



HOLIDAYS AT HAVEN'S KITCHEN

Haven's Kitchen creates customized culinary events, from intimate cooking classes and dinners, to festive cocktail parties and interactive experiences. We design events that reflect how you want to celebrate the holiday season.





COCKTAIL PARTIES

Holiday Cocktail Parties at Haven's Kitchen are a popular and easy way to entertain guests. For our year-end events, we feature five stationary menus that are designed for celebratory, grazeable experiences.

Pricing

Selection of one menu option, pricing is \$75 per person for two hours.

Beverage Packages:

Two hours: \$50 per person.

Three hours: \$65 per person.

Four hours: \$85 per person.

Additional fees include administrative fees and taxes.

Menu Options:

Haven's Kitchen Favorites

Warm Potato Salad
 Grilled Cabbage Slaw
 Eggplant Parmesan
 Fried Chicken with Hot Sauce and Ranch
 Waffles with Honey Butter
 Carrot Cake

Mexican Street Food

Cucumber, Radish, Carrot Crudités
 Chips and Salsas
 Yucatan-Style Shrimp Cocktail
 Taco Bar
 choice of Pulled Pork, Chicken Tinga or
 Roasted Mushroom with Tortillas
 Churros con Chocolate

Mediterranean Mezze

Roasted Beets with Orange and Labneh
 Falafel and Braised Lamb Platter served with Mint Yogurt, Pickled Onions, Pinenuts,
 Chickpea Purée, Tahini, Za'atar
 Roasted Moroccan Carrots
 Citrus Glazed Olive Oil Cake

Italian Table

Antipasti of Marinated Vegetables
 Timbale – rigatoni, bolognese, Parmesan, prosciutto
 Pesto Gemelli with Roasted Vegetables
 Arugula Salad with Orange, Red Onion with Burrata
 Bombaloni

Asian Table

Pickled Vegetables
 Oysters
 Bo Ssäm with Lettuce, Kimchi, Rice
 Vegetable Tempura
 Mochi

Menus include a selection of three cocktails from the menu with sparkling, red and white wines and beer.



PRIVATE CLASSES

We offer three types of hands-on cooking and cocktail classes depending on the size of your group. These three-hour classes are a great way to celebrate without the pressure of a traditional holiday office party.

Cooking Classes

Private cooking classes are \$2,625 for up to 12 guests.

Classes include the meal, beer and wine, instructor and teaching assistant. Each additional student is \$175.

Cocktail Classes

Private cocktail classes are \$2,500 for up to 12 guests. Students learn how to make 3 to 4 cocktails and enjoy light snacks.

Easy Entertaining

For groups of 15 to 24 guests, students are split into two teams: One prepares food, the other learns how to make cocktails. The two groups then meet to share what they've made.

Pricing is \$4,625 for up to 24 people. The all-inclusive price includes the food, beverage, two teachers and assistants.

Select Class Sample Menus

Coq au Vin

Coq au Vin
Frisée Salad with Shallot Vinaigrette
Potato Gratin
Flourless Chocolate Cake

Seasonal Pasta

Ricotta Ravioli with Brown Butter
Tagliatelle with Classic Tomato Sauce
Cavatelli with Kale Pesto
Market Salad
Angel Food Cake

Steak Frites

Grilled Skirt Steak
Seared Hanger Steak
Traditional Frites
Garlic Aioli & Salsa Verde
Wedge Salad with Buttermilk Dressing
Chocolate Almond Torte

Cocktails 101

Old Fashioned
Martini
Sour
Negroni

*All classes are non-taxable and we do not charge nor expect gratuity. Menus are subject to revision.



TAILORED EXPERIENCES

Our events team partners with guests to tailor their menu and experience. Haven's Kitchen is a three-story house with distinct spaces that can accommodate up to 200 guests. We are committed to using seasonal and ethical ingredients to prepare vibrant, beautiful food.

Pricing starts at \$220 per person towards food and beverage, additional costs include labor, space, administrative fees and taxes.



OVERVIEW & PRICING

TEACHING KITCHEN



Best Uses:

Cooking Classes • Chef Dinners • Product Demos • Photo Shoots

Capacity:

up to 14 for cooking classes
up to 20 seated
up to 30 standing

SECOND FLOOR, LIVING ROOM



Best Uses:

Meetings • Seated Meals • Wedding Ceremonies

Capacity:

up to 14 seated
up to 35 standing

THIRD FLOOR LOFT



Best Uses:

Weddings • Press Previews • Corporate Retreats & Parties

Capacity:

up to 80 seated
up to 125 standing

SECOND FLOOR, DINING ROOM



Best Uses:

Seated Meals • Press Events • Cocktail Parties

Capacity:

up to 40 seated
up to 60 standing

Food & Beverage

Our menus reflect our client's unique goals, preferences and personality, using seasonal and ethical ingredients. Pricing for food and beverage dependent on menu selection.

Event Venue Fees

Venue rental pricing ranges from \$4,000 to \$15,000, which includes our in-house furnishings, serviceware, standard menu printing, decorative pieces, and sound system. Labor, food and beverage costs are additional.

Staffing

Labor pricing is based on the total number of guests, event space usage, and the length of the event. We are a non-gratuity house.

Event Design

Haven's Kitchen has a list of preferred event design and production vendors. We also source furniture, linens and serviceware from recommended rental companies to meet your event needs.

Additional Fees

Events are subject to 12% administration fee, which is based on the full cost of the event. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with planning and administration. All event charges are subject to 8.875% New York State sales tax.

For more information, contact our events team at events@havenskitchen.com.

OFF-SITE EVENTS & DELIVERY

Haven's Kitchen provides off-site event services that we bring to your office or home. Whether it's delivering holiday treats for a client, or rewarding your team with an oyster shucking class, we transport the services of our carriage house to other venues throughout New York City.

Pricing and format are based on the needs of each event. We are happy to price out your event based on your specifications.



CORPORATE GIFTS

Our cookbook has been praised by *Real Simple* magazine as “A must-have for aspiring home cooks. Offers a range of approachable recipes to help inspire and encourage the aspiring home cook to get into the kitchen and just do it.” Our granola is known to be addictive. Our pancake mix has been called the best. These can be added as post-class takeaways or ordered as gifts for clients and colleagues.

Haven’s Kitchen Cookbook & Tote \$40

Haven’s Kitchen Original Granola \$11 / \$20
gluten-free oats, dried cherries, pumpkin seed, sesame seeds, sunflower seeds, coconut chips, sliced almonds, maple syrup, olive oil, light brown sugar, salt
12oz / 24oz bag

Haven’s Kitchen Pancake Mix \$11
all-purpose flour, buckwheat flour, organic cane sugar, baking powder, salt

Haven’s Kitchen Almond Shortbread \$12 / dozen
all-purpose flour, almond flour, sea salt, cane sugar, butter, eggs, sliced almonds, demerara sugar

Haven’s Kitchen Seed Crackers \$12 / 2 dozen
gluten-free. pumpkin seeds, sunflower seeds, sesame seeds, chia seed, flax meal, water, salt, cumin, aleppo

Haven’s Kitchen Breakfast Sampler \$18
Haven’s Kitchen Original Granola (8oz) and Haven’s Kitchen Pancake Mix (18oz)

Breakfast Tote \$80
Haven’s Kitchen Original Granola, Haven’s Kitchen Pancake Mix, Frontier Organic Maple Syrup, La Colombe Coffee Beans

We also carry a selection of goods like Mast Brothers chocolates, Saipua soaps, and Bellocq teas. We are happy to work with you to create custom totes that we can package and ship.

For more information about organizing large orders, contact info@havenskitchen.com or call us at 212.929.7900 x4.

