



Abigail's
KITCHEN



**PRIVATE EVENTS
AT
ABIGAIL'S KITCHEN**

**COOKING CLASSES
DINNERS IN THE DARK
WINE TASTINGS
EXCLUSIVE ROOFTOP DINING**

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ABOUT ABIGAIL HITCHCOCK

Abby Hitchcock grew up on Long Island's rural East End, known for its fishing and delicious farm stands. From her mother, she learned to love simple, fresh, local foods, and from her father, an amateur chef who enjoys preparing American and ethnic feasts, a love of reading menus and preparing exotic fare. But it wasn't until she was studying Botany while attending university in England, that Abby found food was her true passion: shopping for it, cooking it, eating it, researching it. Abby began poking around the greengrocer's and butcher's shops and preparing amazing repasts for her English flatmates—a New York brunch or an American Thanksgiving for 12—in her tiny

kitchenette. After earning her degree, she returned to the States and enrolled in Peter Kump's New York Cooking School (now The Institute of Culinary Education).

With her Peter Kump diploma in hand, Abby went on to work at The Tea Box at Takashimaya in New York, Vong in London, and at the BBC's Vegetarian Good Food Magazine. She has been a private chef, worked with Martha Stewart Living television, and run her own catering company. She finally settled into Abigail's Kitchen (formerly Camaje) in Greenwich Village.

Abby is a Celebrity chef with numerous television appearances including. She has been featured as a judge on Beat Bobby Flay more than 20 times, as well as Chopped, and her own show, Talk to the Pan, to mention a few.

In 2022, Abby moved Abigail's Kitchen to the Lower East Side. She opened Betty, an American restaurant located in the same building. While Betty focuses on a homey menu including all-day breakfast, Abigail's Kitchen offers hands-on cooking classes that span the globe, as well as private events, and Dinners in the Dark—sensory feasts served to blindfolded diners (the original in NYC, for more than 18 years!). A certified sommelier, Abby also conducts themed wine tastings, such as "Old World vs. New World" or "Loire Valley Whites," paired with complementary foods.

Suffice to say, when it involves food and drink, Abby is the one to show you the way.

OUR SPACES

All of our events are hosted at 193 Henry Street on the Lower East Side of Manhattan. Depending on the side of the group and our availability, we will host you upstairs in Betty, or downstairs in Abigail's Kitchen. We also have a private rooftop terrace for intimate warm weather events.

ABIGAIL'S KITCHEN



Capacity
Cooking Class: 24
Seated: 24
Standing: 35

BETTY



Capacity
Cooking class: 50
Seated: 55
Standing: 100

ROOFTOP



Capacity
Seated: 16
standing: 35

TYPES OF EVENTS

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 and key ingredients, 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.

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

PRICING:

- \$150/person + 20% hospitality fee, includes unlimited beer and wine
- \$175/person + 20% hospitality fee, includes full bar



DINNERS IN THE DARK

ABOUT:

Without sight, diners' other senses are heightened. Smells, textures, and sounds all become more intense. Arrive at our door, don a blindfold & let us take you on an unforgettable ride. Abigail's Kitchen (formerly Camaje Bistro) has been hosting Dinners in the Dark for 17 years, and we remain the only place in New York City to host such events.

HOW IT WORKS:

Your group will arrive outside of Abigail's Kitchen, and we will have curtains up so no one can see the space. We will do a brief orientation to give guests instructions on how to communicate with waitstaff, and we will also confirm any dietary restrictions since the menu is a secret (it's a farm-to-table menu; nothing weird!). Guests are led in blindfolded and seated. We then proceed to serve a 4-course meal paired with (unlimited) wine. We have some fun with the other senses, but mostly leave you to it. We reveal the menu at the end and then take off the blindfolds together. It's a really fun and unique experience for people to connect on a whole new level.

KEY DETAILS

- Diners wear comfortable blindfolds throughout the events. The dining room is not dark.
- Dinners last about 2 1/2 hours.
- Menus are secret until the end of the meal, so naturally, guests have fun guessing which food and wine is on the plate and in the glass.
- Any dietary restrictions can be accommodated as long as they are noted prior to the event. We will happily make mocktails for those who don't drink alcohol.
- Please ensure dietary restrictions for each guest are sent prior to the event, so we can accommodate any requests.

MINIMUM:

\$1500 + tax and a 20% hospitality fee.

PRICING:

\$150 per person + tax and a 20% hospitality fee.



Listen. Smell. Touch. Taste.

The only place in the city where you dine with
your other four senses, and your intuition.

THE ONE NIGHT STAND

ABOUT:

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—voila!—a glorious repast made by you. Cook for one other person or invite up to 26 additional guests.

MINIMUM:

\$600 + 20% hospitality fee for a class that includes up to 4 people.

PRICING:

\$150 per person + 20% hospitality fee for additional class attendees.

\$125 per person + 20% hospitality fee for additional dinner guests.

WINE TASTINGS

ABOUT:

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).

MINIMUM:

\$850 plus 20% hospitality fee.

PRICING:

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

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

PRIVATE ROOFTOP DINNER PARTY

ABOUT:

Book an exclusive table on a luxurious rooftop in downtown Manhattan. You will be surrounded by greenery and have full rein 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.

MINIMUM:

\$3000 + 20% hospitality fee for 8 people

PRICING:

\$320 per person + 20% hospitality fee for additional guests up to 16 people.

PRIVATE ROOFTOP COCKTAIL PARTY

ABOUT:

Host up to 35 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.

MINIMUM:

\$3000 plus 20% hospitality fee.

PRICING:

Pricing varies based on number of guests and menu selection. Please email info@abigailskitchennyc.com for more details.

