



PRIVATE EVENTS





WHO WE ARE

The League of Kitchens is a culturally immersive cooking school in New York City and online. Our instructors are a culinary dream-team of immigrant women from around the world who will teach you their family recipes.

Our experiences build cross-cultural connection and celebrate the incredible knowledge that immigrants contribute to our culture and society while providing you and your guests with a fun, celebratory, one-of-a-kind private event.



With 13 countries represented at the League of Kitchens, we create **custom, transportive, meaningful events** that introduce participants to cultures, cuisines, and traditions from around the world.



Rachana - Nepal



Jeanette - Lebanon

Our Instructors



Afsari - Bangladesh



Aiko - Japan



Larisa - Russia



Mab - Iran



Shandra - Indonesia



Nawida - Afghanistan



Despina - Greece



Damira - Uzbekistan



Angie - Mexico



Yamini - India



Yipin - Burkina Faso



The League of Kitchens
Countries/Cuisines

"Taking LOK classes is sort of like traveling, only without the jet lag and price tag, and with even-better food."

Oprah Magazine

PAST CLIENTS

ACCENTURE
AMERICAN EXPRESS
BARCLAY'S
BLOOMBERG
BOSTON CONSULTING GROUP
COMCAST
DARTMOUTH COLLEGE
DELOITTE CONSULTING
ESTE LAUDER
EPICURIUS
ETSY
FORD FOUNDATION
GLOSSIER
GOOGLE
I STAND WITH IMMIGRANTS
JP MORGAN
KAISER PERMANENTE
MCKINSEY & COMPANY
MICROSOFT
MORGAN STANLEY
NYU ALUMNI ASSOCIATION
OUR PLACE
PATTERSON BELKNAP
PELOTON
PINTEREST
PWC
THE ROCKEFELLER
FOUNDATION
SPOTIFY
UBER
WARNER MUSIC GROUP
WIRECUTTER
YALE ALUMNI OF NYC





“The warmth of the space, the efficiency of the run of show, and of course, the wonderful instructors, created a wonderful experience. It was such a special way for our team to end our annual retreat, and everyone was raving about how much fun they had, and how delicious the food was. My only regret is that I didn't have enough room in my stomach to eat even more!!”

Wen H



THE WALL STREET JOURNAL.



FOLASADE ADEOSO

Learn to Cook Online: A Guide to the Best Classes at Every Level

WHERE WE'RE FEATURED

OPRAH MAGAZINE

THE NEW YORK TIMES

THE WASHINGTON POST

THE GUARDIAN

THE LATE SHOW WITH
STEPHEN COLBERT

FOOD & WINE

EATER

THE SPLENDID TABLE

& MANY MORE!

“They cook like grandmas—nonchalant virtuosos, all instinct and muscle memory, the recipes of generations written in their bones.”

The New York Times Magazine

The New York Times

FRONT BURNER

Dinners Showcase the Flavors of New York's Immigrant Kitchens





TYPES OF EVENTS

Looking for a unique activity your friends will never forget? Tired of the same old team-building exercises? Our instructors are exceptional home cooks who are excited to teach you their treasured family recipes in an intimate and collaborative setting.

Whether planning a holiday party, celebrating cultural heritage months, or organizing a private celebration, the League of Kitchens has you covered. Our private workshops, cooking parties, demos & tastings, and online events create engaging, delicious private experiences for groups of 5 to 500.

PRIVATE IN-PERSON WORKSHOP

Join us for an intimate and culturally immersive cooking class. Get hands-on instruction from the League of Kitchens instructor of your choosing as you learn 3-5 of her favorite family recipes.



Capacity: Up to 12 guests

Duration: 2.5 / 4.5 hours

Per Guest Cost: \$175 / \$220

Minimum to Book: \$1,050 / \$1,320

Location: Instructor's home or location of your choosing

Included in Pricing: Welcome snack/beverages, all ingredients, setup, staffing, cleanup, take-home recipes, shopping guide, taxes, and gratuity



PRIVATE ONLINE WORKSHOP

Gather your community for a virtual cooking class with the League of Kitchens instructor of your choosing and enjoy the private workshop experience from the comfort of your own home.

Capacity: Up to 70 guests

Duration: 2.5

Per Device Cost: \$60

Minimum to Book: \$600

Location: Virtual, on zoom, from anywhere in the world.

Included in Pricing: Online class supporter for the duration of the workshop, ingredient list, take-home recipes, taxes, and gratuity

INTERACTIVE COOKING DEMO PARTY

Gather for an exciting event and learn new skills with interactive cooking demonstrations from two instructors, plus a chance for your guests to connect with one another over delicious food and drinks.



Capacity: Up to 70 guests

Duration: 3 hours

Per Guest Cost: \$150

Minimum to Book: \$6500

Location: Our Manhattan event space or location of your choice

Included in Pricing: 3 appetizers, 1 dessert, wine, beer, sparkling water, staffing, setup, cleanup, all ingredients and supplies, taxes, and gratuity



HANDS-ON COOKING PARTY

Join us for a collaborative, hands-on cooking party where your guests will split into small groups and make a delicious shared, family-style feast with the guidance of our expert instructors!

Capacity: Up to 50 guests

Duration: 3 hours

Location: Our event space in
Manhattan's Chinatown

Per Guest Cost: \$255

Minimum to Book: \$6500

Included in Pricing: A family style feast, including appetizers and dessert, one instructor per 10-12 guests, beer, wine, sparkling water, staffing, setup, cleanup, ingredients and supplies, taxes, and gratuity



"Our experience with the group was fantastic! The whole team went above and beyond to make our offsite so special for the team. From prepping to clean-up this team was amazing!"

Jordan J., Accenture



LIVE ONLINE DEMO PARTY

Meet us online for a live demonstration by one or more of our instructors featuring 1-2 of their favorite recipes, alongside the stories behind their dishes and an opportunity for participants to ask questions.

Capacity: Unlimited

Duration: Variable

Location: Virtual, on zoom, from anywhere in the world.

Per 15-min Cost: \$200

Minimum to Book: \$400

Included in Pricing: Live cooking demonstration, Q&A with instructor, online class supporter throughout the event, and copies of the recipes



HANDS-ON VIRTUAL COCKTAIL CLASS

Join us for an online, interactive happy hour and mix up one of our instructor's favorite cocktails while learning the origins behind the drink. Non-alcoholic recipes are also available!

Capacity: Unlimited

Duration: Variable

Location: Virtual, on zoom, from anywhere in the world.

Per 15-min Cost: \$200

Minimum to Book: \$200

Included in Pricing: Interactive cocktail mixing class, Q&A with the instructor, online class supporter throughout the event, and copies of the recipe for all

TESTIMONIALS



“This was a delightful experience for our staff, and League of Kitchens’ efforts truly made it a memorable event for all of us. It’s clear League of Kitchens really has a wonderful team of charismatic, strong, incredible women that are eager to share their knowledge in such a loving way. Shandra, Angie, and Jeanette have all been wonderfully received by our staff, and we’ve received numerous remarks about how much the workshops were enjoyed, in big part due to the chef’s energy and warm personality.”

Mariel Q



“To say we had a wonderful experience would be an understatement. With great storytelling, delicious food, kind hospitality and overall camaraderie; this was a highlight of our NYC experience! If we could give Shandra and League of Kitchens more than five stars, we definitely would!”

Miguel M





"I fully enjoyed the whole prepping and cooking process with Aiko and my colleagues. We did a team building session with my team who work remotely across the globe. It was a real treat learning how to cook Japanese dishes and eating it together."

Sean P





OUR EVENT SPACE

Elevate your event with a magical experience at Lee's on Canal, a spacious and elegant oasis in New York City. Perfect for rehearsal dinners, corporate events, influencer meet-and-greets, and more!

Conveniently located near all major subway lines, this Chinatown venue is in the heart of downtown Manhattan, making it easily accessible for your guests.

Equipped for hands-on cooking parties, demos, and seated dinners, our event space includes a full kitchen and wet bar.



**Lee's on
Canal**
Located in Manhattan's
Chinatown



"I wanted a team activity where my colleagues could come together and learn about other cultures while sharing a bit about themselves over a meal. It was perfect. Jeannette [the Lebanese cooking instructor] overwhelmed us with her warmth, kindness and humor. Her food was delicious - and plentiful. And healthy! I love the whole concept of League of Kitchens and will certainly recommend to others."

-Monique Z., OneGoal



DON'T SEE WHAT YOU'RE LOOKING FOR?

We love curating custom events! Reach out to **info@leagueofkitchens.com** and we'll put something together just for you!





PLAN YOUR PRIVATE EVENT

info@leagueofkitchens.com

