

Thank you for your interest in the Artisan Culinary Loft! Below is some of the general information on our facility and what we do.

As an event center, we charge \$150/hour for up to 40 guests and \$200/hour for groups up to 100 for any type of event.

We are multifaceted in the types of events that can be created in our space.

~Chef Demonstration Party....If you would like a Chef cooking during your party, their costs are based on food, drink and services needed. The chefs we use are extremely talented and have their own restaurants. They come to our facility with a customized menu for your party. We will connect you to a Chef for more details on price and menu options. We can accommodate up to 100 guests.

~Corporate and Private Hands On Culinary Events....If you would like a hands on party where guests participate in the cooking as a class or divided for teams, we have expert chefs to orchestrate this type of event. This is an especially great venue for corporate team building. Again the Chef charges separately for food, drink and services needed. An approximate range for this is \$85-\$150/person. We can accommodate approximately 8-30 people for this.

..... Another choice would be to sign up for a class or plan a private party with Healthy Options Buffalo. This is a division of Independent Health that creates events with us at Artisan using their chefs. A delicious menu of healthy dishes is planned for up to 25 people.

You can check out their pricing and details at:

[healthyoptionsbuffalo.com/exclusive-cooking-parties](http://healthyoptionsbuffalo.com/exclusive-cooking-parties)

~Private Chef's Table....If you would like a Chef's Table event with up to 18 people all can be seated around our beautiful demonstration island with a Chef cooking in front of you while serving multiple courses and wine/beer pairings.

~Event Space/Caterer....If you would simply like to rent our space and have a caterer drop off and set up food for a more informal gathering or business meeting we can suggest caterers or you may use your own.

~If you have a unique idea for our space, let us know and we will try to make it work.

## Frequently Asked Questions:

### Do you have Individual Cooking Classes?

Yes, we host monthly cooking classes here in partnership with Healthy Options Buffalo. Please see their website for additional information:

[healthyoptionsbuffalo.com](http://healthyoptionsbuffalo.com)

### What do you offer in your space?

We have state of the art appliances for cooking along with everything needed to entertain for a beautiful party. We have cookware, bakeware, and cutlery with brands like Kitchenaid, Viking and Wolf. We also sell all these products. We have banquet tables and chairs, bistro tables and barstools, linens, and wine glasses. Place settings for up to 40 persons for sit down. We have Bar tables, tools and refrigeration. We do not have disposable ware for large groups but this is generally supplied by the caterer.

### Can I bring my own liquor and drinks?

Yes, as long as it is not sold and must be poured by your group not Artisan staff.

### Can I bring my own Chef or caterer?

Yes, we have many suggestions for chefs or caterers who have worked in our space but you are welcome to bring your own.

### What is the time frame for an event?

Events can take place in the afternoon or evening as long as they are completed by 10pm. Minimum time of an event is 2 hours. Depending on the needs of the event, an hour before and after for set up and clean up are free. Additional time needed will be charged at \$75/hour.

### Is there a clean-up fee?

Only if the Chef, caterer, or group are not cleaning up for the hour after the event. The charge is \$150 for clean-up of the space. If formal plates, glasses, silverware, etc. are to be used, there is an additional \$150.00 charge.

### Can anyone rent your facility to cook in?

Any and all cooking must be supervised by a professional chef approved by the Artisan Culinary Loft.

### What was the inspiration behind creating The Artisan Culinary Loft space?

We have been hosting culinary events such as Nickel City Chef for the last 10 years. Over this decade we have seen the interest grow greatly in food and cooking in general. We the Culinary Loft alongside Artisan's large showroom to have a space for great cooking events led by the best local chefs (some are Nickel City Chef competitors), while using our outstanding appliances and cookware.

Motto: The best parties gather in the kitchen, that is the Artisan Culinary Loft kitchen!