

# Virtual

## CHEF EXPERIENCE



## CELEBRATE WITH WOLFGANG PUCK CHEFS

 WOLFGANG PUCK  
CATERING



@wpcatering

#NeverStopCelebrating

[events@wolfgangpuck.com](mailto:events@wolfgangpuck.com)

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

# CELEBRATE *Virtually* WITH WOLFGANG PUCK CHEFS

Our team will work with you to customize an experience that will inspire and entertain your clients, guests or associates. Our chefs will join your guests virtually to provide an online cooking class that is personal, engaging and delicious.

## *Experiences* INSPIRATIONAL IDEAS

- Team Building
- Client Appreciation
- Celebrations
- Product Launch
- Sales Presentation
- Networking

## *Culinary Curriculum* SIGNATURE WOLFGANG PUCK CLASSICS

*New!*

- Chicken Pot Pie
- Pizza Party
- Chinois Chicken Salad
- Cacio e Pepe Mac N Cheese
- Risotto

*New!*

- Handmade Filled Pasta

## *Extra* CREDIT CAN BE ADDED TO ANY OF OUR MENUS

*New!*

- Three-Course Dinner for Two: Salad, Entree, Dessert
- Sweet and savory snacks Spiced Nut Mix, Popcorn, Pretzel Bites, Macarons
- Wine pairings [subject to local restrictions]
- Wolfgang Puck branded aprons, wooden spoon, cookbooks, insulated bag



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# COOKING *Virtually* WITH WOLFGANG PUCK CHEFS

Let our team create delicious memories for you at home. We now offer virtual and interactive cooking experiences with our expert chefs bringing our signature dishes to your table.

## VIRTUAL COOKING CLASS

PROVISIONS COST ADDITIONAL  
WELCOME AND INTRODUCTION  
Q&A

UP TO 1.5 HOURS  
COOKING DEMO  
UP TO 25 SCREENS

### **ERIC KLEIN | VP Culinary \$2,500 appearance fee**

Vice President of Culinary Eric Klein combines his culinary artistry with passionate leadership and an outgoing sensibility. When it comes to food, he is a purist, and every dish he creates aims to enhance the true flavors of the superior ingredients. The former Executive Chef of Spago (Las Vegas) was named one of the Top 10 Best Chefs in America by *Food & Wine* magazine.

### **GARRY LARDUINAT | Executive Pastry Chef \$2,500 appearance fee**

Known for his whimsical and inventive desserts, Executive Pastry Chef Garry Larduinat has been focused on his craft since the young age of fourteen. The former Executive Pastry Chef for Francois Payard and the Hotel Bel-Air is one of the most popular pastry chefs on Instagram, enchanting an audience of 224,000 followers with his visually stunning creations.

### **ANDREW SWANSON | Regional Executive Chef \$2,500 appearance fee**

Regional Executive Chef Andrew Swanson mixes artistic flair and culinary creativity. Cooking since he was a child, Drew gained an in-depth knowledge of seasonal produce and a passion for creating meals with the freshest, most vibrant products of the season, which remain the driving forces behind his culinary expertise to this day.



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# PLAN *Virtually* WITH THE WOLFGANG PUCK TEAM

## VIRTUAL *Culinary* EXPERIENCE (SAMPLE)

Curate an unforgettable team-building experience for your team.

**THE INSTRUCTOR** A Wolfgang Puck Chef demonstrates the preparation of a signature Wolfgang Puck classic recipe you have selected from our curriculum of classes.

**THE CLASSROOM** Your WPC Chef will be live for up to 1.5 hours, welcoming guests, answering questions, preparing the selected signature dish, interacting with your guests (up to 25 screens via the virtual technology of your choice), Q&A, and wrapup.

**THE STUDENT** Each guest will receive custom measured, portioned and prepared ingredients that will be handpacked in a cold pack box. Prior to the online class, guest will receive digital instructions, small ingredient list, and the kitchen tools to have on-hand for the cook-along with our Chef.

**THE COST** Chef Appearance fees range from \$2,500-\$10,000; provision kits range from \$130 (serves 4). Client arranged overnight shipping and applicable sales tax.

### *Shipping*

- Cold shipped via FedEx Overnight anywhere in the continental U.S.
- Also available for pick up and delivery in select cities nationwide.  
Los Angeles, Dallas, Houston, Atlanta, DC Metro, Seattle, Boston, Philadelphia



The health and safety of our guests and associates is our highest priority, as always.

Be assured that our sourcing, preparation and delivery practices follow industry leading standards including local and CDC guidelines.