

dineDK

PRIVATE DINING

Your Ultimate Culinary Experience Starts Here...

Make your next event the most memorable yet—with a Michelin-trained chef who will craft a personalized menu for you and your guests.

You're invited to sit back and enjoy dineDK hospitality at its finest.

Together, we'll create a one-of-a-kind culinary experience your guests will talk about for years. Whether it's a birthday party, engagement dinner, media event for your company, or an annual holiday get-together with colleagues—we'll bring the freshest, highest quality food from NYC's top chefs to you, in the comfort of your home or venue of choice.

CEO and Executive Chef David Kirschner, together with his team of hand-selected chefs, event coordinators, and local vendors work with you to carefully craft not only an unforgettable menu, but a unique end-to-end experience with a private chef who will welcome and interact warmly with your guests.

Named among the top private chefs in New York by:

TASTING TABLE

LUXURY
LISTINGS
NYC



Who We Are

dineDK is a full-service, boutique private dining company serving New York, New Jersey, and Connecticut.

dineDK was founded in 2014 with the vision of bringing clients' dream events to reality — with Chef David and his exclusive network of Michelin-trained chefs, vendors, and venues.

We believe the magic of an event is in the thought behind each detail. This includes personalized touches for the group and a warm, genuine focus on hospitality. We bring these elements together to ensure guests feel welcomed and comfortable, and bond over a culinary journey that's been made specially for them.



*We can accommodate most allergies and dietary restrictions including Kosher, Gluten-Free, Vegetarian, Paleo, and more.

Something New, Every Time

No event is ever the same with dineDK. Every menu and experience is unique and tailored for the occasion.



Fresh, Local Ingredients

The secret to great food starts with great ingredients. We only use fresh, seasonal ingredients in your menu, with the support of local vendors and markets.





What We Do

From birthday parties to romantic dinners, and intimate family reunions to weekend retreats in the Hamptons—our team travels to you to create a special, memorable event. We ensure a warm and interactive environment for your guests, with seasonal menus handcrafted for the group's taste.

Including:

- Intimate Dinner Parties with Multi-Course Tastings
- Virtual Cooking Classes
- Cocktail Receptions
- Holiday Parties & Special Occasions
- Chef Demonstrations (Live and Video)
- Private Cooking Classes (one-on-one, group)
- Private Chef Contracts (travel)
- Media Receptions
- Luncheons
- Drop-off Catering
- Cuisine-Specific and Holiday-Themed Meals
- Client & Media Gifting
- Executive & Client Meetings
- Product Launches & Previews
- Team-Building Experiences
- ...and more

Our Events

Together, we will customize your event based on your needs. As every event is unique, we'll explore a variety of options to determine the best package for you and your guests.

The following are our most popular event packages and styles.



1. Multi-Course Dinner

Individually plated, sit-down dinner. Each dish is elegantly composed and thoughtfully conceptualized. The best way to experience our chefs' creativity. Recommended for a more intimate and formal feel.



“I need someone who can handle everything.

I can show up when my guests show up, and not worry about anything.

That’s something dineDK’s team totally offers.”

Christine Parrilli,
Event Organizer at
Luxury Fashion Brand



2. Modern Family Style

Share platters in the middle of the table or at a side buffet. It’s the perfect option for family gatherings, casual friendly get-togethers, or when a flexible seating arrangement is preferred.



3. Cocktail Party

The perfect touch of casual and sophisticated, with unique canapés passed around or laid out on platters for your guests to enjoy.

Our Past Events

An Anniversary Dinner to Remember...

To celebrate their parent's anniversary, three siblings came together to plan a tasting menu that would be inspired by the parent's favorite foods and travels throughout their lives.

They invited some of their parents' lifelong friends to a house they rented for a long weekend in Hopewell Junction.

Our team worked together to plan a menu inspired by the parents' times when they lived in Italy, channeling classic dishes like carbonara and Carciofi and adding our own creative twists around flavors they loved like lamb, bagels 'n lox, and created a dessert based around bananas.

We worked over the course of a month to plan out the timing so our arrival would be a surprise, and organized a service staff to be onsite so guests could truly sit back, relax, and enjoy the evening.



We made homemade pasta to bring back the authentic flavors of Italy—and fond memories of their travels together.

MENU
6.5
Canapes
Cured Arctic Char "everything" bagel, chive mousse, saffron shallots
Homemade Lemon Ricotta Crostini miatakes, truffle honey, chives
Bacon-Bourbon Pâté apricot mostarda, sourdough
Dinner
Carciofi alla Giudica Salad charred lemon - artichoke aioli, ricotta salata, local greens
Spaghetti Carbonara guanciale, 63° egg, pecorino frico
Roasted Lamb Saddle smokey black eggplant puree, spring peas, radish, lamb jus
Banana S'mores maple meringue, graham crumble, chocolate gelato
<i>Chef David Kirschner</i>
dineDK private dining

“It was the best thing we could have ever found to impress our guests...”



Exclusive Private Tastings on Martha's Vineyard for A-List Celebrities and Politicians

With a season of entertainment happening throughout the summer, a client hired us to be a seasonal private chef to take care of all meals and special events at their home in Martha's Vineyard. The house could sleep 20+ guests at a time—and we took care of and organized all aspects of food and beverage service for the season.

From making 3 meals a day to throwing various themed dinner parties ranging from 15 to 120 guests—we shopped the local markets, cooked menus inspired by the island, organized hiring outside support staff and rentals companies, and entertained a rotating group of houseguests that ranged from foreign dignitaries to A-list celebrities, politicians (including a former president and presidential nominee), titans of business, owners of NFL teams, to their close family and friends. We kept the kitchen stocked up, cooked “from scratch”, and maintained a warm and welcoming environment daily.

Jets Holiday Party

The New York Jets & The Johnson Company brought in dineDK to execute its highly-anticipated annual Holiday Party for partners, clients, and VIPs.

The party was such a success that the client called us the next day to set up another party of the same magnitude — for the following week!



What to Expect

3 steps to a culinary experience
your guests will never forget...



1. Submit an Inquiry

Submit an inquiry form online at dineDK.com or email events@dineDK.com.*

You'll receive a response within 24 hours.

* We recommend reservations at least three weeks before an event.

2. Share Your Vision

We will have a discovery call to discuss your event goals, all logistical details, rental needs, staffing, and your menu preferences. We want to know your favorite cuisines/ restaurants, feelings you want to evoke, any dietary restrictions, and details about your guests that we should consider when developing your menu.

3. Approve the Menu

Our chefs will craft the first iteration of your menu using fresh, seasonal, and locally-sourced ingredients inspired by the details we collected during our discovery call.

You will receive the menu to approve. At this point, you'll have full control to go back and forth with us until you're completely satisfied that the menu will be a perfect fit for your party.

We'll communicate with you at every step of the way, to ensure no detail is spared, and you're at ease throughout the entire process.

Sit Back and Enjoy

Build memories with your guests. Leave the serving, entertaining, cleaning, and details to us.

Choose Your Package

Multi-Course Dinner

3 Courses

*\$169 per guest**

*Pricing varies for groups of 6 or fewer

Modern Family Style

4 Composed
Platters

2 proteins with garnish
1 vegetable
1 grain/starch

Dessert

*\$149 per guest**

*Pricing varies for groups of 6 or fewer

Cocktail Party

5 Canapés

*\$69 per guest**

*Discounted rates for groups of 60+ guests

Add-ons

for Multi-Course and Modern Family Style:

+ 3 Canapes \$30/ guest
+ Additional Courses \$30/ guest

+ Ask about our **Chef's Tasting Menus** and enhancements such as truffles, unique dry-aged beef, foie gras, caviar, luxury cuts, etc. available at market price

Private Chef Services:

Our team is available for full-time and part-time placements as well as seasonal and short term contracts. Rates range from \$500 - \$900+ per day based on scope of work + cost of ingredients. (20% placement fee to be charged based on chef salary). Travel, car rental, and housing fees may apply based on client accommodations and location.

**An additional admin fee of 20% is applied to all events. Total pricing includes custom menu development, food, prep, chef(s) on-site to execute your event, and reasonable travel to/from event. Pricing on major US holidays incurring additional staffing rates.

We will always do our best to accommodate our clients' budget. We will also consider price adjustments for large-format events and for multiple events booked. Depending on the nature of your event, there may be an additional event planning or activation fee. Please note, dineDK's base pricing starts at \$1,100.

Choose Your Enhancements

dineDK goes above and beyond just food — covering options like Master Sommelier wine pairings, craft mixologist experiences, or interactive cooking demos where your guests can enjoy a hands-on activity with the chef.

We also can provide many of the services needed to bring your event to life, including:



Service Staff

Ensure a seamless experience for guests with servers, bartenders, coat check, and more.



Rentals

From furniture, tableware, glassware, decor, and floral—we can provide just about anything you need for your event.



Interactive Demos

A favorite amongst groups, enjoy a hands-on culinary experience with our Michelin-trained chef.



About Chef David

David honed his craft cooking in some of the most acclaimed kitchens across the country including work with Thomas Keller, Daniel Boulud, Michael Mina, and David Drake.

Among his restaurant experience, David:

Served as Executive Sous Chef at David Drake's Daryl Wine Bar in New Brunswick, N.J., which earned a James Beard nomination for "Best New Restaurant in America."

Worked at renowned New York City restaurants including Per Se and Bar Boulud, and held the position as Executive Chef at Tasting Table.

Trained in top New Jersey kitchens including SeaBlue at the Borgata in Atlantic City, Zylo at Hoboken's W Hotel, as well as Stage Left and Restaurant David Drake.

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NYC | NJ | CT | HAMPTONS

Private Dining 2021
dineDK.com