



Chef John's Demonstration Table

Chef John's Demonstration Table will engage you in the kitchen with a Champagne toast and three Hors d'oeuvres. As he demonstrates how to prepare a delicious three-course meal using the freshest local ingredients, he'll share with you the techniques he uses to get the best flavor out of each dish. You may even be chosen as Chef John's Sous Chef for the evening!

In **Chef John's Champagne Demonstration Table**, lucky diners will experience three fabulous Champagnes and three Hors d'oeuvres during our welcoming reception in an open kitchen atmosphere. Then take pleasure in a step by step presentation of four gourmet courses to be enjoyed in the dining room. It's a great way to take friends out for a unique dining experience (i.e. Anniversary, Little Black Dress Party or Board of Director Party), and receive wonderful one on one personal service.



How to Register

For more information on customizing and setting up your Demonstration Table, please contact Chef John at 262-248-3933. The Lake Geneva School of Cooking requires a minimum of eight participants for a private party. The Lake Geneva School of Cooking requires a 50 percent deposit once you reserve the date for your event. Accepting all major credit cards, the balance must be paid in full on the date of the event.

Private Facility Fee

The \$400 private facility fee includes a Consultation with Chef John on your private party agenda, choice of menu options, hands-on cooking class, coaching by Chef and Staff, Sparkling Wine and Popover Reception, non-alcoholic beverages, a tasting wine during the demonstration, and a delicious three-course meal.

Cost

Chef John's Demonstration Table is \$90 per guest for weekday and Sunday classes, \$95 for Friday, \$115 for Saturday classes. Prices include: sparkling wine and Parmigiano popovers, three Hors d'oeuvres, a tasting wine and a demonstration by the Chef including a delicious three-course meal.

Chef John's Champagne Demonstration Table is \$105 per guest for weekday and Sunday classes, \$110 for Friday, \$125 for Saturday classes. Prices include: three sparkling wine and Champagne reception, Parmigiano Popovers, three Hors d'oeuvres, a tasting wine and a demonstration by the Chef including a delicious four-course meal.

*Pending costs include additional dinner wine, a sales tax of 5.5 percent and a service charge of 20 percent.

*If you'd like to upgrade to our Deluxe Chef John's Demonstration Table, we offer an embroidered apron and take-home gift bag for you and your guests upon arrival at an additional \$35 per person.

*Wisconsin State Liquor Law prohibits you from bringing in your own alcoholic beverages.