

PRIVATE PARTIES OVERVIEW

Welcome to The Gourmandise School! We are a hands-on culinary school for beginners to professionals focused on teaching classic techniques using locally sourced ingredients.

Let us host your next private event and leave the work to us! After selecting your menu, you'll create delicious dishes with the guidance of a private chef. Then enjoy a sit down meal with your guests! All you need is your appetite. If your group enjoys some friendly competition, we are happy to include a secret ingredient challenge sparking extra creativity and communication from the guests!

Upon arrival guests are greeted by the Chef and given aprons and recipes. We provide a cheese platter to snack on throughout the cooking process, and any non-alcoholic beverages your group would like available. All classes are BYOB, so feel free to bring in your own wine or beer to enjoy while you cook your way to a delicious dining experience, no corkage fee! For convenience, you can purchase a glass/bottle of wine or beer at The Curious Palate restaurant next door to us.

Our private events start at \$1,200 for up to 12 people, with each additional person at \$95pp. We are a full service cooking school. Your event costs cover the chef, assistants, rental, ingredients, stemware, and all support staff. We can accommodate up to 30 guests for hands-on classes, and up to 30-45 for demonstration style events. Events are 3 hours long, and should you wish to have a longer event please inquire for rates.

For large groups, we have a separate annex we can dress and set for a more intimate dining experience for an additional fee of \$250. For groups over 20 guests, we provide 2 chef instructors for an additional cost of \$400.

Custom gift bags are also available for your group upon request.

Contact us with any questions, and to book your event.

Events@TheGourmandiseSchool.com

(310) 656-8800

MENU OPTIONS

SAVORY

1 - FRESH PASTA WORKSHOP

Fresh ricotta cheese

Handmade ravioli alla checca – Spring/Summer Menu

Butternut squash tortellini with sage and brown butter – Winter/Fall Menu

Arugula salad with oven roasted tomatoes and pesto

Butterscotch budino with sea salt

2 - ITALIAN TRATTORIA

Potato gnocchi with porcini mushroom sauce

Italian greens with shaved Parmesan, and pistachio pesto dressing

Chicken Madeira scaloppini OR Tuscan tri tip

White bean bruschetta with lemon gremolata

Olive oil cake

3 - PARISIAN BISTRO

Steak au poivre

Potato gratin

Market greens with goat cheese, honey and walnuts

Chocolate mousse

4 - SOUTHERN FRIED CHICKEN DINNER

Fried chicken with hot pepper sauce

Slow braised greens with bacon

Cornbread with honey butter

Classic banana pudding

5 - MEDITERRANEAN FEAST

Zataar chicken skewers with date harissa

Fattoush salad

Roasted garlic hummus and baba ganoush

Almond Cake

6 - PIZZA PIZZA

Classic pizza margarita with garlic confit
Roasted tomato focaccia
Chopped salad
Classic Italian panna cotta

7 - SUSHI ROLL

Spicy tuna rolls - cucumber rolls - California rolls
Sunimono salad
Edamame
Matcha cakes with fresh raspberries

8 - THAI SPICE

Shrimp pad Thai
Thai crunch salad
Chicken panang curry and coconut scented rice
Coconut Sorbet and fruit

9 – THE TACO TRUCK

Homemade Corn Tortillas
Guacamole
Pico De Gallo
Toppings: Grilled Veggies, Pickled Red Onion, Lime Cilantro Crema,
Carne Asada OR Grilled Chipotle Shrimp
Churros with Chocolate Dipping Sauce

10 – CHINESE TAKE OUT

Wonton Soup
Yangzhou Fried Rice
Orange Chicken
Chinese Almond Cookies

SWEET

11 - FRENCH MACARONS

Vanilla bean macarons
Green tea (matcha) macarons
Espresso macarons
Milk chocolate ganache
Mocha ganache

12 - RUSTIC FRENCH DESSERTS

Apple tarte tatin

Chocolate mousse with candied almonds

Profiteroles with caramel ice cream and silky glaze

13 – SEASONAL PIES

Choose from a wide variety of seasonal pies, and learn how to make the most delicious flakiest crust!

ADDITIONAL INFORMATION

BEER and WINE

Guests are welcome to bring their own beer or wine or grab a glass or bottle from our neighbors The Curious Palate. If you would like to have wine delivered to the school prior to your event we are happy to coordinate the delivery with you. All glassware and wine keys are provided.

GIFT BAGS

Make your event extra delicious by choosing from one of our custom culinary Gift Bags for our assortment of cookware available in the store. Please let us know if you would like us to create a custom gift bag for your group.

SECURING YOUR RESERVATION

Your event date must be reserved with a 50% non-refundable deposit, with the balance due 48 hours prior to your event. Payments can be made over the phone with a credit card.

PARKING

Parking for The Gourmandise School is available in Garages 7 & 8 at the Santa Monica Place Shopping Center. The first 90 minutes are free; \$1 for the next hour and \$1.50 for each additional 30 minutes, with a \$17 daily maximum.

REFUNDS

We do not offer refunds. A final headcount is required 48 hours prior to all private events. After initial booking, a change of date is subject to a \$100 change fee.

GRATUITY

While gratuity is not required, our instructors and kitchen assistants work extra hard to ensure your event flows smoothly and all your needs are taken care of. We encourage \$20 gratuity for each assistant and dishwasher helping your event.

MENU SELECTION

Upon booking a date, you have 10 days to select a menu. If booking your event less than 10 days out, menu selection must be done 5 days in advance.

TIMING AND DELAYS

Each 30 minutes the class is delayed by no fault of The Gourmandise School, there will be an additional charge of \$100. Evening events cannot stay later than 1 hour after their scheduled end time.

Please let us know any questions you have. We look forward to hosting a memorable event for you!

- The Gourmandise School