

WEEKEND

Hot Stove

SOCIETY

In-Person Private Events

Tom Douglas





In-Person Private Events

Join Seattle chefs Tom Douglas, Bridget Charters and the Hot Stove Society Team as we share some of our favorite recipes!

Learn some tips and tricks, from dumplings to pasta from scratch, all in the convenience of the Hot Stove Society kitchen. Tom and the team at the Hot Stove Society are offering private groups and corporate teams the opportunity to gather in-person for a fun and unique experience with lots of deliciousness along the way.

Private events are very similar to our in-person Hot Stove Society classes, with an instructor that demonstrates how to make each dish live. As an attendee, you will have the ability to watch, learn, and interact with the instructor at one of our Hot Stove Society work tables!

Each experience package includes:

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

In-person event base price: \$1,500 for a group of 12 or less + \$125 per person beyond the 12th, plus tax, beverages and 20% gratuity. 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.

In compliance with state and federal directive, it is our policy to verify vaccination status for all events at Hot Stove Society. Proof of vaccination will be required for entry for everyone over 12 years of age. We require that you bring a mask to wear when you are moving about in our kitchen and may remove it when eating or drinking. Our staff is fully vaccinated and will wear masks except when presenting on the demonstration stage. Effective 10/04/2021.

**For any questions or inquiries, please contact the Hot Stove team by reaching out to:
hotstove@tomdouglas.com
or calling our office at 206.436.0383**

Masa Masters

Inspired by one of our most popular classes, 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 starting with a mouthwateringly tart scratch margarita!

App:

Chips, Roasted Tomatillo Salsa & Classic Guacamole

Hands On:

Scratch Tortillas

Chicken Tinga

Chipotle pepper, tomato, garlic

Pico de Gallo

Tomato, onion, cilantro

Charred Broccoli Salad

Smoked cotija dressing, pickled onions, pepitas

Housemade Flan

Vanilla bean, caramel

Masa Masters

Add Ons

Margarita +\$10/ea*

Tequila, house made margarita mix, lime

Rice & Beans +\$5

Carne Asada +\$11

Jalapeño, ancho chile, cilantro, lime

*Billed upon consumption

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 humbao and crispy pan seared pork and cabbage pot stickers. You'll submit your dumplings for judging while the Hot Stove Team finishes the meal with the delicious side dishes. Don't forget the tasty dipping sauces!

App:

Togarashi Wonton Chips & Dip Platter

Hands On:

Pork + Cabbage Potstickers
Soy-Ginger dipping sauce

Curried Vegetable Hum Bao
S&B curry, seasonal farm vegetables

Tanaka Family Fried Rice
Bacon, scallion and ketchup

Wokked Greens with Garlic

Coconut Panna Cotta
Ginger and lemongrass

Dumpling Workshop Add Ons

Pork Ribs +\$9
Sticky soy glaze

Tanakasan Farm Veggie
Super Salad +\$4
Shaved vegetables, lettuces,
spicy ginger dressing

Pizza at Home

Guests will learn to make our pizza dough before receiving pre-made pizza dough with a variety of toppings to create their individual pizza masterpiece!

App:

Charcuterie Board

Prosciutto, Ferndale Farmstead mozzarella, red wine figs, croccantini crackers

Hands On:

Kale Salad

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

Serious Pie Pizza

Artisan crusts with Serious Marinara, mozzarella cheese and a variety of toppings

Chocolate Budino

Olive oil, sea salt

Pizza at Home Add Ons

Roasted Carrots and Burrata
+\$7

Rub with Love Veggie rub

Old School Italian

We want you to forget about upscale Italian, trendy Italian, fancy Italian, and rediscover why everyone loves to eat deliciously soulful, Old School Italian! You'll learn to make the kinds of foods you want to eat everyday - like a proper Caesar Salad, tender meatballs, and bubbling casserole dishes of eggplant parmesan.

App:

Antipasti

Prosciutto, artisan cheese, marinated vegetables

Hands On:

Caesar Salad

Focaccia croutons, pecorino, herbs

Chicken Piccata

Lemon, capers, white wine

Potato Gnocchi with Pesto

Garlic, pecorino, herbs

Eggplant Parmesan

Golden brown crust, melty cheese

Seasonal Fruit Galette

Vanilla whipped cream

Old School Italian Add Ons

Negroni Cocktail +\$11/ea*

Campari, gin, sweet vermouth

Meatballs with Marinara +\$8

*Billed upon consumption

Paella Party

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

App:

A Selection of Tapas

Marinated Manchego
Tuna-Stuffed Peppers
Almonds & Olives

Hands On:

Empanadas

Charred pasilla peppers, cotija cheese

Chicken Paella

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

Seared Cauliflower

Salsa verde

Housemade Flan

Vanilla bean, caramel

Paella Party Add Ons

House Sangria +\$9/ea*

Red wine, brandy, citrus, apple

Gambas al Ajillo +\$10

Sauteed shrimp, chiles, cilantro

*Billed upon consumption

Tom's Favorite Dishes

For this cook-along we're drawing from our guests' favorite signature dishes. These are the recipes our chefs are asked for again and again, and you'll get a chance to roll up your sleeves and cook these top favorites with us!

App:

Mushroom & Truffle Cheese Pie

Truffle cheese, herbs

Hands On:

Seattle Kitchen Spinach Salad

Bacon, curried cashews, sesame dressing

Etta's Rub with Love Salmon

Pan-seared Bristol Bay salmon

Shiitake Relish

Shallot and sherry vinegar

Green Beans with Lemon

Lola Smashed Potatoes

Crispy garlic, olive oil

Coconut Cream Pie Bites

Toasted coconut, shaved white chocolate

Tom's Favorite Dishes Add Ons

Etta's Dungeness Crab Cakes

+\$35

Lemon aioli

Salt & Pepper Calamari +\$6

Lime, chili aioli

Charred Broccoli Salad +\$5

Cotija dressing, pickled onion, pepitas