



WHO WE ARE AND FREQUENTLY ASKED QUESTIONS

EXPERIENCE AND MISSION

The Chopping Block's mission is to inspire people to cook by empowering them with the knowledge, confidence, passion and tools to use food to enhance their family, community and personal well-being while having fun. With over 10 years of experience educating and inspiring through the playful exploration of cooking and learning, we are committed to providing our students and clients with the highest quality experience in the industry.

We firmly believe that bringing people together over food and wine is the recipe for your success and nothing puts people more at ease while promoting creativity, than being in a kitchen around food. Whether your wish is to entertain or be entertained, to create and to learn, or to get your team working more as a "team", The Chopping Block is your ultimate solution provider.

EXPERIENCED CULINARY TEAM

We are the only Cooking Event business in the country that has its own team of professional chefs who we train to be engaging and inspiring teachers and leaders. All of our chefs have a culinary degree and at least 5 years of professional cooking experience. Their sole focus is to ensure that all of our clients are made to feel completely at ease in our kitchens and that they leave the Chopping Block inspired with new knowledge that they can really use and most importantly, share.

FRIENDLY RESPONSIVE SERVICE AND EASY PLANNING

From your quick and easy planning process (most events can be planned in under an hour), all the way through the follow up for your event, our staff prides itself on making your experience wildly successful by providing you with friendly, fun and efficient service. Read some of our rave reviews!

OUR FACILITIES

Our two locations provide you with state of the art cooking equipment in a warm and inviting atmosphere that will make you feel at home. We use only the finest cookware including Le Creuset and All Clad, and provide you with the best cutlery available in the market. You use what our chefs prefer to use in their kitchens.

HOW MANY PEOPLE CAN YOUR LOCATIONS ACCOMMODATE?

Our Merchandise Mart location can accommodate over 300 people for a flow style event, or up to 120 people for complete hands on cooking event. Our Lincoln Square Location can accommodate 100 people for a flow style event, or up to 60 people for complete hands on cooking event.

INSPIRING MENUS

Only a seasoned cooking school with its own team of expert and creative chefs can provide you with the innovative, delicious, and utterly mouth watering menus we offer. As a chef driven company, we will also customize any menu for you to ensure that you have precisely what you want.



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HOW DO I KNOW WHAT KIND OF EVENT TO CHOOSE?

We customize our events to fit your goals. You will be provided with a menu of our most popular formats and your own personal coordinator to help you decide which one is best for you.

HOW DO COOKING PARTIES AND TEAM BUILDING EVENTS WORK?

On average, most cooking events last 3 hours, with the exception of our wine tastings, cocktail events, and deeper level teambuilding events. We can however, customize any event length to fit your program needs.

The standard timeline is as follows:

- When you arrive, you will be introduced to the lead Chef Instructor for your event and he/she will walk you through the details of your event so that your expectations are sure to be met.
- The first 20 to 30 minutes will be an opportunity for your guests to have a glass of wine, mix and mingle and enjoy welcome appetizers should you choose to serve them.
- The Chef Instructor will then give an energetic and brief welcome to your group and will orient them to the event and answer any questions.
- The group will then be divided into smaller teams where with the support of our chef and assistants, they will actively engage in preparing their custom menu. (For cooking demonstration events, wine tastings, and cocktail parties, no team division is necessary.)
- After about an hour and half of engaging, entertaining and educational cooking fun and/or competition, the group will then be able to relax and enjoy the fruits of their labor.

ARE THE CHEF INSTRUCTORS A PART OF THE ENTIRE EVENT INCLUDING THE DINNER PORTION?

Yes. Our chef instructors are there for every step of the event guiding, teaching and cooking right alongside your guests.

WHAT IS INCLUDED IN OUR EVENT?

Your event will include a full meal unless otherwise specified, recipes of the selected menu (unless an Iron Chef event), your own private kitchen, chef instructor and cooking staff, aprons for use during the event, beer and wine if selected, and the support of our entire event team from start to finish.

HOW MANY CHEF INSTRUCTORS WILL THE GROUP HAVE FOR THEIR EVENT?

The number of chef instructors will be determined by the number of guests in your party and the type of event, but on average you will have a chef instructor and/or chef assistant for every 8 to 10 guests.



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HOW MANY WORKSTATIONS/ GROUPS WILL THERE BE?

The size of your groups will be determined by your selected menu, the number of guests in your party, and your goals and expectations for the event. On average, team size ranges from 6 to 10 people. If you prefer to pre-select your groups, please let us know and we will facilitate that.

WHAT IF SOME OF MY GUESTS ARE NOT 'INTO' COOKING?

We hear this every so often and are prepared for the reluctant cook. First and foremost, your guests may participate at whatever level they are comfortable with. We will encourage involvement, but your guests are welcome to simply visit, sip wine, and relax should they choose. We do find however, that as the event gets underway the reluctant cooks naturally become active participants.

Note: If this is a more serious teambuilding event, we will ensure that all are participating from the start of your event and will work to break down any barriers to involvement.

DO PARTICIPANTS NEED TO KNOW ANYTHING BEFORE OUR EVENT?

Let your guests know to wear comfortable clothing and non-skid comfortable shoes and to be prepared to have a lot of fun!

HOW DO COOKING COMPETITIONS WORK?

We will divide your group up into teams, each with their own chef instructor. Your group will be presented with a "mystery basket" of delicious and creative ingredients from which they are charged with the task of creating at least a three-course meal. At the completion of the cooking competition, our chefs will then team up to do a fun judging based on taste, presentation and creativity. If you choose, we can supply the winners with gifts, trophies, you name it!

CAN I RECOMMEND A SPECIFIC INGREDIENT TO BE INCLUDED IN THE "MYSTERY BASKET"?

Yes. This can be a fun way to bring your group together and is especially pertinent if the item is something that your company makes, or is something that ties the group together from a shared experience. There may be an additional charge for this, depending on what the ingredient is.

ARE THERE DIFFERENT KINDS OF COMPETITIVE COOKING EVENTS?

Yes. You can choose from either our regular Iron Chef Competition or take your team's competitive spirit to the next level by putting a global spin on their creativity and selecting our Global Iron Chef Competition. By focusing on specific regions, your guests will be challenged to create a delicious meal that fits the parameters of that particular cuisine, while incorporating the specified ingredients into their meal.



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HOW DOES A COOKING DEMONSTRATION EVENT WORK?

This is different from a hands on cooking event in that your guests are seated and treated to a tableside demonstration of a few courses or your entire chosen menu. Keep in mind that your guests are encouraged to mix and mingle throughout and our chef instructor can either engage in a formal demonstration or can simply entertain and cook while your guests visit for a more subtle entertainment quality. Guests may also be invited to cook side by side with the chef. The meal will be served course by course throughout the demonstration, so your guests will be eating as they are being entertained.

CAN I COMBINE A WINE TASTING/SEMINAR WITH A COOKING EVENT?

Yes. You can get the best of both worlds and kick start your cooking event with a thirty minute wine tasting designed to bring everyone together and set the tone for a fabulous event.

HOW DO WE PICK A MENU?

Our culinary team has created a list of menus and event themes that include recipes which have stood the test of time and are guaranteed to satisfy even the most discerning palate. You may choose from those menus or you may customize your own. Our event planners, who are also chefs, will walk you through the process, making it fun and seamless.

WHAT IF SOMEONE IN OUR GROUP HAS A DIETARY RESTRICTION?

We can accommodate any dietary restriction from vegetarian, kosher, and allergy specifications. Simply let our event planners know and we will ensure that each and every guest is taken care of.

CAN WE HAVE WINE AND BEER AT OUR EVENT?

"I cook with wine. Sometimes I even add it to the food." ~ W.C. Fields

With that sentiment in mind we offer a fantastic, food friendly, and affordable wine list to ensure that your meal and your company may be enjoyed to their fullest. We also offer a quality selection of beer and will provide you with a full bar and/or specialty drink as well. Because we are also a retail wine shop, your guests may purchase or be gifted a bottle to support their at home re-creation of your memorable evening together.

WHAT IF WE WANT TO STAY PAST OUR ALLOTTED TIME SLOT?

We time our events such that the event will end, not at all rushed, at the end of the agreed upon timeframe. We understand that it may take your group a few minutes to transition out of the kitchen, and as such will allow a 15 to 30 minute grace period. If your group wishes to stay longer and we can accommodate that request, additional event fees will be charged.



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CAN WE PURCHASE PARTY FAVORS FOR OUR GROUP?

Since we are also a gourmet retail store with an exceptional variety of cookware, ingredients, tools, and wine, we strongly encourage you to give your guests a memento of the event so that they will not only be encouraged to practice what they learned at home with their families, but that they will carry the experience of your event with them long past the event. Click [here](#) for a list of our favorites.

We also customize aprons and other accessories with corporate logos and guest names.

HOW MUCH DO THE EVENTS COST?

Our events range in cost depending on the type of event, the menu and services you choose, when the event is held, and the number of guests. The price range per person is \$45 to \$135 depending on your choices and we have listed more specific price ranges on the event type listing. The price per person includes:

- Private kitchen rental
- All chef instruction and support staff
- Your menu
- Copies of the recipes
- 10%-15% discounts in our retail store
- All event planning support

Wine, beer, welcome appetizers, special rental needs, tax and gratuity are not included in the price per person. We strive to be as accommodating as possible with regard to budget so please inform us of your concerns so that we may help find a workable solution.

RAVE REVIEWS!

Don't take our word for it. Click [here](#) to read some of our rave reviews,

"What an AMAZING event. I've been in the business for 25 years and I've never seen or experienced anything like last night. The level of interaction and service combined with the quality of food and beverage was a 10 out of a 10."

-Hedy Senz, Carlson, Canada