



Private Cooking Classes

~
The One Night Stand
~
Wine Tastings
~
Exclusive Rooftop Dining

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Private Cooking Classes

How It Works:

You and your friends/clients/coworkers arrive. We begin by plying you with drinks. After 15 minutes or so, we gather everyone around to discuss the menu. We'll talk through the recipes in some detail then get to work on the prep for the menu. All of this takes place on our beautiful butcher block worktables. Then we head to the kitchen, get on the stove and in the oven. Ultimately, we transform the classroom from prep area to one big table for eating.

Menus:

We love to cook just about anything, and our menus and teachers span the globe! Our most popular themes are Farm to Table, A Taste of Thai, Fresh Pasta, Steak Night, Sushi Basics, and Dumplings. You can look at our upcoming public classes for inspiration. For private events, we'll help you put together a menu, or you might like one as is. Don't worry about dietary restrictions, we can accommodate any requests.

Pricing:

\$150/person + 20% hospitality fee, includes unlimited beer and wine

\$175/person +20% hospitality fee, includes full bar

Minimums:

Monday to Friday Daytime Cooking Classes: \$1000

Saturday and Sunday Daytime Cooking Classes: \$2000

Sunday through Thursday Evening Cooking Classes: \$1500

Friday and Saturday Evening Cooking Classes: \$3000



The One Night Stand

Ever dream of owning your own restaurant? Can't cook for more than four in your tiny kitchen? This is the ultimate private cooking class for the amateur home chef. We'll help you choose and prepare an appetizer, main course and dessert for your friends. You cook everything in Abigail's Kitchen and then when the guests arrive to the space—voilà!—a glorious repast made by you. Cook for one other person or invite up to 26 additional guests.

\$600 for a class that includes up to 4 people. Additional people for class \$150.

Dinner guests \$125 each.

Wine Tastings

Sit back and relax while chef-owner and certified sommelier Abigail Hitchcock teaches you about swirling, sniffing, terroir, and finish. Popular themes are based on a region (Loire Valley), style (sparkling), comparison (Old World vs. New World) or varietal (Syrah).

\$85/person + 20% hospitality fee, includes 6 wines plus cheese

\$110/person + 20% hospitality fee, includes 6 wines plus cheese and hors d'oeuvre

Minimum pricing for wine tasting starts at \$850 plus 20% hospitality fee.

"There is no sincerer love than the love of food." - George Bernard Shaw



Private Rooftop Dining

Book an exclusive table on a luxurious rooftop in downtown Manhattan. You will be surrounded by greenery and have full reign of the roof. You and your party will enjoy a sit down 4 course meal complete with wine pairing. Your meal will be prepared personally by our renowned chef, Abigail Hitchcock. Abby is also a sommelier, and after you choose the menu with her, she will pair the perfect wine for your meal.

Pricing starts at \$3,000 for 8 people. Additional people are \$320 per person up to 12 people.

Private Rooftop Cocktail Party

Host up to 30 people in an intimate setting. Business or pleasure, all events are welcome. Hors d'oeuvres will be provided as well as an open bar. Entertainment can also be included upon request. Packages are tailored to your needs. Pricing starts at \$3,000. Email for details abby@abigailskitchennyc.com.









