

## Near or far, we'll get you cooking together!

The Chopping Block's private virtual experiences bring your family, your friends and your colleagues TOGETHER to learn the essentials of becoming a great home chef.

### TCB Private Chef Virtual Cookinar Event Style

(60 minutes - chef virtual demo with guest Q&A)

Virtual Cookinars are available for up to 300 screens. Cookinars will educate you and your guests with fun, entertaining and delicious recipe demonstrations you can watch, ask questions and then make at home when you choose.

\*\$1500.00 minimum requirement, 1-50 screens

\*\$1500.00 per block of 50 screens

\*OR \$35.00 / screen above 50 screen minimum requirement

### TCB Private Chef Virtual Cook Along Event Style

(90 minutes - chef and guests cook menu together with guest Q&A)

The Chopping Block's private chef virtual cook along events will engage up to 25 screens having fun while cooking in real time with your very own private chef guiding you along the way. You'll enjoy interacting and cooking together with your guests, near and far.

\*\$2250.00 minimum requirement, 1-25 screens

\*OR \$95.00 / screen above 25 screen minimum requirement

\*Pricing and menus are for November and December and are subject to change at anytime and or after December 30, 2020.

The Chopping Block's virtual private event experience menus listed below can be adapted to either a TCB Private Chef Virtual Cookinar **or** a TCB Private Chef Virtual Cook Along event.

(Please choose 1 virtual event style and 1 menu for your virtual private event.)

#### Holiday Seasonal Virtual Private Event Menus:

- Holiday Decadence ~ Arugula and Roasted Pear Salad with Balsamic Vinaigrette and Goat Cheese; Herb-Crusted Beef Tenderloin with Rosemary Port Sauce; Sautéed Green Beans with Caramelized Shallots and Walnuts
- Winter Wonderland ~ Mixed Greens, Apple and Blue Cheese Salad with Toasted Pecans; Roasted Pork Tenderloin with Apple Cider Reduction; Parsnip-Potato Puree; Herb Roasted Acorn Squash
- Deck the Halls ~ Apple and Dried Cherry Salad with Spiced Walnuts and Maple Dressing; Chicken Braised in White Wine with Pancetta, Porcini and Escarole; Roasted Brussels Sprouts with Bacon Lardons and Dried Cranberries

#### TCB Classics Virtual Private Event Menus:

- Kitchen Cuts ~ Knife skills for the home chef
- Asian Take-out ~ Thai Spring Rolls; Peanut Sauce; Soba Noodle Salad
- Pasta Palooza ~ Caesar Salad with Homemade Croûtons; Dry Pasta with Alfredo Sauce; Meatballs with Classic Marinara
- Tapas Table ~ Goat Cheese and Tomato Sauce with Crusty Bread; Black Bean and Cheddar Empanadas with Chipotle Sour Cream; Beef and Grape Skewers
- Coast to Coast Cuisine ~ Chopped Salad; Roasted Chicken with Fig Balsamic Glaze; Twice-baked Potatoes

**The Chopping Block's talented chefs can create personalized menus for your private virtual event for an additional fee of \$250.00 dollars.**

#### Terms and conditions for private virtual event experiences:

- Five percent administration fee is added to total private virtual event cost.
- Virtual private experiences are executed through the Zoom platform.
- Host is responsible for sending out all virtual experience information to their guests. TCB will provide host with necessary information to send to guests, this may include menu recipes with kitchen ingredients and equipment lists, virtual experience Zoom link and password.
- Host is responsible for guest check-in. Host is responsible for additional fee or dismissal of any additional screens that enter private virtual experience above contracted amount.

## Near or far, we'll bring your 'cheers' together!

The Chopping Block's private virtual experiences bring your family, your friends and your colleagues TOGETHER to learn how to make great cocktails or enjoy delicious wine.

### TCB Private Virtual Mix-A-Longs

**(60 minutes - mixologist and guests create cocktails in real time together with Q&A )**

**Virtual Mix-A-Longs are available for up to 300 screens.**

\*\$1650.00 minimum requirement; 1-50 screens

\*\$1650.00 per block of 50 screens

\*OR \$35.00 / screen above 50 screen minimum requirement

### TCB Private Virtual Wine Tastings (60 minutes - sommelier and guests taste wine in real time together with Q&A )

**Virtual Wine Tastings are available for up to 300 screens.**

\*\$1650.00 minimum requirement; 1-50 screens

\*\$1650.00 per block of 50 screens

\*OR \$35 / screen above 50 screen minimum requirement

*\*Pricing and menus are for November and December and are subject to change at anytime and or after December 30, 2020.*

The Chopping Block's private virtual "Mix-A-Longs" events will educate and engage you and your guests while having fun mixing along delicious cocktails in real time with your very own private mixologist guiding you along the way.

#### Virtual Mix-A-Long Offerings:

- **Tour of American Whiskey ~ Belle's Julep and Old Fashioned Cocktails**  
*Through this virtual educational experience we will discuss the origins of whiskey in America, what makes whiskey different from Bourbon or Tennessee Whiskey and a few amazing cocktails you can make at home.*
- **The Surprising World of Tequila ~ Tequila Arette's Margarita and Last Stand Cocktails**  
*We will educate you by talking through how and where Tequila is made, visit some iconic producers and share with you the surprising origins of the Margarita while making some delicious drinks.*
- **Gin, the Best Clear Spirit ~ Classic Martini and French 75 Cocktails**  
*Gin's history goes back 500 years and is perhaps the most iconic clear spirit on the globe. Its lasting success has to do with its striking flavors and hyper flexibility in cocktails. Love it or hate it, Gin will be around for another 500 years. Learn to buy gin with greater confidence after this class.*

The Chopping Block's private virtual wine tasting events will provide your very own private sommelier to educate you and your guests with fun, entertaining and insightful wine knowledge. Taste and cheers with each other, near or far.

#### Virtual Wine Tasting Offerings:

- **How to Taste Wine ~ Awaken your senses through the beauty of wine. Explore the sight, smell and taste of different wines and learn how to describe the characteristics that you like in a wine. Understand how wine is made, the major styles of wine and how to taste wine just like a pro!**
- **Napa vs. Sonoma Showdown ~ Journey to California where Chardonnay & Cabernet Sauvignon are king. Taste wines from these neighboring regions and understand the characteristics that make wine different from each area, from the age of the vines to the soil they grow in. After this tasting, you may want to plan a trip West!**
- **Old World vs. New World ~ The debate between the traditional wine-growing of Europe and the modern methods of the rest of the world is a lively one. Taste wines representing the best of each region and style and decide for yourself whether you prefer old school or new wave in your wine.**
- **A Tour of Sparkling Wines and Champagne ~ All wines that bubble are not the same! Taste different types of sparkling wine: Champagne, Cremant, Cava and Prosecco, as you learn the characteristics and nuances of each. You'll pop the cork on different levels of sweetness and find your favorite for that next special occasion.**

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