COCKING SKILLS&SOCIAL

COOKING SKILLS & SOCIAL

PRIVATE EVENTS CATALOG





WELCOME TO OUR PRIVATE EVENT CATALOG

We take care of everything so you can savor the moment.

Thank you for exploring our private event catalog. We're delighted to introduce you to a world where culinary adventure meets meaningful connection.

At Cooking Skills & Social, we believe the kitchen is more than just a place to prepare meals—it's where conversations flow naturally, barriers dissolve, and genuine relationships form around shared experiences. Whether you're planning a corporate team-building event, celebrating a special occasion, or simply gathering friends for an unforgettable evening, we've crafted experiences that satisfy both the appetite and the desire for authentic connection.

Within these pages, you'll discover our carefully designed event options, from hands-on cooking class to a spirited culinary competition. Each can be tailored to reflect your unique preferences and objectives, creating an experience as individual as your group itself.

We invite you to imagine your next gathering transformed by the perfect blend of culinary exploration and social engagement. Our team stands ready to bring that vision to life with professional expertise, creative flair, and meticulous attention to every detail.

Let's create something delicious together.





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ABOUT US

At Cooking Skills and Social, we transform everyday gatherings into extraordinary experiences. Founded on the belief that cooking brings people together, we curate private culinary events that combine expert instruction with meaningful connection.

Our team of passionate chefs and hospitality experts designs each experience with meticulous attention to detail, whether you're hosting an intimate dinner party, team-building workshop, or celebratory occasion. We pride ourselves on creating environments where skills are gained, memories are made, and relationships flourish around the table.

From personalized menu planning to hands-on instruction, we handle every aspect of your culinary event. Our approach balances professional techniques with accessible methods, ensuring guests of all skill levels feel comfortable and engaged.

Discover how Cooking Skills and Social can elevate your next private event—where exceptional food becomes the catalyst for authentic connection. "Our company held our Quarterly Meeting and Team Building event here. Chef Alex was professional, informative and best of all entertaining! Looking forward to taking another class in the future!!"



OUR EVENTS

We take care of everything, so you can savor the moment.

We offer distinctive culinary experiences designed to engage, entertain, and create lasting memories. Our two signature event styles provide unique approaches to bringing people together through food.



Chef-led Cooking Class

Our Traditional Cooking Class experience combines expert instruction with hands-on learning in a relaxed, fun, social setting. Perfect for corporate team-building, private celebrations, or friend gatherings.

Iron Chef Style w/ Group Dining

Embrace your competitive spirit with our Iron
Chef Style events! This high-energy
experience transforms cooking into an
exciting challenge while building teamwork
and creativity.



Custom Cuisine Options

Work with our in-house chefs, drawing from their 30 years of culinary experience, to create a menu based on your preferred cuisine. Menu details provided upon booking, with additional food add-on options available.

CHEF-LED COOKING CLASS EVENTS

A hands-on cooking event where guests enjoy preparing and savoring their own creations. Our professional chef guides participants through each step of the culinary process, sharing techniques and tips along the way. This format is ideal for smaller, more intimate groups seeking a collaborative experience.







IRON CHEF STYLE w/ GROUP DINING EVENTS

An exciting competitive event where participants are divided into small teams to recreate a dish demonstrated by our chef. Teams are judged on their creations with awards presented to the winners. The event concludes with group dining featuring a customized menu of your choice. This format creates a dynamic, energetic atmosphere perfect for team building and larger groups.







OUR VENUE

Culinary Spaces Designed For Connection

At Cooking Skills & Social, we've created the perfect environment for culinary exploration and meaningful connections. Our thoughtfully designed spaces combine professional-grade equipment with comfortable, social atmospheres to deliver unforgettable experiences.





I did a private event here for my wife's birthday, a 12 person Iron Chef battle with our families. It was amazing! Chef Paul was a great communicator throughout the planning process and he made himself available to make sure the night was everything I envisioned. Chef Miguel led our actual event and he could not have been better. Days later, my family is still talking about how much fun we had! I have been to multiple cooking classes but this was hands down my favorite because the element of competition added so much.

Book a private event here. You will NOT regret it!"

AMENITIES & EQUIPMENT

Both of our kitchen spaces come fully equipped with everything needed for a successful culinary experience:



Professional Equipment

Commercial-grade ranges, ovens, and cooking tools

Premium Ingredients

Fresh, high-quality ingredients sourced daily from NEK Foods

Comfortable Seating

Various seating arrangements available for both cooking and dining

Audio-Visual Capabilities

Screens and sound systems for presentations, music, or slideshows

Bar & Beverage Stations

BYOB stations with ice buckets, mixers, and non-alcoholic options

Dining Essentials

All plateware, glassware, and utensils provided

Flexible Layouts

Spaces can be configured for different event styles and group dynamics

Professional Bartending

Optional bartending services available to craft cocktails and serve drinks Additional surcharge





FACILITY RENTAL OPTIONS

Beyond our culinary events, we offer facility rental for:

- · Corporate meetings
- · Product launches
- · Team building activities
- Social gatherings
- · Private celebrations
- · Workshops and seminars

Our venue rental includes:

- · Exclusive use of selected kitchen space
- · Flexible furniture arrangements
- · Audio-visual equipment
- · Setup and cleanup
- Staff assistance
- Optional add-on services including professional bartending

EXPLORE OUR SPACE

We invite you to experience our venue firsthand. Schedule a site visit to tour our facilities, discuss your event vision, and see how our spaces can be customized to your needs.

To schedule, give us a call at (630) 912-9627 or email us at info@cookingskillsandsocial.com





WHY CHOOSE US

Expertise That Inspires

Our team comprises of professionally trained chefs with extensive teaching experience. They bring not only culinary mastery but also a genuine passion for sharing knowledge in accessible, engaging ways. Every instructor has been carefully selected for their ability to connect with participants while delivering exceptional culinary guidance.

Customized Experiences

No two groups are alike, which is why no two Cooking Skills and Social events are identical. We take the time to understand your goals, preferences, and group dynamics to design an experience that resonates specifically with your participants. From menu selection to activity structure, every element is thoughtfully tailored.

Seamless Organization

Event planning should be enjoyable, not stressful. Our dedicated event coordinators handle all logistics—from venue selection to ingredient sourcing—allowing you to focus on the experience itself. We pride ourselves on meticulous attention to detail and responsive communication throughout the planning process.

Quality Without Compromise

We source premium, seasonal ingredients from trusted local purveyors. Our equipment is professional-grade, and our venues are selected for both functionality and ambiance. This commitment to quality ensures that every aspect of your event meets our exacting standards.



OUR GROWTH

What began as intimate cooking workshops has flourished into a comprehensive culinary events service, while our mission remains steadfast: bringing people together through shared food experiences. We continuously refine our offerings based on feedback and culinary trends, while expanding our formats, supplier relationships, and venue options—all without sacrificing the personalized touch that defines us. As your organization or social circle evolves, our experiences grow with you, creating connections that extend far beyond the kitchen.

TESTIMONIALS

The chef, Alex, who leads this delightful class, is absolutely hysterical, making the experience all the more enjoyable. Conveniently nestled in a charming area of Itasca, just off Norwood and Route 53, this culinary gem is nothing short of amazing! This was our second time attending one of Alex's classes, and once again, he did not disappoint. It was a true pleasure to learn how to make pasta from scratch, while also discovering a new way to prepare artichokes and polenta. The entire experience was nothing less than extraordinary!

This venue is perfect for a fun outing, whether it's a team-building event, a romantic date night, or a vibrant girls' night out! They offer an array of enticing options, from cocktail pairing classes to hands-on cocktail crafting sessions, as well as full-course dinners. I truly appreciate how they explore innovative recipes that pique your curiosity and tantalize your taste buds.

"We held our Bloomingdale Area Women in Business event there and everyone had a great time and are looking to returning. Chef Alex was fun and kept us laughing as we prepared our sushi rolls."

-Bloomingdale Chamber



BOOK YOUR EXPERIENCE

Ready to transform your gathering into an unforgettable culinary experience? Contact our events team to discuss availability, options, and custom requirements.

Phone: (630) 912-9627

Email: info@cookingskillsandsocial.com **Website:** cookingskillsandsocial.com

Pricing varies based on date, time, event style, and customizations. Contact us for a personalized quote.





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