



WHO WE ARE

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 while providing you and your guests with a fun, celebratory, one-of-a-kind private event.



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



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

Oprah Magazine



"The warmth of the space, the efficiency of the run of show, and of course, the wonderful instructors, created a wonderful experience. It was such a special way for our team to end our annual retreat, and everyone was raving about how much fun they had, and how delicious the food was. My only regret is that I didn't have enough room in my stomach to eat even more!!"













TYPES OF EVENTS

Looking for a unique activity your friends will never forget? Tired of the same old team-building exercises? Our instructors are exceptional home cooks who are excited to teach you their treasured family recipes in an intimate and collaborative setting.

Whether planning a holiday party, meeting DEI goals, celebrating cultural heritage months, or organizing a private celebration, League of Kitchens has you covered. Our private workshops, cooking parties, demos & tastings, and online events create engaging, delicious private experiences for groups of 5 to 500.

PRIVATE IN-PERSON WORKSHOP

Join us for an intimate and culturally immersive cooking class. Get hands-on instruction from the League of Kitchens instructor of your choosing as you learn 3-5 of her favorite family recipes.



Capacity: Up to 12 guests

Location: Instructor's home or

location of your choosing

Duration: 2.5 / 4.5 hours

Per Guest Cost: \$175 / \$220

Minimum to Book: \$700 / \$880

Included in Pricing: Welcome snack/beverages, all ingredients, setup, staffing, cleanup, take-home recipes, shopping guide, taxes, and gratuity



Capacity: Up to 17 devices

Location: Virtual, on zoom,

from anywhere in the world.

Duration: 2.5 hours

Per Device Cost: \$60

Minimum to Book: \$600

Included in Pricing: Online class supporter for the duration of the workshop, ingredient list, take-home recipes, taxes, and gratuity

INTERACTIVE COOKING DEMO PARTY

Gather for an exciting event and learn new skills with interactive cooking demonstrations from two instructors, plus a chance for your guests to connect with one another over delicious food and drinks.



Capacity: Up to 70 guests

Location: Our Manhattan event

space or location of your choice

Duration: 3 hours

Per Guest Cost: \$150

Minimum to Book: \$6500

Included in Pricing: 3 appetizers, 1 dessert, wine, beer, sparkling water, staffing, setup, cleanup, all ingredients and supplies, taxes, and gratuity



Capacity: Up to 50 guests

Location: Our event space in

Manhattan's Chinatown

Duration: 3 hours

Per Guest Cost: \$255

Minimum to Book: \$6500

Included in Pricing: A family style feast, including appetizers and dessert, one instructor per 10-12 guests, beer, wine, sparkling water, staffing, setup, cleanup, ingredients and supplies, taxes, and gratuity











"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

LIVE ONLINE DEMO PARTY

Meet us online for a live demonstration by one or more of our instructors featuring 1-2 of their favorite recipes, alongside the stories behind their dishes and an opportunity for participants to ask questions.



Capacity: Unlimited

Location: Virtual, on zoom,

from anywhere in the world.

Duration: Variable

Per 15-min Cost: \$200

Minimum to Book: \$400

Included in Pricing: Live cooking demonstration, Q&A with instructor, online class supporter throughout the event, and copies of the recipes



HANDS-ON VIRTUAL COCKTAIL CLASS

Join us for an online, interactive happy hour and mix up one of our instructor's favorite cocktails while learning the origins behind the drink. Non-alcoholic recipes are also available!

Capacity: Unlimited

Location: Virtual, on zoom,

from anywhere in the world.

Duration: Variable

Per 15-min Cost: \$200

Minimum to Book: \$200

Included in Pricing: Interactive cocktail mixing class, Q&A with the instructor, online class supporter throughout the event, and copies of the recipe for all



TESTIMONIALS



"This was a delightful experience for our staff, and League of Kitchens' efforts truly made it a memorable event for all of us. It's clear League of Kitchens really has a wonderful team of charismatic, strong, incredible women that are eager to share their knowledge in such a loving way. Shandra, Angie, and Jeanette have all been wonderfully received by our staff, and we've received numerous remarks about how much the workshops were enjoyed, in big part due to the chef's energy and warm personality."

Mariel Q



"To say we had a wonderful experience would be an understatement. With great storytelling, delicious food, kind hospitality and overall camaraderie; this was a highlight of our NYC experience! If we could give Shandra and League of Kitchens more than five stars, we definitely would!"

Miguel M



"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 EVENT SPACE

Elevate your event with a magical experience at Lee's on Canal, a spacious and elegant oasis in New York City. Perfect for rehearsal dinners, corporate events, influencer meet-and-greets, and more!

Conveniently located near all major subway lines, this Chinatown venue is in the heart of downtown Manhattan, making it easily accessible for your guests.

Equipped for hands-on cooking parties, demos, and seated dinners, our event space includes a full kitchen and wet bar.











Lee's on Canal

Located in Manhattan's Chinatown





PAST 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

FOOD & WINE

EATER

THE SPLENDID TABLE

& MANY MORE!

The New York Times

FRONT BURNER

Dinners Showcase the Flavors of New York's Immigrant Kitchens



