“Taking LOK classes is sort of like traveling, only without the jet lag and price tag, and with even-better food.”*

Oprah Magazine





## LEAGUE OF KITCHENS *PRIVATE EVENTS*



### WORKING WITH OUR CULINARY DREAM TEAM

Whether it's a hands-on cooking holiday party for a team of 50, a cooking demo for a virtual conference, or a private class for your birthday, the League of Kitchens is equipped to design and deliver connective, community-focused culinary experiences.



### OUR EVENT HOSTING EXPERIENCE

We've partnered with a wide range of individuals, companies, and brands to create memorable, interactive experiences in New York City and online since 2014.

*"Everyone had a great time -- We really enjoyed the time with our colleagues and meeting your instructors and team. It was well run, informative, and a lot of fun!"*

REBECCA G.  
AMERICAN EXPRESS



# IN-PERSON EVENTS





# PRIVATE WORKSHOPS FOR SMALLER GROUPS

Perfect for groups of up to 12 participants, private workshops can be held in our instructors' homes or a place of your choosing. During your workshop you will...

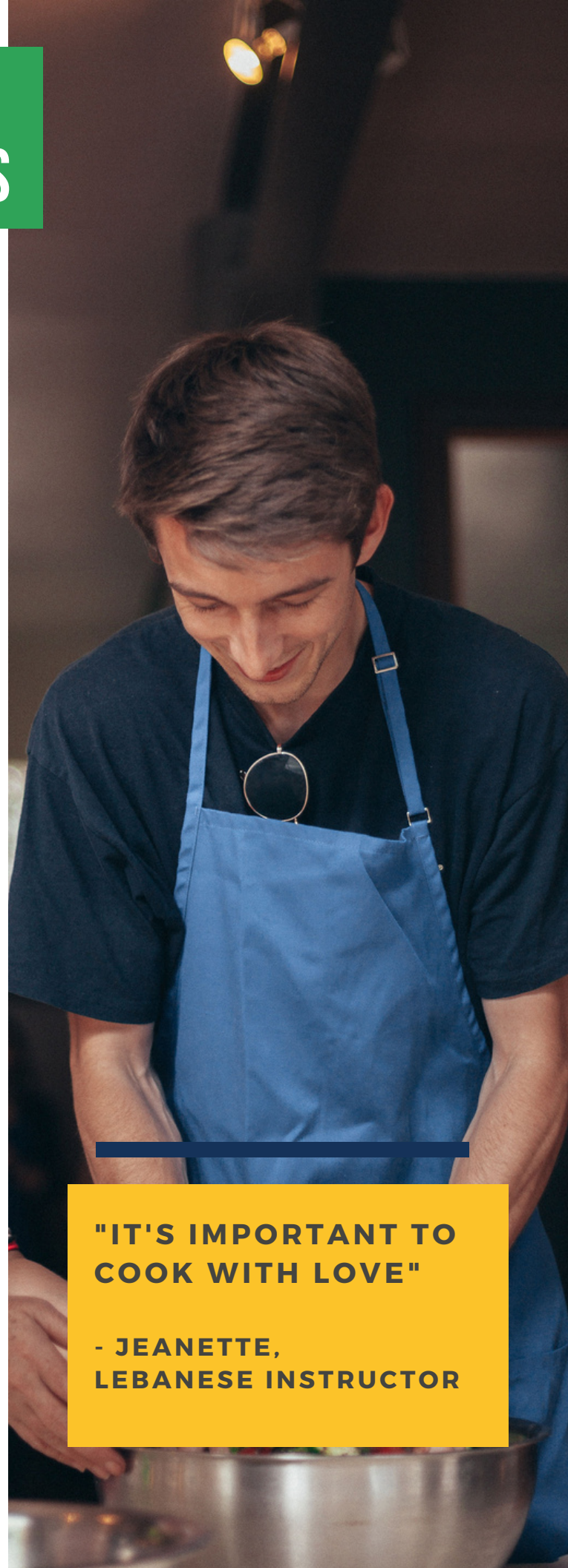
- Enjoy a delicious homemade lunch or snack and drink while you meet the instructor and learn about what you'll be making.
- Gather in the kitchen for an interactive lesson and get hands-on experience as you make 3-to-5 different dishes.
- Learn about the instructor's cultural background, and hear her personal story.
- Join together at the dinner table, and dig into the delicious meal you've cooked as a group!
- Go home with recipes, cultural information, and a shopping guide.

**Pricing is \$150pp for a 2.5 hour Taste-Of Workshop, or \$195pp for a 4.5 hour Immersion Workshop.**

**While there is no participant minimum, all private workshops must pay for the minimum cost of six people.**

If you choose to have your event in your home kitchen or another space of your choosing, you must:

- Provide a fully-equipped kitchen.
- Pay an additional fee of \$250 to cover the costs of instructor travel and an assistant.



**"IT'S IMPORTANT TO  
COOK WITH LOVE"**

**- JEANETTE,  
LEBANESE INSTRUCTOR**



# HANDS-ON PARTIES FOR LARGER GROUPS

The unique 3-hour format of our hands-on cooking parties is great for groups of 12-50 participants. You'll break up into smaller teams and pair up with one of our all-star instructors to create an unforgettable shared meal. During your hands-on cooking party, you will...

- Share in an array of homemade appetizers and optional wine pairing.
- Experience hands-on cooking lessons from multiple League of Kitchens instructors.
- Gather for a multi-course, family style feast, including dessert, and multiple dishes from a variety of different cuisines.

**Pricing is \$215 pp, all-inclusive, with a \$6,500 minimum for events at Lee's. Red and white wine are available for an additional \$30pp (half bottle per person) or wine and beer is available for \$40pp.**

In addition to our hands-on cooking instruction and unique party experience, this price includes:

- Access to our beautiful loft space in Chinatown including all tableware, cookware, tables, chairs, etc.
- Collaborative event planning process
- Event setup and clean up.
- Charismatic cooking instructors and event support staff.
- Tax and gratuity.

Hands-on cooking parties can be held in our unique and memorable event space, Lee's on Canal, or in another location of your choosing with a fully-functional kitchen space.

*For more about Lee's on Canal, see the "Our Event Space" section below.*



**"IT'S LIKE THERAPY, I  
FORGET EVERYTHING  
WHEN I COOK"**

**- DESPINA,  
GREEK INSTRUCTOR**



# DEMOS + TASTINGS FOR ANY SIZE

Our demo and tasting parties are an affordable option for large groups of up to 75 participants. This experience includes:

- A cooking demonstration by one of our instructors with opportunities for audience members to step up and participate.
- A Q&A session with the instructor, giving you an opportunity to learn more about her story and the food she loves to cook!
- Tastes of three different recipes for all audience members.
- All ingredients and supplies necessary for the demonstration.
- Staffing, set up, and clean-up for the event.
- Tax and gratuity.

**Pricing is \$2,500 + \$30pp for demo and tasting receptions.**

Ideal for office parties, retreats, and large groups without access to a fully-equipped kitchen space. All you need to host is a table!



**"EVERY TIME YOU  
COOK, YOU SHARE  
WITH NEIGHBORS  
AND FRIENDS."**

**-DAMIRA,  
UZBEK INSTRUCTOR**



# OUR EVENT SPACE





# LEE'S ON CANAL



Elevate your event with a magical experience at Lee's on Canal, a spacious and elegant oasis in New York City.

Conveniently located near all major subway lines, this Chinatown venue is in the heart of downtown Manhattan.



Equipped for hands-on cooking parties, demos, and seated dinners. Includes full kitchen & wet bar, and seats up to 50 people.



# LEAGUE OF KITCHENS WORKSHOPS AT LEE'S

"In a low-lit dining room decorated with centerpieces from Jordan Delzell, we shared stories and skills, smiles and sips"  
-Mayela Rodriquez

**Want to know what previous guests have said about League of Kitchens parties at Lee's?**

*Check out this article about the party we planned for Lorem Ipsum and the Listings Project.*





# ONLINE EVENTS





# PRIVATE ONLINE WORKSHOPS

Perfect for dispersed families, friends, or colleagues, our private online workshops can accommodate up to 17 devices. These workshops follow the same format as our flagship online cooking classes, which include:

- A chance to meet your instructor and learn about where she's from, what she loves to cook, and countless stories from her life!
- Hands-on cooking instruction, guiding you through the recipes for 2-to-3 dishes.
- Plenty of direct and interactive instruction from our expert instructors from around the world.
- A shared virtual dinner party to enjoy everything you've created!

**Pricing is \$60 per device, with a minimum of \$600, for a 2.5 hour online cooking class.**

Have a group larger than 17 devices? No problem! We can run a larger demo-style class, or, we can split your group into multiple smaller classes that run at the same time.



**"MY PHILOSOPHY IS TO COOK WITH PASSION AND NO FEAR."**

**- ANGIE,  
MEXICAN INSTRUCTOR**



# ONLINE LIVE COOKING DEMO

Our online Cooking Demos are the perfect addition to any digital conferences or online events. With no maximum, these demos are great for events of any size. During the online cooking demo...

- An instructor will spend 30-minutes demonstrating 1-to-2 of her favorite family recipes with engaging facts and stories throughout.
- Students will be able to ask questions and learn more about the instructor and her story.

**Pricing is \$200 per 15 minutes.**

Cooking demonstrations can accommodate a large group while still delivering the intimate culinary experience of our longer programs.



"I LOVE TO TRY NEW THINGS, AND I LOVE THE CHALLENGE OF RE-CREATING THEM."

— AIKO,  
JAPANESE INSTRUCTOR



# SPECIALTY COCKTAIL CLASSES

By request, we can host an online cocktail hour. Hosted in webinar format, these classes are open to unlimited participants. In these classes...

- An instructor will show you how to prepare a craft, specialty cocktail.
- You will learn the origins of the instructor's cocktail recipes.
- Everyone can raise a toast and share a drink together at the end of class!

**Pricing is \$200 per 15 minutes.**

Cocktail classes can also be tailored to feature non-alcoholic mocktails from the instructor's repertoire of traditional beverages.



**"MY PHILOSOPHY IS TO  
COOK WITH PASSION  
AND NO FEAR."**

**- ANGIE,  
MEXICAN INSTRUCTOR**



## WHAT OUR STUDENTS SAY



"Our experience with the group was fantastic! The whole team went above and beyond to make our offsite so special for the team. From prepping to clean-up this team was amazing!"

*Jordan J., Accenture*

"I wanted a team activity where my colleagues could come together and learn about other cultures while sharing a bit about themselves over a meal. It was perfect. Jeannette overwhelmed us with her warmth, kindness and humor. Her food was delicious - and plentiful. And healthy! I love the whole concept of League of Kitchens and will certainly recommend to others."

*Monique Z., OneGoal*



"I fully enjoyed the whole prepping and cooking process with Aiko and my colleagues. We did a team building session with my team who work remotely across the globe. It was a real treat learning how to cook Japanese dishes and eating it together."

*Sean P.*





# OUR CLIENTS

ACCENTURE

AMERICAN EXPRESS

FORD FOUNDATION

YALE ALUMNI OF NYC

WATSON FOUNDATION

NATURAL RESOURCES DEFENSE  
COUNCIL

EPICURIOUS

SCHIFF HARDEN

I STAND WITH IMMIGRANTS

ONE GOAL

JP MORGAN

PAY PERKS

DARTMOUTH COLLEGE

NYU ALUMNI ASSOCIATION

PATTERSON BELKNAP

LIFESPICE

PREDICTIVE TECHNOLOGIES

ANSARADA





THE WALL STREET JOURNAL.



FOLASADE ADEOSO

## Learn to Cook Online: A Guide to the Best Classes at Every Level

“You know what they say about learning a foreign language? To do it well, lessons need to come straight from the source. Same goes for cooking new cuisines: Recipes for bibimbap or curries in cookbooks often fall short.”

Brooklyn Magazine

## WHERE WE'RE FEATURED

OPRAH MAGAZINE

THE NEW YORK TIMES

THE WASHINGTON POST

THE GUARDIAN

THE LATE SHOW WITH  
STEPHEN COLBERT

EDIBLE BROOKLYN

BROOKLYN MAGAZINE

THE SPLENDID TABLE

& MANY MORE!

*The New York Times*

FRONT BURNER

## Dinners Showcase the Flavors of New York's Immigrant Kitchens







## CONTACT US

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