

Private Dinner Experiences **@ the workshop**

Private Dinner Experiences

The Private Dinner Experiences at The Workshop, are private dinners for groups of a minimum of 8 guests up to 36 guests. Conducted in the school's private dining room, away from other Mozaic Restaurant guests, the special dinner is prepared live in the Miele kitchen and presented by the chef himself. Similar to a Chef's Table concept, the Private Dinner Experience offers the pleasure of having Chef Salans, prepare a menu especially designed for you and your guests, pre-approved or surprising you on the dinner night. The Chef is yours exclusively for the evening and performs your dishes live: your guest can even steal a few secrets from the master as he prepares your foods.

True to Mozaic's style of cuisine, our chef will tailor design a menu – anywhere from 3 to 6 courses – taking into consideration your personal directives for food allergies or preferences. Wines or wine pairings are also available, to fully appreciate each dish's subtle nuances when perfectly matched with a wine.

The Private Dinner Experience is an evening of countless refined, delicate and savory dishes in the company of Chef Chris Salans or his guest Chefs, at his table. For a family, an anniversary or any celebration which needs a special attention... The Workshop offers an innovative very private experience.





Dinner Prices:

A range of prices starting at US\$110 per person, are available. Chef Salans will be in touch with you directly to design your menu according to your preferences and also, according to the freshest specialties available at the time of booking.

Includes:

- A selection of canapés to be served on arrival, before dinner.
- A menu especially designed for your dinner evening, by Chef Chris Salans . There are no options nor choices on the evening as the design of the menu is based on guests preferences.
- All non-alcoholic beverages during the dinner
- Private use of the venue, table setup with flower centerpiece and atmosphere music
- Chef Salans or a special guest Chef, exclusive private cooking for your private dinner.

Wine Pairing Prices:

Wines and other beverage are available *a la carte* or a special pairing of food and wine can be prepared by Chef Salans and his team of Sommeliers, offering a truly gastronomic Wine & Dine experience. Prices are as follows:

- Premium Wines Pairing: US\$80 per person
- Selected Wines Pairing: US\$60 per person

Conditions:

- Based on a minimum price of US\$1200
- Corkage fee applicable to own wines, for a better pairing with your meal please advise which wines you will bring 48 hours in advance
- All prices are subject to governmental taxes and service charge of 21%
- Special events decorations, flower arrangements and live music are offered at cost, please advise if you need a quotation and concept offer.