



PRIVATE EVENTS

45 E. Main Street
Babylon Village, NY

631-818-1100

contact@babylonmercantile.com

WWW.BABYLONMERCANTILE.COM

CREATING COMMUNITY THROUGH FOOD.





About the Merc

At Babylon Mercantile, we are passionate about making cooking and sharing delicious meals accessible and delightful. Founded by Donna Sesto, a culinary enthusiast, our aim is to create a hub for food lovers in our town. Donna's vision of a one-stop shop for specialty products and a wide variety of kitchen equipment has transformed Babylon Mercantile into a mecca for food enthusiasts.

Executive Chef Christopher LaMagna heads our culinary team. He is a seasoned professional with almost 12 years of experience in the hospitality industry. Christopher studied at the prestigious Auguste Escoffier School of Culinary Arts and brings his expertise to every aspect of Babylon Mercantile. When he's not in the kitchen, Christopher enjoys spending his free time engaging in ultra-running.

Come and join us at Babylon Mercantile, where we invite you to share the food of life with others and make the ordinary truly extraordinary.

45 East Main Street
Babylon NY 11702



Our Facility

When you first arrive, you will enter through our Retail Store, or as we call it, our "Pantry." Our team will greet you with complimentary wine/prosecco or sparkling cider and escort you to your Private Patio, where you will have approximately thirty minutes to relax and enjoy appetizers and sips before cooking begins.



Cooking takes place in our state-of-the-art Chef's Kitchen. Our kitchen is fully equipped with everything you will need for your cooking event; working in pairs of 2 around our chef counter, our Chef instructors will guide you through every step of preparing your meal.



You will cook for approximately 60-90 minutes. After cooking, our team will plate up and serve your meal in our private climate-controlled patio space.

We are located in the heart of Babylon Village, it is the perfect place for your group to enjoy our village shops before or after your event!

Private Cooking Class

- Timing of Class Event:
 - The average Class time is 3.5 hours
 - 15-30 min: Welcome – Check-In, Appetizers, Complimentary Toast, Aprons On!
 - 60-90min: Cooking
 - 60-90min: Enjoy your meal and relax
- You are welcome to arrive 30 minutes prior to the contracted start of class; our outdoor patio will be ready for you.
- In order to provide you with a successful cooking experience and a meal in a timely manner, we ask that you arrive promptly at your contracted time.
- We allocate approximately 1.5- 2 hours of active cooking time, and we do our best to plan a menu and cook within this allotted time. Therefore, cooking will begin 15- 30 minutes after the contracted start time of the event.
- If you are late or require a start time later than 30 minutes after the contracted start time, additional costs may be applied; if you are later than 1 hour from the contracted start time, Babylon Mercantile reserves the right to adjust the menu.
- Any later than 1 hour from the start of the contract, we will consider this a no-show/cancellation.



General Information:

- Cooking is generally a combination of guest-prepared and chef demo
- Evening Classes start no later than 7 pm
- Day Classes can start as early as requested.
- BM Staff for the event: Chef Instructor, 1 Kitchen Assistant, 1-2 Porters
- Chef Choice Appetizer (Focaccia, etc.)
- Complimentary Wine & Prosecco (1 Bottle)
- Sparkling Water
- Coffee and Tea (please request at the time of booking)
- Private Access to Cookshop & Patio (weather permitting, you can enjoy your meal on our private heated patio)
- Private Shopping Experience (Night) (Store closed after 6 pm)
- 10% off most In-Store Items and Future Cooking Classes
- Customized Recipe Workbook
- Everything needed to prepare your meal

Capacity

- Evening: 16 Person Minimum—22 Maximum (based on class). If you require a class for less than 16 or if individuals cannot make the event, payment for the minimum (16) is required.
- Day: Minimum: 14 People —Maximum: 22 (based on class). If you require a class for less than 14 or if individuals cannot make the event, payment for the minimum (14) is required.

If you cannot meet the minimum, you are welcome to book your group into one of our Public Classes;

please call us at 631-818-1100 check our schedule at → [**Class Calendar**](#)



FOR THE FOOD
ENTHUSIAST.



Menu:

Any of our Current Classes can be offered as a Private Event, please be advised that our Private Events are more detailed and include additional services; you can find a list of our classes here:

COOKING CLASSES

The menu is to be agreed upon at the time of payment (no later than 1 week before the event), Please refrain from making changes to the menu after agreeing

All Class participants will cook the same menu—we cannot accommodate different menus for each guest. Participants with allergies or special restrictions will be accommodated.

Allergies and food sensitivities: You are responsible for informing The Babylon Mercantile of any food allergies at the time of the class booking.

Certain classes cannot be modified to accommodate allergies – we suggest selecting a different menu/class.

Custom Class Menu: There is a \$150 consultation fee to create and test the recipe. The Price is per Person based on the menu and ingredients.

Custom Cooking Experiences require a non-refundable \$150, which will be applied towards the class.

Custom Classes start at \$150 Per Person.

Additions...

Your event includes one “Chef’s Choice” appetizer platter, one Bottle of Wine and Prosecco, your chosen class menu, and the dessert you make.

We offer the additional items à la carte.

- Appetizer Platters: Start at \$2 per person
 - Examples (ask us to customize a platter for you)
 - Caramelized Onion and Goat Cheese Flatbread
 - Steak and Horseradish Crostini
 - Mini Arancini
 - Empanadas
- Dessert/Cake: We can procure a special occasion cake from our local bakery for \$35
- Wine/Beer: Available for purchase, we can also order your favorite Wine or Beer and have it ready for you.
- Custom Aprons: Please order 6 weeks prior to your event. {Price to be quoted}
- Time: Our facility can be reserved for additional time before or after the allotted time: \$150 per hour

Pricing

- Evening: Starting at \$145 per person – prices range based on the class menu chosen.
- Day: Starting at \$135 per person - prices range based on the class menu chosen

Gratuities

- Cash gratuities are welcome and are not included in the price per person.
- Gratuities are distributed to the BM Mercantile Team
- Suggested gratuities are 20-25% of the cost of the cooking class

Reservation Policy

- A non-refundable Deposit is required to hold the class date. Deposit is the cost of 1 person.
- Payment in full is required 7 days prior to class by credit card or gift card. If you wish to pay by cash, please contact 631-818-1100.

Cancellation Policy

- 14 days prior receive credit in form of a Gift Card (less deposit)
- 7 days prior receive 50% credit

Availability:

- Please contact us at 631-818-1100 to check availability; you may also review our class calendar. Generally, if there is a vacancy on the calendar (no class listed), we can add a Private Class.

Alcohol/ Substance Policy

- BM will provide a bottle of complimentary Wine and Prosecco.
- Wine & Beer are available for purchase.
- BYOB is permitted under the following Rules:
- **Guest can bring their own Wine &/or Beer; Corking Fee applied**
- **Hard Alcohol is not permitted (this includes but is not limited to Spirits like Vodka, tequila, Bourbon, & Cordials)**
- We ask that you limit drinking prior to cooking and enjoy your wine/beer with your meal.
- No open Alcohol permitted off-premise.
- Should BM feel any guests are impaired due to alcohol/substance, BM reserves the right to stop the cooking class and/or ask the guest to leave the kitchen area without a refund.
- Should any guest pose a danger to themselves or others, BM reserves the right to stop the cooking class - without a refund.
- Any substance that significantly impairs faculties is not permitted.
- **Smoking / Vaping is not allowed on the premises.**

Children

- If you intend to include children in your private cooking event, please disclose the age and number of children at the time of booking. BM will guide you on appropriate class menus available for classes with young children.
- Children are not permitted to climb on stools, run in the kitchen or on the patio, or go near burners, knives and any cooking equipment.

Decorations & Entertainment

- You are welcome to bring decorations. However, we do not allow:
 - Balloons inside our kitchen
 - Confetti, Glitter, Candles, Colored Icing/whipped cream, Piñatas, Paint, or any items that may damage or stain our facilities.
 - Please do not tape or affix any decorations to the outside vinyl panels or awning structures.
 - We ask you to remove all decorations at the end of the event.
 - If the policy is not adhered to, we reserve the right to charge a clean-up fee.
 - Outside entertainment is not prohibited; this includes but is not limited to Clowns, Singers, Harpest, magicians, ponies, and zoo animals (yes, we have been asked!!)



WANT TO LEARN MORE?

INQUIRE TODAY!

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[@babylonmercantile](https://www.instagram.com/babylonmercantile)

