



Culinary Loves Company.

## private parties and events

### AT COOKS OF CROCUS HILL

#### WHY HOST YOUR EVENT IN A KITCHEN?

It's simple: There isn't a more energizing, conversation-driving, creativity-unleashing, socially engaging venue. We don't know what it is, but when people start hanging out in the kitchen, they just can't help but relax, open up, and thoroughly enjoy themselves. It doesn't hurt that Cooks of Crocus Hill boasts the most beautiful cooking school kitchens around, complete with inviting and accommodating dining spaces, or that our events are led by chefs whose entertaining and engaging personalities are exceeded only by their tremendous culinary talents. Top that with unrivaled menus filled with irresistibly delicious dishes, and you get an experience as uniquely delicious as it is wholly memorable.

To set up your experience, first choose a date, time and location. Then select a menu and any other items you'd like us to have prepared. Our team will follow up on logistics. After that you're set!



Team Building with Taste.

# team building events

## THE COMPANY THAT COOKS TOGETHER

Our team building events are hands-on experiences that combine camaraderie with culinary education and reward great teamwork with great food. No one sits on the sidelines here; your meal relies on cooperation and messy fingers.

Here's what to expect: When you arrive, you'll have a few moments to get into the spirit of things. The chef welcomes the group, explains the "rules" of the team building activator you've selected and assigns teams. Each team works together to prepare courses of the menu. When the food is ready, teams will present their dishes to the entire group before sitting down to enjoy the fruits of their cooperative effort. Last but not least, our culinary team facilitates a guided discussion to conclude the experience.

Setting up your team building experience is simple. First, select a date and time at either our St. Paul, Stillwater or Edina location. Then choose a team building activator, menu and any other additions you'd like to have prepared and you're set.

# team building activators

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## **LISTEN TO THE SIZZLE**

*Elements of Communication*

Teams are divided up and given different communication challenges. One team might not be able to talk, where another group has a designated recipe reader. The Chef might also toss a “little sizzle” in the mix to show how listening also is a key function in communicating. Groups must work as one to accomplish their respective menu items both in a timely and tasteful fashion.

## **CAKE TESTER**

*Maximizing Potential to Reach Goals*

Teams are predetermined prior to the start of the cooking. The team must problem-solve their way through their menu preparation. Groups will need to identify products and culinary tools, find their recipes and match them with products as well as discover which members of the Cooks’ culinary team may hold the answers to the many questions that will arise. Finally, the experience wouldn’t be complete without a little number-crunching and, of course, a time limit in which to make it all come together.

## **LET IT RISE**

*Creative Leadership Challenge*

Each team is formed and a leader is selected by the group members. The leader then takes the reins and ensures the cooking process is well-executed, until the Chef begins to rotate leaders and leadership within the original teams. New challenges will arise as the kitchen situation changes. What happens next is determined by all the outstanding factors.

*\* All team building activator experiences last 3 1/2 hours in length. There is a maximum number of 30 hands-on participants, unless otherwise agreed upon. A four course menu selection for groups of 15 or less, or a six course menu selection for groups of 16 or more must be made to accompany the activator, as groups will be divided accordingly into teams to create two recipes each. A facilitation and set up charge of \$395 will be applied for all team building activators.*



## meetings, retreat & space rental

### ESCAPE THE CONFERENCE ROOM

Our beautiful dining area and kitchens are available for meetings outside your culinary event or without any culinary event at all. Whether you need a larger venue than that available at your office, or you're looking for a change of scenery for inspiration, our culinary schools offer a spacious, stimulating environment that can add a dash of creativity to any meeting or retreat.

But we're not all work and no play. We can add a break with a culinary team building exercise that will re-energize and add a boost to the day. Tell us your desired outcome and we'll help you plan a successful day.

Not wanting to have a formal meeting? We also rent both our culinary kitchens for photo and video shoots, focus groups and commercial cooking. All space rentals include a culinary assistant, dishwasher and use of the equipment within the space.

# Midday Menus

## EVENT MENU OPTIONS

### FRESCO ITALIAN

White Bean Bruschetta with Grilled Radicchio  
Chopped Caesar Salad  
Handmade Pappardelle with Creamy Pesto Sauce and Grilled Chicken  
Amaretto Panna Cotta

Includes Fresco Italian Menu and Pizza Margherita

Includes Fresco Italian Menu, Pizza Margherita and Prosciutto Wrapped Shrimp with Bagna Càuda

### MEDITERRANEAN LUNCH

Spicy Hummus with Crudités  
Dolmades Stuffed with Olives and Tomatoes  
Preserved Lemon Marinated Chicken with Herbed Couscous  
Almond Filled Phyllo Rolls

Includes Mediterranean Lunch Menu and Falafel with Warm Pita and Tzatziki Sauce

Includes Mediterranean Lunch Menu, Falafel with Warm Pita and Tzatziki Sauce and Greek Shrimp with Tomatoes and Feta

### FARMER MARKET FAVORITES

Grilled Vegetables with Herb Vinaigrette  
Gazpacho  
Grilled Pork Loin Chops with Stone Fruit Sauce  
Fresh Berry Mini-Shortcakes

Includes Farmer Market Favorites Menu and Herbed Potato Salad

Includes Farmer Market Favorites Menu, Herbed Potato Salad and Smoked Trout with Warm Bacon Vinaigrette and Argula

### THAI TEMPTATIONS

Vegetable Spring Rolls with Noug Cham  
Green Papaya Salad  
Green Coconut Chicken Curry with Rice  
Grilled Tropical Fruit with Ginger Honey Glaze

Includes Thai Temptations Menu and Ginger Beef with Steamed Rice

Includes Thai Temptations Menu, Ginger Beef with Steamed Rice and Crispy Shrimp Rolls with Mango Sauce

*\*All prices are subject to a 19% site and planning fee plus applicable state taxes. Midday menu pricing is available until 4 p.m.*

# Happy Hour Menus

## EVENT MENU OPTIONS

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### MIX AND MINGLE

Seared Salmon Pintxos with Bourbon Ginger Sauce  
Lettuce Wraps with Pork Filling  
Scallion Cream Cheese Wontons with Sweet and Sour Sauce  
Grilled Asparagus with Honey Lemon Aioli  
Includes Two Wine and/or Beer Beverages

Includes Mix and Mingle Menu and Black-Bottomed Mini-Key Lime Pies

Includes Mix and Mingle Menu, Black-Bottomed Mini-Key Lime Pies and Seared Beef with Shallot Jam Crostini

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### LATIN FIRE

Fresh Tortillas  
Fresh Avocado Tomatillo Salsa with Homemade Tortilla Chips  
Marinated Flank Steak Fajitas with Chimichurri, Peppers and Onions  
Mexican Grilled Chicken Salad  
Two Wine and/or Beer Beverages

Includes Latin Fire Menu and Chocolate Soufflés with Chili Cream

Includes Latin Fire Menu, Chocolate Soufflés with Chili Cream, and Seafood Ceviche

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### COOKS' TAVERN

Vegetables Quesadillas  
Mini-Burgers with Bleu Cheese and Bacon  
Tempura Green Beans with Almond Aioli  
Fish Tacos with Zesty Slaw  
Two Wine and/or Beer Beverages

Includes Cooks' Tavern Menu and German Chocolate Cupcakes

Includes Cooks' Tavern Menu, German Chocolate Cupcakes and Wok Fried Egg Rolls with Dipping Sauce

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*\*All prices are subject to a 19% site and planning fee plus applicable state taxes. Happy Hour menu pricing is available until 5 p.m.*

# Dinner Menus

## EVENT MENU OPTIONS

### FRENCH FARMHOUSE

Artichoke and Olive Crostini  
 Haricots-Verts Salad with Dijon Vinaigrette  
 Grilled Provençal Cornish Hens with Fennel  
 Warm French Herbed Potatoes  
 Rustic Fruit Tart

Includes French Farmhouse Menu and Provençal Onion Tarts

Includes French Farmhouse Menu, Provençal Onion Tarts and White Wine Mussels with Gremolata and Crostini

### TOUR OF ITALY

Classic Panzanella Salad  
 Fresh Pasta  
 Pasta Puttanesca  
 Rosemary and Garlic Stuffed Pork Loin with Tuscan Cream Sauce  
 Tiramisu

Includes Tour of Italy Menu and Cauliflower Gratin

Includes Tour of Italy Menu, Cauliflower Gratin, and Grilled Salmon with Lemon Citronette

### CARIBBEAN CREATIONS

Caribbean Jicama Slaw  
 Cuban Roasted Chicken with Rice  
 Corn Fritters with Spicy Dipping Sauce  
 Jerked Shrimp Skewers with Grilled Pineapple Sauce  
 Rum Soaked Fruit with Coconut Blini

Includes Caribbean Creations Menu and Fried Yucca with Mojo Sauce

Includes Caribbean Creations Menu, Fried Yucca with Mojo Sauce and Grilled Snapper in Banana Leaves with Coconut Cream and Tomatoes

### KOREAN FESTIVAL

Quick Kimchi Cucumbers  
 Spicy Brussels Sprouts  
 Rice with Scallion Sauce  
 Korean BBQ Beef  
 Triple Ginger Cookies with Honey  
 Poached Pears

Includes Korean Festival Menu and Korean Shrimp Pancakes with Sauce

Includes Korean Festival Menu, Korean Shrimp Pancakes with Sauce and Japchae - Korean Vegetables with Noodles

*\*All prices are subject to a 19% site and planning fee plus applicable state taxes.*

## DINNER MENUS CONTINUED

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### SPANISH TABLE

Beef Skewers with Romesco Sauce  
 Spanish Potato Salad  
 Crostini with Serrano Ham and Manchego  
 Paella with Chicken, Sausage and Seafood  
 Semolina Cake with Citrus Chantilly Cream

### US COASTAL TOUR

Boston Bibb Salad with Walnuts  
 Maryland Crab Cakes with Remoulade  
 Vegetarian California Sushi Roll  
 Low Country Shrimp Boil with Sausage, Corn  
 and Potatoes  
 Florida Citrus Meringue Pie

### APPETIZERS *(Please note all appetizers will be ready upon arrival and are available anytime of day.)*

Guacamole, Salsa and Corn Chips  
 Roasted Red Pepper Spread and Green Olive Tapenade with  
 Toasted Pita Chips  
 Spiced Nuts  
 Hummus, Assorted Crudités & Toasted Pita  
 include Baba Ganoush  
 Provencal Tartlets  
 Traditional Cheese & Fruit Tray  
 Fresh Tomato Caprese Crostini  
 Feta Bruschetta  
 Grilled Chicken Skewers with Spicy Peanut Sauce  
 Prosciutto Wrapped Melon

Smoked Salmon on Black Pepper Crackers with Crème Fraiche  
 and Snipped Chives  
 Shrimp Cocktail with Homemade Cocktail Sauce  
 Thyme Grilled Chicken Skewers  
 Grilled Shrimp with Summer Herb Vinaigrette  
 Eggplant, Prosciutto Roulades  
 Beef Bites with Horseradish Sauce  
 Crab Cakes with Spicy Aioli  
 Antipasti Tray - with 3 assorted meats and marinated  
 vegetables  
 Artisan Cheese Tray with Fruit, Nuts & Honey

*\*All prices are subject to a 19% site and planning fee plus applicable state taxes.*

# Beverages Menus

## EVENT MENU OPTIONS

### COFFEE, TEA & ICE WATER

Unlimited coffee, hot tea and ice water are complimentary with every menu selection. All coffee and tea are sourced locally from CityKid Java and TeaSource.

### JUICE BAR

Unlimited juice selections are part of the juice bar. Selection may include, but is not limited to: orange, tomato, cranberry, and apple.

### SODA BAR

Unlimited premium bottled soda and sparkling water are part of the soda bar. Selection may include, but is not limited to: Sprecher Root Beer and Ginger Ale, Coke, Diet Coke, San Pellegrino Sparkling Water and Limonata, and Joie Grapefruit and Chamomile.

### BEER BAR

Unlimited beer can be part of the bar service. Selection may include, but is not limited to: Finnegans Irish Ale, Summit Extra Pale Ale, Crispin, Pilsner Urquell, Shell's Fire Brick, and Saint Pauli Girl Non-Alcoholic Beer.

### LIQUOR BAR

Unlimited liquor can also be included in the bar service at our St. Paul location. All mixers and Cooks of Crocus Hill signature cocktails are included in the service at no additional charge. A sampling of the selection includes, but is not limited to:  
Liquors: Tanqueray, New Amsterdam, Opulent, Grey Goose, Korbel, Hennessy, Crown Royal, Jameson, Jack Daniel's, Glenlivet, McCallan, Sambuca, Grand Marnier, Kahlua, Cointreau and Chambord.

### WINE BAR

Unlimited wine can be part of the bar service. Selection may include, but is not limited to :

#### Standard Selection

Varietal: Roussanne, Grenache Blanc and Viognier blend

Origin: Languedoc region of France

Vineyard: Chateau l'Ermitage

Tasting Notes: Light with scents of fresh white fruits including peaches, pears, litchis, and white flowers.

Varietal: Chianti

Origin: Italy - Tuscany

Vineyard: Antico Colle

Tasting Notes: Medium-bodied, well-balanced with faint-black cherry aromas. Bright with crisp acidity and balanced tannins. Well rounded fruit components throughout the finish.

# Beverages Menus

## BEVERAGES CONTINUED

**Upgrade Selection** (includes both upgrade and standard wine offerings)

Varietal: Unoaked Chardonnay

Origin: Burgundy, France

Vineyard: Drouhin Macon-Villages Blanc

Tasting Notes: The nose is simply grapes and butter. The wine finishes with a lively citrus freshness.

Varietal: Albariño

Origin: Spain

Vineyard: La Cana

Tasting Notes: Entry of freshly sliced pears with a squeeze of lime juice. Mineral, lemon zest, baking spices, and floral notes inform the nose of this round, smooth-textured, savory white.

Varietal: Syrah

Origin: USA California - Sonoma

Vineyard: Duxoup

Tasting Notes: Balanced fruit with a staccato acidity, mix of rich, round plums, subtle berry notes and a wonderful structure that keeps the mouth feeling alive and vigorous.

Varietal: Pinot Noir

Origin: California

Vineyard: Martin Ray Winery

Tasting Notes: Intense aromas of ripe plum, blackberry, cherry highlighted by spice and toasty oak. Fresh, rich ripe flavors of black cherry, cola and plum layered with a subtle touch of vanilla oak & raspberry.

## BEVERAGE PACKAGES

Juice Bar: Unlimited juices

Sangria

Soda Bar: Unlimited premium sodas

Prosecco Mojitos

Standard Wine & Beer Bar: Unlimited beer, wine and premium sodas

Champagne Toast

Upgraded Wine & Beer Bar (Includes Standard Wines): Unlimited beer, wine and premium sodas

Champagne Bar: Champagne with choice of cranberry, pomegranate or orange juice

\*Full Bar: Unlimited liquor/mixed drinks, beer, wine and premium sodas

\*Bloody Mary Bar: Build your own bloody mary with all the fixings

\*Cocktail Hour Liquor Bar: Unlimited liquor/mixed drinks (available for the initial hour of the event)

\*Martini Bar: Build your own martini

Wine Corking fee

Custom Wine Sourcing fee

Cash Bar Set up fee

\*Only available at our St. Paul location

*\*All prices are subject to a 19% site and planning fee plus applicable state taxes.*

# Meeting & Retreats

## PACKAGE OPTIONS

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### MEET AND MINGLE

8:00 a.m. - 1:00 p.m.

Breakfast:  
Assorted Pastries  
Seasonal Fruit Tray  
Chilled Juices  
Coffee, Espresso, Hot Tea and Ice  
Water

Lunch:  
Select one of our Hands-on Four Course  
Midday Menu Options\*  
Soda Bar

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### EVERYBODY COOKS

8:00 a.m. - 4:00 p.m.

Breakfast:  
Assorted Pastries  
Seasonal Fruit Tray  
Chilled Juices  
Coffee, Espresso, Hot Tea and Ice  
Water

Lunch:  
Select one of our Hands-on Four Course  
Midday Menu Options\*  
Soda Bar

Upgrade  
Includes Everybody Cooks Menu,  
Assorted Bagels with Cream Cheese and a  
Variety of Yogurts with Granola for Breakfast  
and Fresh Baked Cookies for an afternoon  
break

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### THAT'S A WRAP

8:00 a.m. - 4:00 p.m.

\$130 - per person

Breakfast:  
Assorted Pastries  
Seasonal Fruit Tray  
Chilled Juices  
Coffee, Espresso, Hot Tea and Ice  
Water

Lunch:  
Select two items (soup/salad/sandwich)  
from Meeting & Retreat Catered Menus  
Soda Bar

Happy Hour:  
Select one of our Four or Five Course  
Happy Hour Options\*

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### COOKS OASIS

8:00 a.m. - 4:00 p.m.

Breakfast:  
Assorted Pastries  
Seasonal Fruit Tray  
Chilled Juices  
Coffee, Espresso, Hot Tea and Ice  
Water

Lunch:  
Select two items (soup/salad/sandwich)  
from Meeting & Retreat Catered Menus  
Soda Bar

Upgrade  
Includes Cook Oasis Menu,  
Assorted Bagels with Cream Cheese and a  
Variety of Yogurts with Granola for Breakfast  
Fresh Baked Cookies for an afternoon  
break

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All meeting and retreat packages include: space rental, wireless internet, and a presentation package including an LCD projector, screen, easel with flip chart and markers, note pads and pens.

\* Midday and Happy Hour Menus provide a hands-on experience in the kitchen for your guests. Please allow a minimum of 75 minutes for food preparation. Additional Event Menu courses can be added as an upgrade: one item for \$10 per person or two items for \$20 per person. Activated learning experiences can also be provide during the hands - on cooking portion.

\*All prices are subject to a 19% site and planning fee plus applicable state taxes.

# Meeting & Retreats

## CATERED MENU OPTIONS

### BREAKFAST

Seasonal Fruit  
 Assorted Pastries  
 Coffee Cake  
 Cinnamon or Caramel Rolls  
 Mini Fruit Tartlets  
 Chef's Choice Breakfast Quiche

Assorted Muffins  
 Assorted Bagels with Cream Cheese  
 Mini Chocolate Mousse  
 Mini Lemon Tarts  
 Assorted Yogurts and Granola  
 Gravlax, Bagels and Seasoned Cream Cheese

### SOUPS

Carrot Ginger  
 Wild Rice with Chicken  
 Classic Potato Leek

Minnesota Chicken Noodle  
 Roasted Squash  
 Hearty Tomato

### ENTREES

Baked Ziti  
 Individual Beef or Chicken Pot Pie  
 Coconut Curry with Rice (choice of shrimp or chicken)

Shrimp Scampi  
 Fettuccine Alfredo with Chicken

### SALADS

Caesar with Baked Croutons  
 Chopped Greek  
 Southern Coleslaw

Mixed Greens with Balsamic and Olive Oil  
 Mediterranean Pasta

### SANDWICHES

Asian Pork Tenderloin  
 BLT with Sliced Avocado  
 Three Cheese Grilled

Grilled Chicken on Ciabatta  
 Deli-Style Ham, Turkey or Vegetarian  
 Grilled Portobello

### SWEETS

Cookies (Choose from: Chocolate Chip, Oatmeal Raisin,  
 Peanut Butter or Ginger)  
 Assorted Dessert Bars

Chocolate Fudge Brownies  
 Chocolate Cupcakes

*\*Multiple catered menu options are reserved for groups of 20 or more*

*\*All prices are subject to a 19% site and planning fee plus applicable state taxes.*

## CATERED MENUS CONTINUED

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### BEVERAGES

Premium Soda and Sparkling Water  
Beer  
Standard Wine  
Upgraded Wine

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### OTHER RATES & RENTALS

Easel with Flip Chart and Markers  
Screen  
Projector  
Hourly Space Rental  
Custom Menu Fee  
Cash Bar Set Up Fee  
Valet Parking  
Outdoor Tent (St. Paul location only)

# On the Road Menus

## MENU OPTIONS

Below is sampling of our On the Road menus. We can offer a demonstration as well as a hands-on experience for you and your guests. We will work with you to accommodate your requests based on the facility.

### LATIN FIRE

Fresh Tortillas  
 Pico de Gallo and Avacado Salsa  
 Jamiacan Jerk Shrimp Skewers with Grilled Pineapple  
 Tortilla Soup  
 Sweet Banana and Coconut Tamales with Creme Caramel

### LOW COUNTRY SHRIMP BOIL

Cornbread with Chili Lime Butter  
 Southern Slaw  
 Sausage, Potatoes, Corn on the Cob, and  
 Shrimp with Homemade Cocktail Sauce  
 Assorted Dessert Bars

### THE HIT LIST

Crunchy Green Bean Salad  
 Mashed Potatoes with Rosemary Shallot Butter  
 Asparagus with Hollandaise Sauce  
 Grilled New York Strip with Sauteed Mushrooms  
 Chocolate Soufflés with Chantilly Cream

### PAELLA PARTY

Manchego and Serrano Crostini  
 Green Salad with Sherry Vinaigrette  
 Chicken, Chorizo and Seafood Paella  
 Flourless Chocolate Torte

### PRIMA ITALIANA

White Bean Crostini with Grilled Radicchio  
 Tuscan Vegetable Soup  
 Zuppa Inglese  
 Pasta Puttanesca  
 Beefsteak Maremma  
 Rapini with Lemon and Shallots

### CUSTOM DESIGN

A customized menu allows you to work with one of our chefs to design a menu to fit your taste, style and event theme. Just let us know how many guests you're having and what flavors you enjoy most, and we'll create a menu just for you!

\*All off-site events do not include beverages. Please inquire about options if you'd like us to suggest wine pairings with the menu or provide beverages for the event. A 20% travel and planning fee is assessed on all road events.



Gifts for the Guests

# gifts to give

## THINGS TO REMEMBER

### GIFT PACKAGES

The perfect gift is one that says as much about you as it does your guests. Whether you're looking for inspiration or looking to inspire, Cooks has the gifts to make your culinary adventures complete. We can compliment your menu with a themed gift to enhance your experience. A little something goes a long way!

### GIFT CARDS

Unsure of what to give? Let your guests shop around our retail store and pick out something they've always wanted. Gift cards are available for purchase and can be given in any desired amount.

### CORPORATE GIFTING

Even if you can't be with us we can also provide gifts for your employees, clients and co-workers. Call us to customize or more ideas can be found at [www.cooksofcrocushill.com/events/gifts](http://www.cooksofcrocushill.com/events/gifts)

# Important Stuff

## DETAILS

### CAPACITY & PRICING

Our Grand Avenue location in St. Paul can accommodate groups of up to 50 guests, our 50th & France Avenue location in Edina can accommodate groups of up to 32 guests and our Stillwater location can accommodate groups of up to 20 guests. Pricing for daytime experiences start at \$800 at Edina and Stillwater/\$1000 at St. Paul; pricing for evening experiences start at \$1000 at Edina and Stillwater/\$1200 at St. Paul. Off-site event pricing starts at \$1200. All pricing is on a per guest charge and based on the menu selected.

A final guest count is due 7 business days prior to your event. The event price will be determined by this figure even if the final attendance is lower. A site and planning fee of 19% will be applied to all on-site event food and beverage totals, along with the standard city tax rate. A 20% travel and planning fee will be applied to all off-site events, along with the standard city tax rate.

If you have a group of 50 or more we can accommodate guests for indoor/outdoor events at our St. Paul location. Fees for these special events are available upon request.

### AVAILABILITY

We suggest that you plan at least six weeks out in order to reserve your preferred date. Culinary experiences and meetings can be held in the daytime as well as the evening, any day of the week. Please remember that each experience is customized for your guests. Any event scheduled less than 10 business days out is subject to a \$150 rush fee.

### CONTACT & DEPOSIT

A signed contract and a deposit is required to reserve your requested date. We cannot secure your date and time without a deposit.

### CANCELLATIONS

If something unexpected arises and you are unable to have the event, please let us know immediately. The deposit is refundable at 50% up to 30 days prior to the scheduled event date. Cancellations or rescheduling within 30 days of the event date are charged \$700 along with forfeiting the initial deposit.

### SPECIAL REQUEST

If you have any special requests, please let us know upon signing the contract. Special requests include, but are not limited to, valet parking, tent rental (St. Paul only), remote wireless internet connection, audio visual electronics, specific menu adaptations, personalized aprons with a logo, and gifts for guests. All special requests must be made three weeks prior to the event date.

### SPREAD THE WORD

We love referrals! If you tell a friend or co-worker about Cooks and they book an event, you receive a \$50 gift certificate good at all Cooks of Crocus Hill retail stores or \$100 off your next event! It's our way of saying thanks for spreading the word.