

PARTICIPATORY DINING







"One can not think well, love well, sleep well, if one has not dined well."

– Virginia Woolf





## PARTICIPATORY DINING DECONSTRUCTED

The Kitchen created the concept of Participatory Dining built around the notion of cooking as a bonding activity. These events are designed to involve guests in the actual preparation of the meal that is served. Each recipe on the menu is prepared by the guests to create a dinner party fit for every food enthusiast.

The flow of the evening is structured so that a portion early on is devoted to cooking then everyone comes together communally to dine once the meal is finished, plated, and served.

The best parties always end up in the kitchen. Come and hang out in ours!





The Kitchen opened their doors on July 12, 2013 in historic German Village.

The Kitchen hosts events that use communal cooking and food as the focal point for a creative, immersive dining experience.

"We should look for someone to eat and drink with before looking for something to eat and drink."

- Epicurus

#### PARTICIPATORY DINING EVENTS:



Run 3-4 hours in length



Accommodate 10-50 guests



Customizable themes & menus



Perfect for Celebrationists



# SO, WHAT IS PARTICIPATORY DINING?

Think of playing in a well-stocked kitchen with a full pantry and commercial equipment.
But wait, you don't know how to cook? That's ok, this is cooking with training wheels!



# SO, WHAT DOES YOUR PARTY LOOK LIKE?

The Kitchen can design a private Participatory Dining event centered around any occasion.

Let's walk through an example step by step...









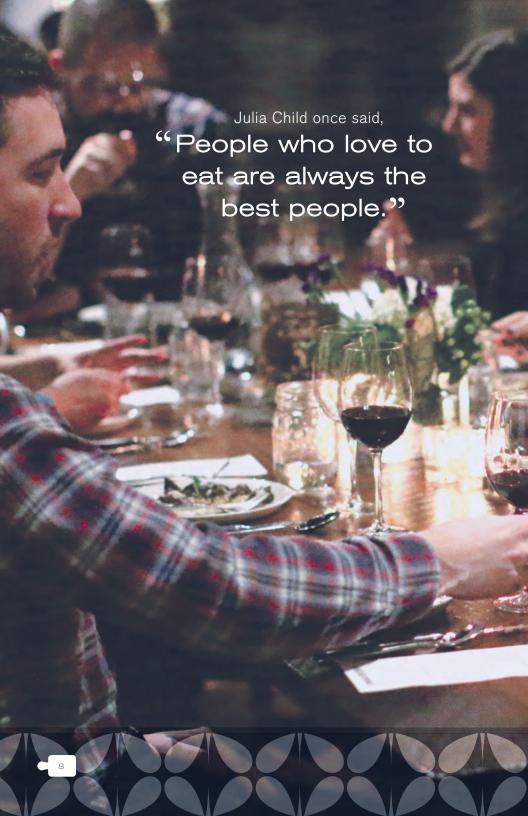
















#### A NIGHT AT THE KITCHEN

Participatory Dining events last three to four hours. In this example, guests arrive at 5pm and loosen up with a cocktail of choice, glass of wine, or favorite beer from our fully stocked bar. The Kitchen's charcuterie board is the perfect complement to starting the evening off right.



Enjoy the vibe while the night gets underway -- this will be fun!







"Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious."

- Ruth Reichl



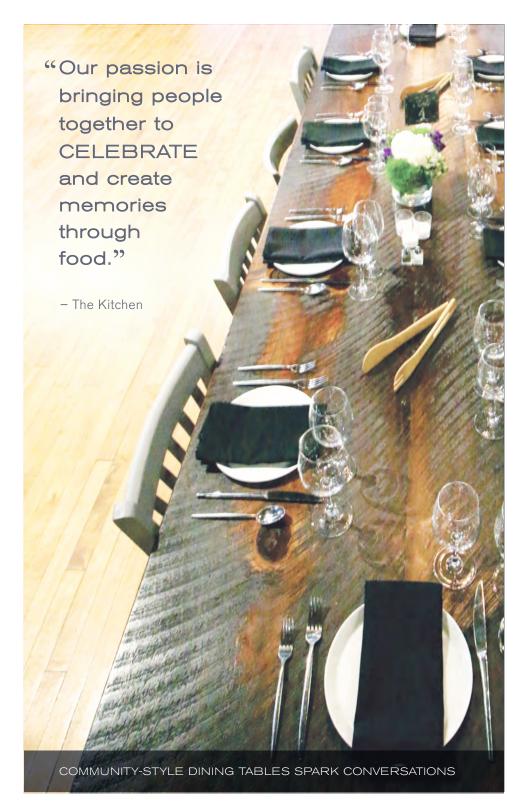


















"We encourage everyone to participate at their own level of comfort or interest."

-The Kitchen









#### READY, SET ... COOK!

A liaison from The Kitchen starts with staff introductions and provides details on the menu, food preparation, and cooking times.

An overview of the evening is presented:



TIPS on how to read each recipe and a breakdown of the prep station.



Kitchen SAFETY! Quick rundown of careful knife handling and cooking precautions.



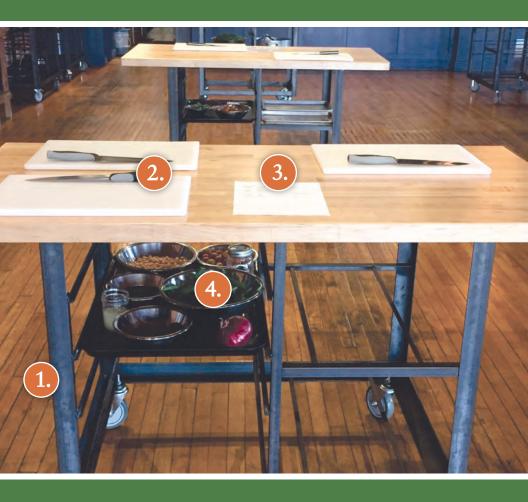
No clean up! ENJOY while the staff whisks everything away for you as you finish.



CLEAN start! Let's wash our hands and put on our aprons.

Now that we've covered the details, it's time to choose your team.

#### PREP STATION BASICS



# PREP STATIONS • ARE FULLY STOCKED

Mise en place, meaning everything in its place -- the ingredients, utensils, recipes, and cooking equipment needed to complete each recipe are ready for use at their dedicated prep stations.

Liaisons are on hand to offer assistance.











THE RECIPE
The unique format
using a three column
approach, allows for
the amount, ingredient,
and instruction of
each element to be
clearly understood.



4 PRE-MEASURED INGREDIENTS
No guesswork required.
All ingredients have been pre-measured.
Whenever possible, each recipe contains fresh, seasonal, and locally sourced Ohio-based products.



CHOP, DICE, STIR, SAUTÉ

There is something for everyone to do. Every job is important. We value all contributions including those on Team Bar!

















#### TIME TO PARTY!

Once each recipe is finished, the staff will take over plating and serving. Guests will then have time to mingle and freshen cocktails before sitting down to dinner.







#### ENJOY...DINNER IS SERVED

After working hard to prepare each recipe, table service is provided and guests are treated to an upscale dining experience.



Cocktails and conversations continue to flow into the evening as participants share moments and memories throughout each course of the meal.









"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."



Luciano Pavarotti

### POPULAR PARTICIPATORY DINNER THEMES & MENUS



SPANISH TAPAS



ITAI IAN



SPRING

Olive Bread Swirls

Pimentons Relleno
de Atun

Gambas al Ajillo
Papas Bravas

Smoky Chicken Bites

Tortilla Tapas

Majorcan Almond Cake

Classic Minestrone Soup
Housemade Pasta with
Pork Ragu
Sautéed Lemony-Garlic
Green Beans
Italian Bread
Zennoles with Dark

Zeppoles with Dark Chocolate Sauce Asparagus & Gruyere Tart

Fresh Salad of Herbs & Greens

Lemon Butter Chicken

Glazed Carrots

Herbed Israeli Couscous

Chiffon Cake with Strawberries & Cream

## CREATE A PARTICIPATORY DINING EXPERIENCE OF YOUR OWN...



Elevate any occasion to the extraordinary with a private Participatory Dining event at The Kitchen.

Choose from existing themes and menus or collaborate with The Kitchen to develop one that suits your needs. Pricing, available dates, booking information, and general questions can be answered by phone or email.

#### READY TO CELEBRATE?

Baby Showers	Graduations	• Team Builders
Bar/Bat Mitzvahs	• Engagement Parties	• Fundraisers
Milestone Birthdays	Rehearsal Dinners	• Retirement Parties

# Accommodations can be made for all dietary restrictions, including: Allergens GF Gluten Free Vegetarian Vegan

SPECIAL DIFT?

#### LET'S CONNECT!

Call or Email us
614-225-8940
info@thekitchencolumbus.com

Stay up-to-date on our events at www.thekitchencolumbus.com

Find us on Facebook and Instagram



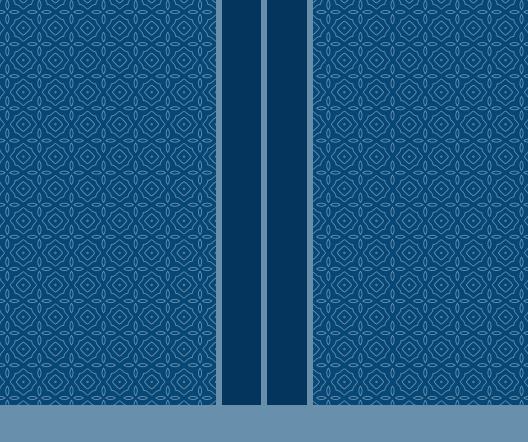


Commemorate your evening with customized gift options from The Kitchen.

- T-shirts
- Aprons
- Wine/Spirits

- Tote Bags
- Cookbooks
- Party Favors





# KITCHEN

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