

# open kitchen

*a total culinary experience*



*Private Events ~ Open Kitchen Style*



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Founded in September 2009, Open Kitchen is an intimate, fully-equipped, commercial kitchen facility and dining space, offering custom-designed, interactive, and engaging culinary events. With hands-on cooking events, chef's demonstrations, upscale receptions and dinners, Open Kitchen's culinary and management staff design every detail to ensure complete success. From corporate team-buildings and client appreciation dinners to birthday parties, private cooking lessons, and off-site catering services, Open Kitchen provides you with a total culinary experience.

Everything we do is a celebration of the kitchen and the table as a place to relax, unwind, and share in the joy of food, wine, and community.

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## *Our Culinary Talent*



### **The Embodiment of Culinary Passion, Education, and Leadership**

**Culinary Director & Lead Instructor Chef Katie Reineberg** is a graduate of Johnson & Wales with dual professional degrees in Culinary Arts & Culinary Nutrition with years of experience in multiple areas of the local culinary industry including recreational teaching, catering and personal chef services, and local restaurants. Chef Katie is also a professional culinary instructor at the Art Institute of Washington. Chef Katie's passion for seasonal, local ingredients is apparent in everything she makes, but her real goal as an instructor is to get students excited about the food we eat and to show people that healthy food can be simple and satisfying.



**Chef Instructor Christopher Carey** is a graduate of Le Cordon Bleu of Paris, France and The French Culinary Institute of New York City. Christopher's personal cooking style exemplifies the use of local seasonal ingredients, farmers markets, and ageless cooking techniques. Christopher's prior culinary experience includes The Wine Kitchen in Leesburg, the Goodstone Inn and Estate in Middleburg, the Ashby Inn of Paris, VA and the Clifton Inn in Charlottesville. He has received numerous awards and honors such as a two star review from The Washington Post, been invited to cook at the renowned James Beard House in New York City, featured on an episode of Food Network's "Country Inns of Virginia," and honored as one of the "Best Chefs of Washington," and achieved the DiRona Award. Chef Christopher is also a chef instructor at Stratford University in Falls Church.



**Chef Instructor Afiya Howell**, a graduate from Le Cordon Bleu Paris at the International Culinary Academy in Pittsburgh, PA, brings a fun and diverse background to the Open Kitchen team. Previously a Culinary Instructor at DC Central Kitchen, Chef Afiya had the privilege to work with returning citizens and recovering addicts in order to help provide them with a second chance by finding a career in the Culinary Industry. In addition to being a culinary instructor, Chef Afiya is a Certified ServSafe Instructor and Proctor as well as AllerTrain Master Trainer in Food Allergens. Her passion and excitement to continue to grow and learn in the Culinary Industry is apparent but even more so is her desire to help develop and shine light on the passion of cooking in others.

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## *Our Event Space*

Our main “Open Kitchen” is the heart of our event space with a wrap-around Chef's Counter that is surrounded by butcher block tables, a wine shop, and a seasonally enclosed, heated terrace. We also have two fully-equipped chef studio kitchens. Open Kitchen's unique and flexible space can be transformed to create the format and feel for the event you envision.



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## *a total culinary experience* **Private Event Offerings**

Whether you're planning a company party, team building, client appreciation, friends or family gathering, special birthday or anniversary, Open Kitchen is at your service to design engaging and creative events, customized to your needs and professionally executed with style and grace. Full-service options such as linens, décor, music, floral, etc. are also available.

### **Seated Dining & Receptions**

**2-3 hours in length; 12 minimum/75 maximum guests;  
starts at \$55/person plus 20% facility fee and applicable tax.**

### **Chef's Demonstrations and Tastings**

**3 hours in length; 10 minimum/75 maximum guests;  
starts at \$95/person plus 20% facility fee and applicable tax.**

### **Hands-On Cooking Event**

**3 hours in length; 10 minimum/35 maximum guests;  
starts at \$95/person plus 20% facility fee and applicable tax.**

### **Iron Chef Competitions**

**3-3.5 hours in length; 10 minimum/35 maximum guests;  
starts at \$110/person plus 20% facility fee and applicable tax.**

### **Advanced Team Development with MBTI**

**4 hours in length; 10 minimum/30 maximum guests;  
starts at \$365-\$435/person and applicable tax.**

### **Corporate Office Meeting Space Rental**

**4 hours minimum; 40 maximum guests;  
starts at \$300/hour plus applicable tax.**

### **Offsite Catering and Wine Service**

**12 minimum/100 maximum guests;  
starts at \$65/person plus 20% service/delivery fee, staffing, rentals,  
supplies, and applicable tax.**

**Add Wine Pairing/Tasting with Wine Expert, Tim Clune, to any event  
starting at \$45/person upcharge.**



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## Company Fact Sheet

### **Owners**

Hue-Chan Karels and John Karels

### **Management Team**

Katie Reineberg, Culinary Director      Lisa DeMare, Events & Catering Manager  
Holly Camalier, Operations Manager      Brian Turvey, Service Manager

### **Hours of Operation**

Monday – Sunday by event reservation only

### **Location/Contact**

7115 Leesburg Pike- #107, Falls Church, VA, 22043

[www.openkitchen-dcmetro.com](http://www.openkitchen-dcmetro.com), [info@openkitchen-dcmetro.com](mailto:info@openkitchen-dcmetro.com), 703-942-8148

Conveniently located with easy access to West Falls Church Metro station, I-495, I-66, and Hwy 29 with plenty of free parking. We also offer free Wi-Fi.

### **Green**

Open Kitchen is certified by Virginia Green as a Green Restaurant. This certification requires that we meet certain standards in categories such as energy efficiency, waste reduction/recycling, sustainable food, and chemical/pollution prevention.



[www.VirginiaGreenTravel.org](http://www.VirginiaGreenTravel.org)