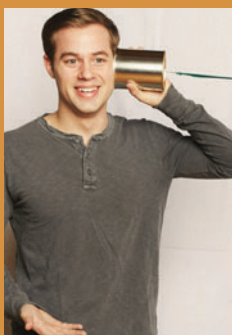




NEW YORK'S MOST FANTASTIC FOOD EXPERIENCE

PROFESSIONAL, WARM, DELICIOUS & FUN



Contact Info

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MyCookingParty.com

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MY COOKING PARTY



THE EXPERIENCE

We are known for creating the most unique cooking classes, cooking competitions, and interactive culinary events. Our goal is to give you a professional experience in a warm and thoughtful environment. We don't just teach cooking classes, we transform the experience into a memorable food-centric event!

VENUES

My Cooking Party
130 West 29th Street (between 6th & 7th Ave)
9th and 10th Floors
NY, NY 10001

THE CHELSEA LOFT ON FLOOR 9



[TOUR THE 9TH FLOOR →](#)

THE CHELSEA LOFT ON FLOOR 10



[TOUR THE 10TH FLOOR →](#)

CAPACITY

We can host groups of 10 - 125 people for private and corporate gatherings. Please see program descriptions for minimums & pricing. If you require both floors for your booking, an additional rental surcharge may apply.

TIMING

All events are three hours in length and include a 30 minute reception on arrival, 1 hour and 15 minutes in the kitchen and 1 hour and 15 minutes of a seated meal, or a cocktail event with heavy hors d'oeuvres and platters.

Lunch activities can be scheduled between the hours of 10am - 3pm, and we host dinner from 5pm - 11pm daily. Most days, we are closed from 3pm - 5pm while we clean the venue(s) between lunch & dinner.

INCLUSIONS

- Four types of catered hors d'oeuvres upon arrival
- House red and white wine throughout
- Water, sparkling water and soda service
- Take-home aprons
- Personalized signage with your event title & logo/photo of the guest of honor
- The cooking activity
- All food made during the event
- The location
- A full-service staff of chefs and waiters
- Hors D'oeuvres events include cheese & crudite boards, all other events include a sit-down dinner.
- Events before 12pm include coffee, tea, & mimosas
- Additional beverages, catered items, gifts and prizes can be added for an extra fee



MY COOKING PARTY



COOKING LESSONS

Almost 20 years ago, My Cooking Party started hosting cooking classes for corporate gatherings and milestone events. While time has allowed us to create a more polished experience and host in fancier locales, our aim has remained the same—bringing people together through the most common denominator: FOOD!

THE MCP PROGRAM

Description

A three-course Cooking Activity followed by a three-course sit-down meal. Our approach to the class is upbeat and fun, with music and wine throughout the experience. We handle all arrangements from A-Z, so there is no need for you to deal with event specifics once you arrive.

Vibe

Laid back, optimal for human connection and mingling. Perfect for infrequent company/family get-togethers, teachers and networking events. You'll make great memories and fantastic food!

Minimums/Availability

15 guest min. for lunch 7 days a week
20 guest min. for dinner Mon & Fri,
30 guest min. for dinner Tues-Thurs .

*you may pay the minimum and participate with fewer guests

Pricing

\$179 per person + 20% administration fee

Minimum buy-in \$2,200.00 for up to 10 people on select dates and times (inquire for details).

[SEE THE MCP PROGRAM MENU →](#)





MY COOKING PARTY



COOKING COMPETITIONS

Complete with an Emcee and a Gong, My Cooking Party specializes in Cooking Competitions. Some may say competing is the antithesis of team-building, but at MCP, we believe that giving guests autonomy to be creative while letting them build production lines to divide and conquer means allowing your company and personal events to stand out from the rest. This is why Families and Fortune 500 Companies come back year after year for a rematch! Have a little extra fun while getting the job done with an MCP Cooking Competition.

DINNER DUEL/ BRUNCH BRAWL



Description

Professional Chefs help brainstorm ideas & guide participants as they Duel it Out. Your two teams make three dishes per team. Guests race to the finish making enough food for everyone in this Iron Chef Style Activity. Events conclude with a six dish family style meal & catered dessert. Don't be scared... a successful finish is guaranteed, but expect some exciting curve balls along the way!

Vibe

High intensity game play, optimal for foodies and competitive cooks, but no experience is required for success. Great for scientists, academics, finance teams & bridal and birthday events.

Minimums/Availability

18 guest min. for lunch 7 days a week
20 guest min. for dinner Mon & Fri,
30 guest min. for dinner Tues-Thurs

Pricing

\$189 per person + 20% admin fee

[DINNER DUEL MENU →](#)
[BRUNCH BRAWL MENU →](#)

SHOP, DROP & ROLL



Description

Want to have it all? The SDR is the most thrilling of our competitive activities. Following a pub quiz for team advantage, groups will either assign, or be assigned recipes. Participants then scour the city to obtain the necessary ingredients. Upon their return, professional chefs will guide them through the making of their roll-themed creations. After enjoying a first course of rolls, guests sit for a catered main and dessert.

Vibe

Best suited for teams that have set aside a day for fun, team building, or adventure. If you want to create memories or have something to talk about for years to come, then this is your program.

Minimums/Availability

18 guest min. for lunch 7 days a week
20 guest min. for dinner Mon & Fri,
30 guest min. for dinner Tues-Thurs

Pricing

\$229 per person + 20% admin fee

[SHOP, DROP & ROLL MENU →](#)

BATTLE OF THE BITES



Description

Head to the kitchen & join your team. After pulling ingredients from mystery drawers, guests work with our Chef instructors to determine what will be made. Each team delivers two bite-sized creations to the judges table before hilariously giving their sales pitch. After enjoying a first course of items made in the battle, participants then relax for a catered main and dessert made by MCP.

Vibe

The essence of team building where creativity and production systems and team work are a must! Best suited for type-A personalities & groups arriving after a long day of work/meetings. Great for lawyers, sales groups, finance teams and Bachelor/Bachelorette Parties.

Minimums/Availability

18 guest min. for lunch 7 days a week
20 guest min. for dinner Mon & Fri,
30 guest min. for dinner Tues-Thurs

Pricing

\$199 per person + 20% admin fee

[BATTLE OF THE BITES MENU →](#)



MY COOKING PARTY

COCKTAIL STYLE ACTIVITIES

Our hors d'oeuvres events still pack the good-times punch, but allow guests a chance to further connect following the activity. All of the below include our platters for noshing throughout, hors d'oeuvres on arrival and passed desserts before departure, as well as everything made in the activity itself! In Lieu of a seated meal, you get Heavy Snacking & Hardy Mingling!.

THE MCP HORS D'OEUVRES PROGRAM



Description

Select an array of canapes to be made during the activity. Each chef station will include a lesson on two different items, and all guests will enjoy each group's delightful small bites. This program includes lots of snacking with catered hors d'oeuvres on arrival, platters, passed desserts and all items made in the cooking class.

Vibe

A perfect fit for laid back lunches, and a great way to maximize on reconnecting, or meeting for the first time. The lively class will include music and drinks, and groups can min-gle with different people throughout the event. Perfect for Bridal Showers & Networking Events.

Minimums/Availability

25 guest min. for lunch 7 days a week
30 guest min. for dinner on Mon & Fri.
40 guest min. for dinner Tues-Thurs

Pricing

\$159 per person + 20% admin fee

[MCP HORS D'OEUVRES MENU →](#)

BATTLE OF THE BITES HORS D'OEUVRES



Description

In this Finger Food Feud, teams pull ingredients from mystery drawers and work with our Chef Instructors to determine a menu. During presentations, guests will explain how teamwork made the dreamwork while selling their small bites to our judges. Further snacking ensues in a cocktail party setting.

Vibe

This heavy snacking activity can be shortened from 3 hours to 2.5 hours for events following long workdays. The vibe is competitive and often hilarious. This program is recommended for large birthday parties, Sales Teams, and Leadership Groups.

Minimums/Availability

30 guest min. for lunch 7 days a week
35 guest min. for dinner on Mon & Fri.
40 guest min. for dinner Tues-Thurs

Pricing

\$159 per person + 20% admin fee

[BATTLE OF THE BITES MENU →](#)

SHOP, DROP & ROLL



Description

Scavenger hunt meets cooking competition. Includes a quiz, various NYC grocery stores, and a timed competition. This ultimate smack-down event includes plenty of food without the catered meal component. All items made are Roll Themed, Tapas-Sized and Substantial. After the activity, guests will celebrate their bold adventure while noshing on Lobster Rolls, Egg Rolls, Pizza Rolls, etc.

Vibe

We recommend this event for teams with large array of personalities. Take a deep-dive with this get-to-know you activity, the game provides lots of fodder for human connection. Conversely, tight knit groups who love stirring up some internal rivalry really shine here. Many groups have booked this event as an annual showdown.

Minimums/Availability

30 guest min. for lunch 7 days a week
35 guest min. for dinner on Mon & Fri.
40 guest min. for dinner on Tues-Thurs

Pricing

\$179 per person + 20% admin fee

[SHOP, DROP & ROLL MENU →](#)



MY COOKING PARTY



CAKE PLAY & HOLIDAY EVENTS

Do you love all those TV Cooking Competitions as much as we do? Well here is your chance to Compete with Sweet Treats! Cakes in Combat offers a Year-Round Opportunity for guests to turn Cake Into Steak. The Gingerbread House Joust, offered Late November thru Early January, is a Festive Light-Hearted Ginger Themed Extravaganza that adds the Holiday to your Party. In either case, bring your sweet tooth!

CAKES IN COMBAT: SAVORY EDITION



Description

Teams receive a menu where they must select one themed three-course meal (Japanese, Italian, French or American). Then, after a brief lesson about the tools of the bakery trade, they will fashion confections into three different dishes. The photos above are all made of edible sweet treats, fashioned by our clients with no pastry or culinary training. Watch your colleagues, friends and family be simply amazed by their art, and enjoy some non-cake steak made by us thereafter.

Vibe

'Is it Cake?' meets 'Nailed It!' In this detailed oriented adventure, we keep hands busy in this activity that is perfect for the visual learner. We recommend this event for marketing, PR, advertising groups & baby showers. This event allows guests to control all the creative components while also adding a game element.

Minimums/Availability

20 guest min. for lunch 7 days a week
20 guest min. for dinner Mon & Fri
30 guest min. for dinner Tues-Thurs

Pricing

\$229 per person + 20% admin fee

[CAKES IN COMBAT MENU](#) →

GINGERBREAD HOUSE JOUST



Description

The Gingerbread House Joust is our Holiday Themed, Purely Ridiculous, Ginger Village Extravaganza. Join us for the building of potato mountains that look like Mt. Rushmore alongside a sleepy Gingertown in South Dakota. Or perhaps your team is longing for the Turquoise FunDip filled seas of Fuji this December. Whatever the theme, you will have lots of expected and unexpected materials at your disposal for this Candy Covered Competition where each Team's Village Theme will have you laughing out loud.

Vibe

Nothing like building your grocery store gingerbread kit. Very social with high-energy spurts. Plenty of time to mingle. A great opportunity to celebrate the season and then relax into a fantastic meal made by MCP.

Minimums/Availability

20 guest min. for lunch 7 days a week
20 guest min. for dinner Mon & Fri
30 guest min. for dinner Tues-Thurs

Pricing

\$229 per person + 20% admin fee

[GINGERBREAD HOUSE JOUST MENU](#) →



MY COOKING PARTY



WHY MCP?

The Environment at My Cooking Party's two culinary loft spaces is warm, inviting, modern & comfortable. Venues boast fully equipped open kitchens and a beautiful dining area arranged specifically for your group size. We never divide your guests into different kitchens or dining rooms. Groups will always remain together while enjoying our engaging culinary events and delicious food.

My Cooking Party generously pours house red and white wine which is included in all activities, and every participant receives a take-home apron as a thank you. Guests also enjoy exceptional service from our professional chefs, experienced servers, and dynamic party hosts.

We are at the forefront of competitive culinary events with four different styles of interactive cooking contests. Additionally, our non-competitive MCP program has been executed with love for nearly 20 years. So no matter what you choose, you're in good hands.

IN SHORT, OUR SETTING, SERVICE, INNOVATIVE PROGRAMS & FABULOUS FOOD CAN'T BE MATCHED!

CLIENTS

Below is just a small snapshot of our vast client list:

Pfizer	Schroders
Heineken	JP Morgan
Coach	Ann Taylor
Apple	Bank of America
Meta	Showtime
Sequin	Good
Google	Jet Blue
American Express	MetLife
Gucci	Pepsi
Pzena	Deutsche Bank
Time, Inc. Deutsch	Wyndham
Concept Farm	Lloyds TSB
Louis Vuitton	Seamless Web
Travelocity	MTV
Save the Date	Beacon HS
Weber Shandwick	Sarkissian Mason
GE	Travel South
IBM	Bain
NBC	BCG
Novartis American	Oppenheimer Funds
Access Pillsbury	vitaminwater
Nike	Swiss Travel
KL Gates	Standard & Poor's
CNN	Ernst & Young
Nickelodeon	PwC

REVIEWS

"We had a great time at the event and found your staff to be very accommodating. It was great to see so many of our team members out of their element. Thanks for all your assistance and flexibility!"

Jessica Tompkins, Nike

"We had a great time; it was an experience for all of us. It allowed us to relax and share in a different way. Thanks for great service and flexibility."

Elena Vidal , Pfizer

"This team building event was the highlight of our four day meeting; it met the goal of bringing everyone together. The event was well-suited for my high-level executives, and the customer service more than met my expectations. I received so many compliments the next morning on the great food and fun everyone had. Thanks so much."

Renee Green, American Express

"We had an amazing time with My Cooking Party! The chefs were extremely fun to be with and truly made the event enjoyable. The food was not only fun to make, but it was incredibly delicious! We look forward to having another event with My Cooking Party!"

Nicole Gaglio, Wyndham

SEE MORE MCP BUZZ & REVIEWS →