



The Culinary Event Space

Corporate Event Package



Stefanie Cirillo
Director of Operations
stefanie@cirillosacademy.com

Erika Cirillo
Director of Guest Experience
erika@cirillosacademy.com



Chef John Cirillo has created a comfortable and unique environment where people from all backgrounds can enjoy a night of food and wine.

Whether it is a corporate team building event or a Chef's Table, every experience at Cirillo's is sure to stimulate both your mind and your taste buds. We offer many culinary activities including:

Hands On Cooking

(54 people maximum for any sit down event)

In our Hands-on Cooking events, your group will be split into 3-4 different groups, where they will prepare one course of their meal. Once finished, our culinary team will call them up one by one and have them plate and serve. Menus will be chosen prior to your event and can be personalized.

Great for corporate team building, your group will get a glimpse into the culinary world.

17 people or less – \$3330.00 minimum spend (food only)

18 to 25 people – \$185.00 per person

26 to 40 people – \$175.00 per person

41 to 54 people – \$165.00 per person

Price is before tax, 20% gratuity and 2% admin fee. Price includes private space, food and experience. All beverages are extra and based on consumption





Chef's Table

(54 people maximum for any sit down event)

We get it, sometimes you don't want to get your hands dirty. Let us cook for you. Together we will create a custom menu for your group that everyone will enjoy. your team will be able to walk around in our kitchen and watch our culinary team in action as they perfect each dish. Includes reception canapés and custom menus.

Service style can either be plated or buffet food stations.

23 people or less – \$3330.00 minimum spend (food only)

24 to 40 people – \$145.00 per person

41 to 54 people- \$135.00 per person

*Price is before tax, 20% gratuity and 2% admin fee. Price includes private space, food and experience.
All beverages are extra and based on consumption*



Reception Events

Hands-on Cooking for Larger Groups

Your team will be split into 5-7 stations where they will each create an appetizer style item. Once finished, our culinary team will flip the cooking area into food stations, and everyone will be able to mingle around and graze the items that were just created.

Menus will be chosen prior to your event and can be personalized. Great for corporate team building, your group will learn what it's like to work in an environment different from their office.

40 to 49 people – \$155.00 per person

50 to 65 people – \$145.00 per person

*Price is before tax, 20% gratuity and 2% admin fee. Price includes private space, food and experience.
All beverages are extra and based on consumption*

Cocktail Reception

Whether it is the launch of a new product, a staff holiday party or your parents 60th wedding anniversary: Cirillo's can host you.

We can hold up to 120 people in our high-end kitchen. It is like being at your friend's house but with better food!

Prices vary based on food items that are chosen

40 to 55 people – starting at \$95.00 per person

56 to 80 people – starting at \$85.00 per person

81 people and up – starting at \$75.00 per person

*Price is before tax, 20% gratuity and 2% admin fee. Price includes private space, food and experience.
All beverages are extra and based on consumption*



Add Ons: Cocktail Workshop + Full Service Bar

Evelyn Chick Projects is a leading hospitality company delivering service-oriented, elevated, and meticulously curated beverage and hospitality experiences. We believe in creating memorable moments through the universal language of food and drink—and we look forward to helping make your next event at Cirillos Academy truly unforgettable.



Demonstration and Q&A

- ECP Instructor leads a cocktail demonstration, explaining ingredients, tools, and techniques for one cocktail (15 min)
- ECP serves 1 cocktail per person and answers their questions (15 min)
- Available for groups of 20+

Package 1:
\$55/ person + tax



ECP Cocktail Workshop

- ECP Instructor leads a 30-minute class
- Participants follow along to build their own cocktail to enjoy while cooking
- Available for groups of 20+

Package 2:
\$70/ person + tax



Feature Cocktail Service

- ECP executes customized feature cocktail service at any Cirillo's Academy event
- ECP provides professional bartender(s) + supervisor, ice, ingredients, and menus
- Clients will select 3 feature cocktails from ECP's curated menu - cocktail names can be customized + branding is available
- Scale-able custom pricing based on event duration and guest count

Package 3:
Variable Pricing

