



PRIVATE PARTIES ARE OUR SPECIALTY!

The Lake Geneva School of Cooking is proud to offer a personalized hands-on cooking and entertaining experience for your next special occasion such as:



- Birthday Parties
- Anniversaries
- Bridal Showers
- Baby Showers
- Book Club Meetings
- Kid's Birthdays
- Bachelor/Bachelorette Parties
- Engagement Parties
- Holiday Parties
- And so much more!

Upon arrival, our staff will greet your group and provide you with a toast of sparkling wine and Parmigiano popovers. Upon getting to know one another, the Chef will introduce the menu and provide a brief lesson in the basic techniques used in the preparation of each course, as well as in safety and sanitation. The Chef will then divide the menu up, so that each participant will be responsible for creating their own segment of the meal. The Chef and our staff will float between participants to assist, offer tips and suggestions, and address questions or concerns to make sure that every dish is a success!

Once the meal is prepared, you and your guests will have the opportunity to sit down and enjoy the fine dining portion of the event. Essentially, you will "break bread" together and enjoy a gourmet meal that was created by the entire group in the school's Wood-Mode custom kitchen, which features Wolf and Sub-Zero appliances.

How to Register

For more information on customizing and setting up your private party or special occasion, please contact Chef John Bogan, at 262-248-3933.

The Lake Geneva School of Cooking requires a **minimum of eight guests (Saturday requires 12)** for a private party.

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 while cooking and a delicious four-course meal. Also a take home chef hat and recipe booklet.

Cost per person

Standard package is \$90 per person, plus dinner wine, a sales tax of 5.5 percent, and a service charge of 20 percent (sparkling wine upon arrival and tasting wine while cooking).

Deluxe Package for an additional \$35 *per person*. The Deluxe Package includes all items in the Standard Package, plus a gift bag with a Lake Geneva School of Cooking apron, class recipes, and assorted kitchen utensils.

Iron Chef Competition and **Prime Time Dinner** Menu starting at \$125 *per participant*.

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

Payment Policy

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. *All deposits and payments are non-refundable.*