



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

### 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 (in December the minimum is 16 guests)

#### What is the cost per person?

The cost is \$125 per person plus a 20% gratuity – which comes out to \$150 per person. Thus for a group of 12 people the cost is \$1,800 all inclusive.

#### Does this include wine?

Yes, this includes half a bottle of 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. Tax is 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 (typically a cheese soufflé). We need to know the number of vegetarians and people with food restrictions in advance so that we can be prepared.

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

Yes, you can and for an additional \$20 per person

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

Yes we do...there is a \$25 supplement per person. An array of surprise 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?

The events are 3 hrs long. It all starts with a 20 minute reception with bite-size appetizers passed around as well as one glass of wine per person so people can mingle and socialize. We then explain to guests basic hygiene and safety rules, go over the menu, and go in the kitchen where guests prepare the meal under the guidance of our cooking instructors. All cooking is hands-on. Guests will prepare 5 dishes: one appetizer, one main course, two side dishes, and a dessert. The cooking portion lasts 45 minutes to 1 hour depending on the menu chosen. After the cooking is over, we resume pouring the wine, and serve the meal in three courses: appetizer, followed by the main and the 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 and chop, mince and mix the ingredients, 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. Cooking classes are open to the public and the menu is 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 & expanded wine selection  
Cookbooks (*Rustico* and *The Italian Grill* by Micol Negrin)  
Rustico Cooking Embroidered Aprons  
Professionally rendered video of your cooking event on DVD

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

Yes you can, for an additional charge per hour.

## **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 (either from a laptop computer, a DVD, a USB stick) available for a fee.

# **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 that 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 at the time of booking. For groups of 24 people or less, the deposit is of \$1,800. This covers you for up to 12 people. For groups of 25 people or more, the deposit is half of the party cost (calculated as \$150 per person)

## **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 the same date and time. The deposit you have made is not refundable or transferable towards another date. In other words, we cannot refund or credit you should you have to change the date. If we have to cancel an event for any reason, all monies

paid to us by you will be fully reimbursed to you. As of the time of this writing (December 2009), we have run close to 2,000 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 often running events. Please call us at (917) 602-1519 or email at micol@rusticocooking.com.

## **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 hrs. If within that 24 hr hold period, we do 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.

# **WINE**

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

The price includes half a bottle of wine per person total (about 3 ½ glasses). This includes one house red (Montepulciano d’Abruzzo) and one house white (Trebiano d’Abruzzo). We do restrict intake of wine prior to cooking to one glass per person for safety reasons (sharp knives and sources of heat in the kitchen), and we resume serving the wine when the guests sit down for their meal.

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

Before the cooking portion, we limit the wine intake to one glass per person for safety reasons. After the cooking is done, we will resume pouring (up to half a bottle per person total). 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. In addition, you will enjoy an expanded wine selection. Regular events have 2 wines, one house red and one house white; wine tasting events have 6-8 different wines. The expanded wine selection starts at \$20 per person (you determine the budget). The wines that are chosen are paired with your menu. Half of the wines will be tasted on their own during a stand alone wine tasting portion. The speaker will introduce the wines and explain their different characteristics. The other half will be paired with the dinner portion and introduced by our speaker.

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

Yes, we can upgrade the standard wine selection to an expanded wine selection; this option starts at \$20 per person.