

# chef's counter events hosted by Michael Feker

## pricing & packages for private culinary events

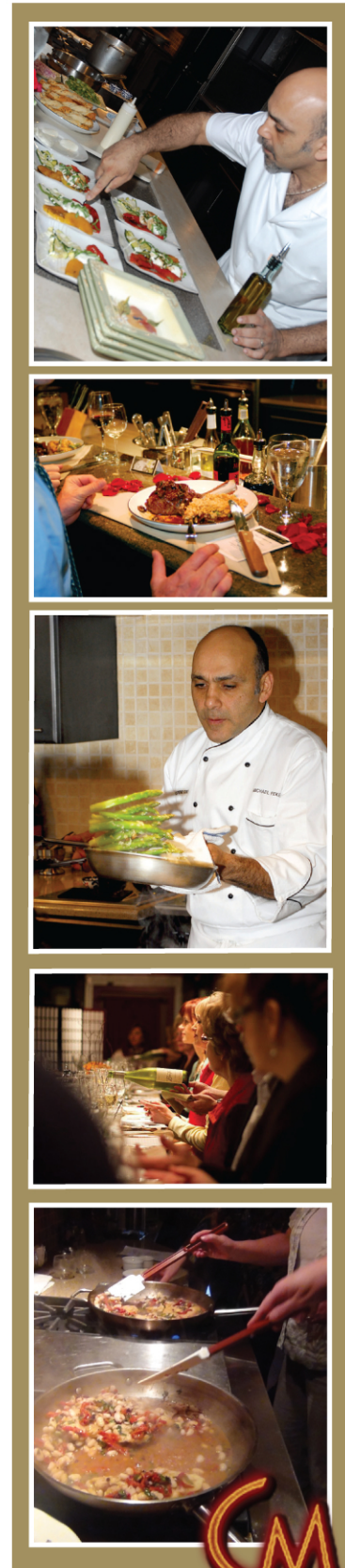
### PRIVATE DINNERS

- three-course, demonstrational dinner: 80.95 per person
- three-course, hands-on dinner: 90.95 per person
- three-course, demonstrational dinner, with wine pairing: 95.95 per person
- three course, hands-on dinner, with wine pairing: 105.95 per person  
(first course soup, salad or appetizer; second course pasta or entrée; third course dessert)
  
- four-course, demonstrational dinner: 90.95 per person
- four-course, hands-on dinner: 100.95 per person
- four-course, demonstrational dinner, with wine pairing: 115.95 per person
- four-course, hands-on dinner, with wine pairing: 125.95 per person  
(first course appetizer; second course soup or salad; third course pasta or entrée; fourth course dessert)
  
- five-course, demonstrational dinner: 100.95 per person
- five-course, hands-on dinner: 110.95 per person
- five-course, demonstrational dinner, with wine pairing: 135.95 per person
- five-course, hands-on dinner, with wine pairing: 145.95 per person  
(first course appetizer; second course soup or salad; third course pasta; fourth course entrée; fifth course dessert)

### PRIVATE LUNCHEONS

- two-course, demonstrational luncheon: 49.95 per person
- two-course hands-on luncheon: 59.95 per person
- two-course, demonstrational luncheon with wine pairing: 59.95 per person
- two-course, hands-on luncheon with wine pairing: 69.95 per person  
(first course soup, salad or appetizer; second course pasta or entrée)
  
- three-course, demonstrational luncheon: 59.95 per person
- three-course hands-on luncheon: 69.95 per person
- three-course, demonstrational luncheon with wine pairing: 75.95 per person
- three-course, hands-on luncheon with wine pairing: 85.95 per person  
(first course soup, salad or appetizer; second course pasta or entrée; third course dessert)
  
- four-course, demonstrational luncheon: 69.95 per person
- four-course hands-on luncheon: 79.95 per person
- four-course, demonstrational luncheon with wine pairing: 95.95 per person
- four-course, hands-on luncheon with wine pairing: 105.95 per person  
(first course appetizer; second course soup or salad; third course pasta or entrée; fourth course dessert)

**PRIVATE DINING POLICIES** all pricing excludes tax and gratuity of 20%. Pricing is subject to change depending on special menu/ingredient requests. **Minimum 8 guests** required for private events, **maximum 30 guests**. Final guest count is due 72 hours prior to event, all charges are based on the final guest as quoted by host, as all ordering and preparation is done for this number. A credit card is required to secure your reservation, minimum of three week notice to cancel or reschedule at no charge. CMFs School of Culinary Magic / Chef's Counter is located at 6913 W North Avenue, Wauwatosa, Wisconsin.



**TO RESERVE A DATE OR FOR MORE INFORMATION PLEASE CONTACT STACY AT [SpecialEvents@ilmito.com](mailto:SpecialEvents@ilmito.com) or (414) 443-1414**