

For Immediate Release

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THIS HOLIDAY SEASON HOST A "DELICIOUSLY FUN" COOKING PARTY WITH GOURMET GATHERINGS

SAN FRANCISCO (October, 2003) Does the thought of another season of parties, quaffing uninspired eggnog leave you cold? This holiday season host a combination cooking lesson and dinner party in your home. It's the ideal way to treat yourself, your friends and colleagues to a truly unforgettable event.

Gourmet Gatherings, recently featured on the Food Network, offers hands-on cooking parties for groups of 8 to 50 people in homes and rented kitchens throughout the San Francisco greater Bay Area. At a Gourmet Gatherings' event, guests participate in preparing a four-course gourmet meal under the expert guidance of professionally trained chefs from top restaurants. The chefs offer cooking tips and supervise the preparation of a delectable meal as guests enjoy cooking together while sipping wine and listening to upbeat music. Guests form culinary teams and work together on a dish from the selected menu. They then sit down and enjoy the fruits of their labor while Gourmet Gatherings' staff serves each course and cleans the host's kitchen.

Gourmet Gatherings' holiday season menu collection highlights fresh, seasonal dishes to suit every palate and occasion. One holiday menu with a focus on festive comfort foods offers Wild Mushroom Crostini with Stilton and Thyme followed by an Autumn Salad of Arugula, Persimmon and Spicy Pecans. The main course is a Molasses-Cured Pork Chop with Caramelized Apples on a bed of Creamy Polenta with a finale of Cranberry Brioche Bread Pudding with Warm Caramel Sauce.

Gourmet Gatherings' holiday events are ideal for a wide range of celebrations, including corporate teambuilding, business entertaining and holiday parties with friends and family. Hosting a gathering where guests share in the fun of preparing a holiday meal is festive and hassle-free. The Gourmet Gatherings staff brings in all necessary equipment and ingredients, and handles all clean-up, so the host enjoys the party as much as the guests. Sharing in the creation of handmade gnocchi or individual souffle cakes can be a real bonding experience.

"The holidays are first and foremost about friendship and sharing," notes Chef and Co-Owner Bibby Gignilliat, "and nothing brings people together the way cooking does" adds Co-Owner Shannan Bishop.

Event prices start at \$70 per person. Gourmet Gatherings buys the finest, freshest ingredients from organic and specialty food purveyors. For those with a small kitchen, Gourmet Gatherings can arrange for rental and delivery of place settings, linens, tables, chairs, flowers and wine as needed. Events can also be hosted in various venues including historic mansions and state-of-the-art teaching kitchens.

For more information, please contact Gourmet Gatherings at (415) 437-9977 or inquire via e-mail at info@gourmetgatherings.com. For sample menus and pricing information visit Gourmet Gatherings award-winning website at <http://www.gourmetgatherings.com>.

