COMMELLINI Estate

VENUE & EVENT RESTAURANT

COOKING CLASSES

2020

COMMELLINI.COM

COMMELLINI ESTATE IS BORN FROM OUR LOVE OF FAMILY, GOOD FOOD, AND BUILDING COMMUNITY THROUGH EVENTS.

Introduction

As we enter 2020, we are proud to say that Commellini Estate has been part of the Spokane landscape for 79 years. When we say we are a family-owned and operated business, we truly mean it. I have such fond memories of my grandfather who brought me the mail every day on his bicycle, to my grandmother who taste-tested each and every dish we made. My mother Lauri and I are thankful to have the unending support of our entire family. If you happen to follow us on social media, you'll get glimpses of those family members who still help shape who we are.

Our history is one rich with family tradition and Italian culture, reflected in our century-old recipes originally brought to the Estate by Leda Commellini in 1938. The history of the Estate itself is a colorful one, steeped in the mystery of its Prohibition-era origins and made even more intriguing by the underground tunnels that criss-cross the grounds.

Our rich Italian roots and history in the kitchen have inspired us to create an indefinite series of interactive cooking classes that inspire creativity, history, and traditions. Nothing brings people together like good food. From private parties to corporate team building, our private cooking classes help you build new skills and great memories.

We take traditional Italian recipes and break them down into step-by-step instructions for everyone to follow. Our amazing chef will be there to guide and instruct you through the process of creating your meal. Food is the universal language that we all love and understand. What better way is there than cooking to build camaraderie, encourage collaboration, and flourish in friendship.
As you look through our magazine, allow us to show you a selection of what we have to offer for our private cooking classes, as well as a sample of the various classes that occur at the Estate. Commellini Estate is so much more than a business for us, it is a family, and we would love to invite you to be a part of it.

-Desiree Seghetti Sulpizio
Vice President of Operations

How it Works & Pricing

Accommodations: At this time, we can accommodate up to 12 people per class 2 tables of 6 people in our semi private room within the Commellini Estate historical main venue.

Menu: The menu varies based on the class selected. You can always add appetizers or an additional dessert to your menu if you wish, from our Catering Menu.

Beverages: Clients are welcome to choose to have a cash bar, hosted bar, or any combination thereof. If you would like wine and beer at your event there is no beverage service fee. If you would prefer an option to have liquor available, a beverage service fee of $175.00 is required (if class operates outside of Tavola Calda hours). For further information on our Bar Menus please refer to our Bar Packages. Commellini Estate is a liquor licensed facility and therefore it is legally required that all beverages be supplied in-house. Our license allows us to serve beer, wine, and liquor.

Hours: The class, including mealtime, takes approximately 3 hours.

Setup: Guests arrive and are greeted by our chef. They are guided into the bar, where they can enjoy a beverage, as we wait for the remaining guests to arrive. Class will begin as promptly as possible. Once the class has been completed, guests are invited to take a seat where they will be served a multi-course family-style meal, including the item they made during class. Any leftovers are sent home with the guests.

Location & Pricing:
We can accommodate up to 12 people per class 2 tables of 6 people in our semi private room within the Commellini Estate historical main venue. There is a $500 class minimum plus a Venue Rental to host a private cooking class in the Main Venue. Venue rental pricing is based on the day of the week and is as follows:
Tuesday -Thursday: $150.00
Friday & Saturday: $300.00
*Prices subject to change without notice. 20% Service Fee & Sales Tax Apply

Rustic but Elegance Styling: The Estate is unlike anything in Washington with its historical charm, dark wood accents, Italian Terrazzo flooring, Crystal Chandeliers, and warm earthy tones! Take your guests and escape into the historical Italian estate.

Safety Through COVID-19

We are following the guidelines provided to us by the Spokane Regional Health District and the Washington State governor. Due to the fluid circumstances table arrangements, class structure, and protocols may adjust to ensure the safety for all participants. Below please find a list of several new policies:

I**ncreased Cleaning Guidelines:** Working with food and maintaining our excellent Food Inspection & Facility rating, cleanliness has always been top of mind for Commellini Estate. However, we have increased the frequency of sanitation with special regards to heavily trafficked areas including door handles, faucets, restrooms, etc.

Masks: Masks must be worn over the nose and mouth throughout the entire class, except when eating. Please remember to bring your mask. We will have masks for sale if you happen to forget.

Gloves: The hands-on portion of class will be done at your own table or distanced at the counter.Gloves will be provided when necessary

Distance: Tables are arranged to accomodate 6 feet of distance between each table.For private classes our seating will be 2 tables accomodating a maximum of 6 people per table.

Screening: Attendees will be asked to self-monitor—if you're not feeling well, please do not attend class. We will be checking attendees' temperatures upon arrival during check in.

Changes in Service: We have several new policies related to our service, one being that all buffets will be one-sided and all items will be served by Commellini Estate team members (i.e. no self-service for guests to prevent multiple touch-contact on tongs/spoons/serving utensils, etc). In addition, at the time this is written Family Style Service is not permitted.

We will continue to be attentive to ensure a safe event space for all. If you have any questions or concerns about our new policies, please do not hesitate to get in contact with us at 509-466-0667.

Thank you for your continued patronage and support, as we continue to build community through events, while helping our guests create one of the most unforgettable moments in their lives. Be calm, be kind, be safe, and we'll get through this together.

Reserved

Gnocchi Class

Come join Commellini Estate's Executive Chef, Blake Caldwell, and learn how to create a delectable pillow-like fresh potato-based pasta: Gnocchi. You and your guests will be getting your hands dirty at the Estate, in this hands-on cooking class. The class culminates in a delicious meal, served family-style, inside the historic Commellini Estate's Main Venue. The class, including mealtime, takes approximately 3 hours.

On the Menu:

RUSTIC ITALIAN BREAD

CAESAR SALAD:
ROMAINE LETTUCE, HOMEMADE CROUTONS, CAESAR DRESSING, GARNISHED WITH FRESH PARMESAN.

GARLIC PARMESAN GNOCCHI,
SERVED WITH YOUR CHOICE OF THE FOLLOWING SIGNATURE SAUCES: GINA'S MARINARA, LEDA'S FAMOUS BOLOGNESE MEAT SAUCE, ALBERT'S WHITE WINE ALFREDO.

GELATO
A TRADITIONAL CREAMY ITALIAN ICE CREAM

$50 per person

Each participant will receive a recipe card to take home.
Beer and wine will be available to host or for your guests to purchase on the night of your party.

Gnocchi Class in Kitchen

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