



Wedding Events

Engagement Parties | Wedding Showers | Receptions
Bachelor + Bachelorette Parties | Rehearsals

[View More Photos](#) | [Take a Video Tour](#)





Flooded with natural light and sweeping views of the Bay



2,400 ft² of flexible space with easy loading and parking



Private Waterfront Parklet included

The background is a vibrant, abstract collage of kitchen-related items. It features several whisks with black and pink handles, a pink rolling pin, and various food items like a pink heart, a yellow circle, and a pink bow-tie. The background is a mix of green, yellow, and pink colors with a leafy pattern.

Pricing

\$235/hr (5hr min.)
+ \$225 cleaning fee
+ Add-ons available

10% off bookings of 8+ hrs

Optional Add-ons



Hands-on Cooking Experience



Guests will be greeted with spa water and a welcome appetizer in our beautiful, waterfront Studio in Ghirardelli Square. Our **Professional Chefs** will guide you through creating a delicious meal from start to finish. *Additional hours of venue rental available!*

3 Hr Experience
Min 10, Max 35p

Example Flow:

- (15min) Arrival & Welcome Appetizer
- (30min) Stations & Prep
- (75min) Cook
- (10min) Break & Mingle
- (30min) Eat what you created!
- (20min) Mingle & Farewell

We have so many [fun add-ons](#) available including wine, cocktail making, fancy aprons and more!

Cooking Competition Experience



Guests will be divided into **teams** and compete in an unmatched culinary competition utilizing a loaded pantry, lots of creativity, and huge amounts of collaboration!

*3 Hr Experience; appetizer platter and spa water included
Min 10; Max 35p*

Choose from:

Taco Challenge (great for big groups!): Learn the ease with which you can craft your own tortilla dough from scratch using an authentic tortilla press. Get creative with your toppings to win!

Pasta Challenge: Learn the art of pasta dough crafting, rolling, shaping, and cutting in this class. A traditional marinara, creamy pesto, or chef's choice sauce ;)

Dumpling Challenge: Journey to China with us and learn how to fill, shape, and craft your own potstickers and dumplings. Stand apart with your fillings (vegetarian or meat options available)!



Watch one in action!



“Cakes & Bubbles” Experience



Ever wanted to learn how to beautify a cake?

Our in-house **Food Artist & Sommelier**, Chef Michelle, will guide you through a journey of sweets and bubbly... need I say more?

2hr or 3hr

Min 10, Max 35p

**customizable for your group*

WHAT YOU'LL LEARN:

- Learn **2 cake finishing** techniques.
- Practice creating consistent **layers** and **decorate** using fresh flowers, stencils, and sparkling sugar finishes!
- (the best for last) **Taste hand-paired sparkling wines** and learn how to pair with desserts.



Wine & Cheese Tasting Experience



Our **in-house Master Sommelier** will take you through a **curated selection** of cheeses and wines so you can gain a deeper understanding of what works well together and why. Walk away with a new skill sure to impress friend, family and colleagues this holiday season.

30 Min or 1 Hr experience

Min 10, Max 80p

**customizable for your group*

CHOOSE FROM:

- **30min Tasting:** 3 cheese & 3 wines (+3 bottles to take home or enjoy during the remainder of event)
- **1hr Tasting:** 4 cheeses & 4 wines (+4 bottles to take home or enjoy during the remainder of event)
- *Additional bottles available for purchase.*

Custom Wine Pairings & Live Tastings

A Hand-Paired Wine bottles for your event

B Add-On a Master Sommelier Tasting

Invite our in-house **Master Sommelier, Catherine Fallis**, to lead a customized tasting.

30 Min or 1 Hr Tastings
Min 10; Max 80p



Menu

Wine Pairing Options

**Wild Mushroom
Risotto Waltz**

Red: Planeta La Segreta Rosso Sicily Italy
White: Produttori del Gavi Il Forte Piedmont Italy
White: Skylark Orsi Pinot Blanc Mendocino California

**Artichoke
Tortelloni en Brodo**

White: Pieropan Soave Veneto Italy (*can be used in recipe*)
White: Garciarevalo Casamaro Verdejo Spain
White: Margerum Sybarite Sauvignon Blanc Happy Canyon Santa Barbara

**Holiday Alfajores
Dulce De Leche
Cookies**

Sweet: Domaine de Durban Muscat Beaumes de Venise France (375ml half bottle)
Sweet: Yalumba Antique Muscat Australia (375ml)
Sweet: Husch Late Harvest Gewurztraminer Mendocino California (375ml)

**Tokyo Disco Udon
Noodles**

White: Quinta da Raza Vinho Verde Portugal
White: Skylark Orsi Pinot Blanc Mendocino CA
Sparkling: Avinyo Brut Reserva Cava Spain

**Sweet Potato
Pupusas & Guajillo
Adobo Crema**

Red: Palacio del Burgo Rioja Tinto Spain
White: Margerum Sybarite Sauvignon Blanc Happy Canyon Santa Barbara
White: Garciarevalo Casamaro Verdejo Spain

**Savory Autumn
Squash & Sage
Pizzettas**

Red: Planeta La Segreta Rosso Italy
White: Produttori del Gavi Il Forte Piedmont Italy
Red: Decoy by Duckhorn Cabernet Sauvignon Merlot North Coast California

Cocktail Making Experience



Led by a **Professional Bartender**, we'll make **three** delicious cocktails AND learn some fascinating cocktail history.

30 Min or 1 Hr experience
Min 10; Max 80p

YOU CHOOSE YOUR COCKTAIL
THEME FROM:

- Mezcal
- Whiskey
- Tequila
- Gin
- Vodka
- Rum
- "Dealers Choice"
(cocktails work with any spirit)



Special Treats & Gifts

Our culinary gifts add a surprise for your guests to further enhance their experience!



Refreshing Cocktail/Mocktail

Our “**Rosey Rosemary Mixer**” includes organic rose petals, dried rosemary and simple syrup.



“Artistas at Home” Branded Apron

Unisex Jeans Stitch Denim Bib Apron
with 4 pockets & adjustable buckle



Holiday Appetizers Gift Box

Whether you're gifting to a hostess or hosting a party of your own, this kit is simple and sure to impress!



Delicious Dessert

Top your class off with a sweet note making our **Coconut Snowball Macaroons** 13

DINNER & A SHOW: ADD ON A LIVE PERFORMANCE



KITCHEN CABARET (ELEGANT. JAZZY. SMOOTH)

Pair your course with the perfect sonic aperitif: **Jackie Gage** and her velvety voice sings beautiful songs from jazz to folk to pop.

Relaxing, jamming, inspiring, and feel-good music is the perfect way to celebrate your culinary adventure, and the music never sounded so good!

**Up to 3hrs with Jackie, Duo or Trio*





STITCH FIX



"The venue is fully equipped for your party needs and you can't beat the decor or ocean view!" – Bailey J, Baby Shower

"PERFECT for our team offsite ... The space was beautiful, clean, and a perfect location." – PAX Team Retreat

"The team is very accommodating and goes out of their way to make sure guests are comfortable and have everything they need."
– Google

"The space was beyond my wildest expectations. Location and views are beautiful, the space itself is clean, stylish and safe for kids. Would absolutely book again!"
– Ciara M, Graduation Party

Artistas Everywhere: Sponsor a Cooking Program for Kids



Artistas Everywhere **leverages corporate donations** to Bay Area schools and nonprofits to provide **culinary programs that empower youth to cook for themselves.**

Our vision is to **empower all youth in the Bay Area to develop a positive relationship** with food and their own health by demystifying cooking and inspiring confidence in the kitchen. Our classes expose kids to new flavors, develop motor skills, incorporate various cultures, and ultimately, culminate on a family style meal prepared by the kids.



"The engagement from the Chefs paired with the creativity and fun educational activities inspired students to listen, be vulnerable, and learn from the Chefs and each other. Carver students chose Culinary Artistas for all of those reasons and more."

- Mr. Kevin, Program Manager at Dr. George Washington Carver





culinary
ARTISTAS[®]

Cook. Explore. Celebrate.

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