



Hot Stove
SOCIETY

PRIVATE EVENTS



In-Person Private Events

We look forward to cooking with you!

The Hot Stove Society kitchen is beautifully equipped for special food-focused parties and team builders. Our team of chefs offer a tantalizing range of menus to choose from and are adept at accommodating dietary restrictions. Each menu is structured for guests to participate in preparing a meal and then sitting together to enjoy their dishes. All the necessary kitchen tools and ingredients are provided with thorough recipe packets.

The room is focused on a demonstration stage and overhead screens so participants can observe all the action. You will enjoy chopping and prepping at our hefty Boos Block workstations which are mobile and easily arranged to fit any size party. In addition to a range of non-alcoholic drinks we also offer wine, beer and cocktails.

For every event our goal is to fuel your enthusiasm for cooking at home and teach you a technique you will be proud to use over and over again!

Each experience package includes:

- 2-3 Hour demonstration or cook-along
 - Professional chef and event team
 - Prepped ingredients
 - Kitchen equipment
 - Recipe packets

In-person event base price: \$1,500 for a group of 10 or less + \$125 per person beyond the 10th, plus tax, beverages and 20% service charge.

Our maximum capacity for a full hands-on event is 40 guests.

A 20% service charge is included on each check. The entirety of this service charge is retained by the company and distributed to our staff. By law, we are required to collect tax on the service charge.

Add Tom Douglas to your experience: Additional \$1000.
Tax is applicable on all prices and is not included in the pricing.
Menu items subject to change based on seasonality.

Location:

Hot Stove Society in the Hotel Andra
2000 4th Avenue
Seattle, WA 98121

Please note that we are unable to offer any parking with via the Hotel Andra and guests are responsible for their own parking. We strongly recommend the [Doppler Garage](#), on 6th between Virginia and Lenora.

**For any questions or inquiries, please contact
the Hot Stove team by reaching out to:
Kat Gibbons at katg@tomdouglas.com**

Menus and pricing subject to change. Pricing valid as of January 2024.

Masa Masters

You will never want store bought tortillas after you learn how to make fresh ones at home! This menu will teach you a variety of skills while making a seriously delicious meal for your teams to enjoy. Set the event off right by adding a mouthwateringly tart scratch margarita to your party!

App:

Plantain Chips, Pico de Gallo, and Classic Guacamole

Hands-On:

Scratch Tortillas

Salsa Verde Braised Chicken
garlic, cilantro, tomatillo

Pupusa
bean, cheese

Charred Broccoli Salad
cotija dressing, pickled onions, pepitas

Chocolate Mousse
bitter orange

Beverage Add-Ons

Paloma +\$12/ea
tequila, house made margarita mix, lime

Hibiscus Margarita +\$15/ea
tequila, hibiscus margarita mix, lime

Menu Add-Ons

Cantina Queso and Tortilla Chips +\$5

Carne Asada +\$15
jalapeno, ancho chile, cilantro, lime

Spicy Grilled Shrimp +\$15
rub with love taco spice, lime

Dumpling Challenge

The dumpling classes we offer at Hot Stove Society are among our most popular and sell out fast! You'll have a chance to roll, cut, fill, shape, steam, and pan fry a delicious array of dumplings like hum bao and crispy pan seared pork and cabbage pot stickers. If your team is competitive, you can submit your dumplings for judging to the Hot Stove Team while you finish the meal with the delicious side dishes.

App:

Fresh Spring Rolls

Hands-On:

Chicken and Basil Potstickers
soy-ginger dipping sauce

Curried Vegetable Hum Bao
mushrooms, S&B curry, ginger

Served Alongside

Grilled Chicken Skewers
citrus-scallion glaze

Miso Soup
wakame, tofu

Wokked Greens with Garlic

Coconut Panna Cotta

Menu Add-Ons

Veggie Super Salad +\$4
shaved vegetables, lettuces, spicy ginger dressing

Tanaka Family Fried Rice +\$5
scallion and ketchup

Pork Ribs +\$9
sticky soy glaze

Coconut Prawns +\$15

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Paella Party

Our team will teach you the ins and outs of this classic Spanish dish, paired beautifully with home-made tapas. Fun and delicious, this is a perfect menu to enjoy with friends and family!

App:

Chili and Cheese Empanadas with Romesco Sauce
Almonds & Olives

Hands-On:

Grilled Zucchini
chorizo vinaigrette

Crunchy Chicories Salad

fennel, orange, cracked olive, crispy chickpeas

Chicken Paella

Inspired by Arroceria 'Las Bairetas'
(vegetarian option available)

Chocolate Mousse

Bitter Orange

Beverage Add-Ons

House Sangria +\$12/ea
red wine, brandy, citrus, apple

Menu Add-Ons

A Selection of Tapas +\$15

thinly sliced serrano ham on garlic toasts, tortilla Española

Gambas al Ajillo +\$15

sauteed shrimp, chiles, cilantro

Tom Douglas Classics

Our company is known for protecting wild salmon habitat and supporting sustainable salmon fisheries. And we have made it our mission to serve salmon in many delicious preparations. In this menu we highlight our most popular salmon recipe rubbed with our proprietary spice blend and accompanied by favorite side dishes from our Seattle restaurants.

App:

Serious Pie's Mushroom & Truffle Cheese Pie
truffle cheese, herbs

Hands-On:

Dahlia Lounge White Salad

belgian endive, frisée, sliced apple, beecher's flagship

Etta's Rub with Love Salmon

pan-seared Bristol Bay salmon

Shiitake Relish

shallot, sherry vinegar

Charred Broccoli Salad

cotija dressing, picked onion, pepitas

Smashed Fried Potatoes

sea salt, fried garlic

Coconut Cream Pie Bites

toasted coconut, shaved white chocolate

Menu Add-Ons

Spatchcocked Roasted Chicken +\$15/ea

lemon and herb marinade

Etta's Dungeness Crab Cakes +\$35

lemon aioli

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Pizza at Home

Inspired by the craft of pizza-making, you will learn how to make pizza dough from scratch. You will then be able to choose from a variety of toppings to create your own individual pizza masterpiece!

App:

Charcuterie Board

prosciutto, Ferndale Farmstead mozzarella, fruits, pickles, croccantini crackers

Hands-On:

Kale Salad

lacinato kale, lemon, Calabrian chilies, parmesan, pine nuts

House Pizza

artisan crusts with terrific tomato marinara, mozzarella cheese and a variety of toppings

Served Alongside

Fritto Misto

fried lemon and artichoke, chive aioli

Chocolate Budino

olive oil, sea salt

Appetizer Add-Ons

Piedmontese Carne Cruda +\$15/ea

chopped sirloin

Carrots & Burrata +\$7/ea

Please note we can only accommodate the Pizza at Home menu for groups of 20 or less.

Italian Classics

Discover why everyone loves to eat deliciously soulful Italian dishes! You'll learn to make the kinds of foods you want to eat everyday - like a proper chicken cacciatore, tender meatballs, and light and delicious olive oil cake.

App:

Antipasti

salami, artisan cheese, marinated vegetables, croccantini, nuts

Hands-On:

Chicory Salad

anchovy and lemon vinaigrette

Chicken Cacciatore

pancetta, tomato, rosemary

Gnocchi alla Romana

marinara, parmesan

Roasted Carrots

pumpkin seed gremolata

Chocolate Olive Oil Cake

vanilla whipped cream

Beverage Add-Ons

Negroni Cocktail +\$14/ea

campari, gin, sweet vermouth

Menu Add-Ons

Fritto Misto +\$6

fried lemon and artichoke, chive aioli

Meatballs with Marinara +\$8

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Build a Bento Box

Each of these chosen dishes complement one another, both aesthetically and deliciously! Having a variety of tastes that complete one another is the inspiration of Chef Tom Douglas to craft his own bento box. The menu is derived from his cookbook, *Seattle Kitchen*.

App:

Fresh Spring Rolls
sweet chili sauce

Hands-on:

Togarashi Prawns
sesame seeds, orange zest, chili flakes

Chicken Skewers
citrus, ginger

Crispy Shiitake Rolls
tofu, seaweed, scallion

Sweet Potato Tempura

Chilled Miso Spinach

Asian Long Beans
soy shallot vinaigrette

Japanese Cucumber Pickles

Served alongside:

Ginger Rice

Miso Soup

OH Mochi Donuts
gluten-free, rice-based

Menu Add-Ons

Chinese 12-Spice Fried Tofu +\$6/ea
jalapeno, butter, garlic

Chicken and Basil Gyoza +\$9/ea
soy-ginger dipping sauce

Tiki Time

This delicious menu is sure to transport your senses to the light and breezy island of Maui. While you may be cooking together after work, we promise that this experience will be as fun as a day at the beach!

App:

Pork Lumpia
Sweet Chili Sauce

Hands-On:

Spam Musubi
soy, short grain rice

Huli Huli Chicken

Ginger Marinated Eggplant

Hawaiian Mac Salad
mayo, carrot, furikake

Shaved Vegetable Salad
spicy ginger dressing, fried shallot

Mochi Donuts
from the Dahlia Bakery

Cocktail Add-Ons

Classic Mai Tai +\$14/ea
rum, orgeat, lime

Menu Add-Ons

Kalua Pork +\$12
braised cabbage

Tuna Poke +\$15
taro chips

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Beverage & Amenities

Beverage Service

Hot Stove Society provides an unlimited non-alcoholic beverage service priced at \$5 person which includes water, soda, and seltzers and is added to the cost of the event

Upgrade the experience to:

- Hosted beer and wine
- Full Bar
- Cash Bar

Beer, Wine and Spirits Price List

A Full Selection of Cocktails \$12-16

A Selection of Red and White Wines by the glass \$12-18

Bubbles by the glass \$12-14

Local and Imported Beers \$8

Special non-alcoholic beverages \$4-7

*custom cocktails available upon request

*Alcohol will be billed upon consumption
to be invoiced on final bill

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Additional Guest Amenities

Our company produces a robust selection spice rub blends with the brand name Rub with Love. We use many of these rubs in our menus and you can send your guests home with a tasty memento. [A single rub is \\$9.99 or you can customize a 3 pack for \\$27.99.](#)

Chef Tom Douglas has written 4 wonderful cookbooks and offers them signed or personalized.

Seattle Kitchen \$32.50

Tom's Big Dinners \$35.00

I love Crab Cakes \$21.99

Dahlia Bakery \$35.00