



By hosting an AMOR Healing Dinner party you not only help us raise funds which enable us to continue our mission, you bring friends and family around the table to share in a delicious meal give our youth the opportunity to shine.

We make it as easy as possible for you and your guests to enjoy a unique dining experience!

A brief overview of an AMOR Healing Dinner

Hosts will:

1. Schedule a date that is agreed upon with AMOR Healing Kitchen & Chef Justin.
2. Complete questionnaire to coordinate and finalize a seasonal menu with Chef Justin.
3. Create your guest list. The number of guests, including you should be between 10 and 20. You will supply tables and seating appropriate for the number invited.
4. Send out your invitations, we recommend using Evite and will include wording and instructions in your host packet.
5. Include in the invitation that there is a minimum donation of \$100 per person (\$64 tax deductible) with all proceeds supporting AMOR Healing Kitchen and our program.
6. Finalize number of guests and send donation to AMOR Healing Kitchen via website, check, or Paypal for all guests. This must be completed 5 DAYS prior to scheduled dinner. AHK reserves the right to cancel the event if failure to do either of the above stated by specified date.
7. Day of the event: Be home 2.5 hours before the guests as we will bring our team in at least 2 hours before the evening begins to prepare and cook the meal.
8. Have your table set and serving plates for salad, dinner and dessert available (arrangements may be made with Justin to supply some of the plates if needed).
9. Supply drinks, your choice. Chef Justin will provide his signature welcome "Infused Joy Wine" for opening toast.
10. Collect donations from your guests.
11. Enjoy your guests and the AMOR Healing Dinner!

You may also request a personal tasting menu, contact Justin for pricing

AMOR Healing Kitchen will:

1. Bring a team of youth and adults who will prepare all the food and clean-up.
2. Supply 100% organic and locally sourced ingredients to the best of our ability (dependent on seasonal availability) and prepare a 4 course meal.
3. Prep, cook, serve, and clean up.
4. Take a moment to share our program with the guests and answer questions.
6. Make the evening a unique culinary experience that will reflect the passion of our mission.