

Thank you for your interest in the Artisan Culinary Loft! We offer many event styles and below is some general information on them.

Corporate and Private Hands On Culinary Events~

If you would like to have a hands on party where guests participate in the cooking as a class or divided into teams, we have expert chefs to orchestrate this type of event. We use local chefs/restaurant owners to customize a delicious menu as well as bring in bartenders and servers. The Chef charges separately based on food, drink and services needed. We use Chef Adam Goetz, owner of Craving Restaurant, for these exceptional team building gatherings. Artisan Culinary Loft provides everything for entertaining, cooking and dining and charges a space rental fee of \$200/hour (2 hour minimum). We can accommodate up to 40 guests for this.

Healthy Options Event (a division of Independent Health)

We have partnered with Healthy Options to provide another choice for private parties or corporate culinary classes. Their chefs lead guests in creating both delicious and healthy meals. Parties can be hands on (up to 25 guests) or demonstration (up to 18 guests). Fruit infused water is provided and your group may bring beer, wine or soda to self serve. There is no space rental fee for 2 hour events unless more time is desired which is a charge of \$150/hour. For Healthy Options pricing and details please check out: healthyoptionsbuffalo.com

Chef Catered Parties

If you would simply like to rent our space and have a caterer drop off and set up food for a more informal gathering, celebration or a business meeting we can suggest caterers, or you may use your own. We are able to seat 40 guests with place settings at our large banquet size tables. Hosts will need to bring disposable plates and utensils for larger events. We offer bistro tables for large cocktail parties as well. Space rental costs are based on the number of guests and needs of your event.

Private Chef's Table

For this special event 18 guests are seated around our beautiful Demonstration Island with a Chef cooking in front of you while serving multiple courses that may be paired wine/ beer. The Chef's costs are based on food, drink and services needed. Our space rental fee is based on the needs of your event.

Frequently Asked Questions~

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, tools, small and large appliances from Kitchen Aid, Viking and Wolf. We have banquet tables, chairs, bistro tables and barstools. We have

barware, refrigeration, and ice bucket bins. We can provide ice for glasses for medium size parties. We can provide place settings for up to 40 guests seated. For larger groups disposable ware should be used which must be supplied by you or your caterer. We provide stemless wine glasses for up to 80 guests. We have a pull down screen and projector for use during business meetings or events in the center of our main showroom.

Do you have Cooking Classes?

Yes, we host monthly cooking classes in partnership with Healthy Options Buffalo (a division of Independent Health). Please see their website for additional information:
healthyoptionsbuffalo.com

Can I bring my own liquor and drinks?

We allow wine and beer and any soft drinks to be brought in and self served. A temporary liquor permit is needed for events where drinks will be sold or served by a bartender/waiter.

Can I bring my own Chef or caterer?

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

What is the time frame of an event?

Events can take place in the afternoon or evening as long as they are completed by 9 pm Monday-Friday, by 10 pm Saturdays, and 8pm Sundays. Minimum time of an event is 2 hours. Depending on the needs of an event an hour before and an hour after is free. Additional time needed for set up is \$75/hour.

Is there a clean up fee?

Only if the Chef, caterer or group is not cleaning up for the hour after the event. Also for large events using all of our showrooms or sit down events using a great amount of our place settings and kitchen supplies.

Can anyone rent your facility to cook in for an event?

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

What was the inspiration behind creating The Artisan Culinary Loft?

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. We wanted to create a space, in addition to our main showroom, for fabulous cooking events led by our best local chefs while using our outstanding appliances and cookware.