



PRIVATE EVENTS





WHO WE ARE

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 14 countries represented at 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



Nawida - Afghanistan



Shandra - Indonesia



Despina - Greece



Mirta - Argentina



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



“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





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, meeting DEI goals, celebrating cultural heritage months, or organizing a private celebration, 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

Location: Instructor's home or location of your choosing

Per Guest Cost: \$150 / \$195

Minimum to Book: \$600 / \$780

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 17 devices

Duration: 2.5 hours

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

Per Device Cost: \$60

Minimum to Book: \$600

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

Location: Our Manhattan event space or location of your choice

Per Guest Cost: \$150

Minimum to Book: \$6500

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

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

Duration: Variable

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

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

Duration: Variable

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

DON'T SEE WHAT YOU'RE LOOKING FOR?

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



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



PAST CLIENTS

ACCENTURE

AMERICAN EXPRESS

FORD FOUNDATION

YALE ALUMNI OF NYC

WATSON FOUNDATION

NATURAL RESOURCES
DEFENSE COUNCIL

EPICURIOUS

SCHIFF HARDEN

I STAND WITH IMMIGRANTS

ONE GOAL

JP MORGAN

PAY PERKS

DARTMOUTH COLLEGE

NYU ALUMNI ASSOCIATION

PATTERSON BELKNAP

LIFESPICE

PREDICTIVE TECHNOLOGIES

ANSARADA



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!

“You know what they say about learning a foreign language? To do it well, lessons need to come straight from the source. Same goes for cooking new cuisines: Recipes for bibimbap or curries in cookbooks often fall short.”

Brooklyn Magazine

The New York Times

FRONT BURNER

Dinners Showcase the Flavors of New York's Immigrant Kitchens





PLAN YOUR PRIVATE EVENT

events@leagueofkitchens.com

