



Pasfield House Innkeeper Tony Leone invites you to a special gathering where you'll have fun, eat well and make new friends.

The Pasfield House Kitchen Chef's Table is unique to Springfield, the bistro style venue has had presentations by Springfield's Best Chefs, even celebrity chef Bobby Flay. Aspiring and professional instructors alike prepare their specialties with those who love to observe food preparation. Our presenters demonstrate recipes and techniques with an emphasis on entertaining.

*review our upcoming
schedule and register
for classes at*

cooking @
pasfieldhouse.com

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***Demo Dinners
&
Cooking Classes
@***



In the past five years the Pasfield House has worked in conjunction with the LLCC Hospitality Program hosting some of the best local chefs to perform a variety of cooking demonstrations. The Pasfield House Chef's Table Cooking Classes are where foodies meet and become friends. Whether a public class gathering or a private group of friends, Leone hopes the Pasfield House Kitchen Chef's Table will be the place to celebrate good food, good friends and good times.



The Chef's Table is not only appealing to the eye but it is commercial grade mixed with an ambiance that has an eclectic array of culinary bric-a-brac. The multi height seating assures no one's view is obstructive. The bistro atmosphere is inviting and relaxing, making the gathering a fun time together.

"At the Pasfield House Inn, we enjoy working with all the top chefs from Springfield and throughout Central Illinois," Leone proclaims. The Pasfield House is not a restaurant and works well with our guest chefs to make them comfortable. Leone is constantly updating a list to match the right chef for the right class or occasion. Leone hopes some would-be chefs will develop culinary skills from attending our many cooking class and seize the opportunity to demonstrate their culinary skills to their friends and associates.

The fully stocked commercial kitchen is anchored by a six-burner Vulcan gas stove, granite countertops, commercial-grade exhaust system and highest quality cooking utensils. A separate, full size commercial prep-kitchen is adjacent to the

Chef's Table as well as a wine cellar which accommodates dinner for two. Just outside the Chef Table is a New Orleans style wine cellar bistro where private dinner parties begin with appetizers.



The Chef Table in the Pasfield House Kitchen has seating at six tables where guests gather in a fun group atmosphere. Cooking Classes range from 10 to 16, depending on the amount of hands on participation expected. Private parties can hold 20-30 friends.



Individuals and businesses often use our Chef's Table or the main floor dining room for entertaining. Those who enjoy fine cuisine and the art of cooking will appreciate the ability of Pasfield House Inn to select the perfect chef specializing in the type of food fare you wish to serve guests. From hors d'oeuvres to fine dining, the Pasfield house Inn is the perfect "private venue" to entertain.