



Hi ,

To give you a little background on our organization, the Guild was founded in 1979 by a group of female culinary professionals who yearned to connect with other women like them to expand their culinary knowledge, learn new skills and support one another. Those early pioneers included such well-known culinary figures as Lora Brody (chef/cookbook author), Sheryl Julian (food writer/editor), Marian Morash (chef), Sara Moulton (chef), Ann Robert (owner of Maison Robert, Boston), Dorothy Crandall (food editor), and Ruth Lockwood (Julia Child & Co.). Julia Child advised the group as their "special consultant." Today, the Guild welcomes everyone who shares a passion for cooking with fresh, local, and seasonal ingredients and sharing a beautifully presented, lovingly cooked meal. Additional information can be found on our website: [www.cgne.org](http://www.cgne.org).

I volunteer at the Guild helping to recruit new restaurants to host our Supper Club events. We like to find restaurants, opened for less than a year, that have been creating a BUZZ in the Boston area. Here's the overview of the event we would like to have at your restaurant:

Our Supper Clubs are usually a 3 course menu with limited choices of appetizer/entrée/ dessert showcasing the restaurant's signature items. Where possible it would be nice to have a vegetarian and/or gluten-free selection. We request a fixed price menu between \$65 - \$80 *including food, tax and all gratuities*. Supper Club price normally does not include beverages (this includes alcoholic beverages, as some members do not drink); if you are willing to include soft drinks, coffee or tea in the price we would need to know in advance. All beverages (including alcohol, soft drinks and coffee /tea) are usually ordered & paid for individually by attendees. Usually we have about 20 members attending; if we need to limit seating to less than 20, please let me know.

We always ask that the Chef/ Sous Chef or GM come out and speak with the guests before or after the meal. The event is usually held on 'off nights' such as Monday thru Wednesday. The Supper Clubs usually begin at 7 pm and end approximately at 9 pm.

We like to start promoting our events at least 6 weeks in advance, so we will need a menu by then. We would provide you with a final count 1 week before the date.

We are looking forward to having our next Supper Club at your restaurant!

Best,