

## FREQUENTLY ASKED QUESTIONS

1. Are you a restaurant?	Not exactly but "yes" as it is the closest one can be to a restaurant. EVOO offers unique recreational cooking and dining experiences from hands-on cooking classes to interactive demonstration dinner shows. At all experiences, guests are served a full meal
2. Why must I pay in advance for reservations?	Unlike a traditional restaurant, our ingredient purchases are precise for the number of guests and the menu we are making. And if we have a "no-shows " party, we do not have a convenient way to re-purpose the fresh ingredients our chef carefully purchased from our local farmers, fishers, and ranchers. For some dates we keep a wait list, but a no-show on the night of a reservation doesn't give us enough time to fill in with a wait-listed guest. We appreciate our guest's understanding that this is a necessary and reasonable practice given the circumstances of our events.
3. Is tip included?	Service tips are not included in our show pricing. That said, all of our associates are paid a living wage regardless of their position here. If so inclined your monetary recognition of their professional performance is always appreciated.
4. What is your cancellation policy?	If you have to cancel for any reason you may sell your tickets or give them away. <u>We do not issue refunds for cancellations.</u> We do understand that emergencies occur. If you cannot transfer ownership to someone else, please let us know and we will try to sell your tickets and issue you a limited time show credit.
5. Can you recommend lodging?	We recommend you secure lodging before you buy your tickets to the show just in the rare circumstance you do not find lodging for your dates. For help with lodging you may go to these websites:  <a href="#">Cannon Beach Vacation Rentals</a> for a Cannon Beach bungalow  Chamber of Commerce website at <a href="http://www.cannonbeach.org">www.cannonbeach.org</a>  <a href="http://www.cannon-beach.net">www.cannon-beach.net</a> Guide to Cannon Beach at <a href="http://www.cannon-beach.net">www.cannon-beach.net</a>
6. May we bring our own wine?	We do not allow outside wines at any EVOO experience. In most shows the menu has been specifically paired to compatible wines. Therefore we are hopeful our choices will be the best choices for your enjoyment.
7. Why am I asked to give you my food allergies and diet restrictions?	With advance notice, we can make substitutions and alternatives for most common food allergies (i.e. celiac, eggs, peanuts, tree nuts, soy, etc.); as well as conscientious restrictions such as vegetarian, Pescatarian, religious exceptions such as no pork, etc. Creating these options becomes part of the learning process for everyone attending. In fact, many guests find it interesting how simple adjustments can be made when starting with whole foods and how very close to the original menu item we can make it. Because of the extra time it takes to accommodate these allergies and diet restrictions, we will not make substitutions for <i>preferences or dislikes</i> that are not related to health needs or lifestyle/religious needs. Generally, though, we are able to accommodate most diet requests if we have advance notice. All substitutions and alternatives are at the discretion of the chefs. In some instances, our chef will call you directly before agreeing to accommodate your allergies/restrictions.

## FREQUENTLY ASKED QUESTIONS

<p>8. Is an EVOO experience good for somebody who is already a really good cook?</p>	<p>Well, if that somebody gets the chance to let someone else do the cooking, we think there is enjoyment in that. Also really good cooks get their inspiration from cooking shows, magazines and other cooks. And who can say they don't have anything else to learn? Our returning guests generally tell us they always learn something new. Likewise, we always learn from our guests as well. That said, to take your skills to the next level consider our <a href="#">SOUS CHEF OF THE DAY</a> or <a href="#">INTERNSHIP</a> programs. Click to read more.</p> <p>We also get this question from the other side of the coin: "<b>My spouse/partner's the cook; will I enjoy the dinner shows?</b>" Our answer: Guests who may feel "dragged" along with the foodies in their lives, typically end up really enjoying the dinner show. Besides, they seem to enjoy watching their significant other get into the epicurean enlightenment of the moment. Just relax, while we do all the work!</p>
<p>9. What about seating; should I come early to get a good seat?</p>	<p>Coming 10 - 15 minutes early is recommended for all shows since we start promptly on the hour. For seating, we create a seating chart assignment based on the number and size of the parties that buy tickets for each event, so your seat is automatically reserved.</p> <p>Since we have a small intimate space, we can only fit a certain number of people into each one of our experiences for best results. Therefore, we are unable to give preferential seating to any party or guest based on their preferences. If there is a special need such as wheel chair, hearing or sight impairment, we will make exceptions as best we can. We have many requests for bar seating as well as the high tables behind the bar. We believe <i>all seats are good seats!</i></p> <p><b>NOTE:</b> Parties greater than six often must be split up in deference to our other guests attending. We recommend parties greater than ten reserve the entire date for their private party. If this is not possible, <b><u>we may need to limit the size of your group to ten or less and we will not seat such groups together to ensure our remaining guests feel equal at the event.</u></b> We also appreciate when large groups reserve their private celebratory actions, such as gift giving and toasting, for after the show.</p>
<p>10. What about private event?</p>	<p>When groups want a private event, they are required to purchase a minimum of 18-22 seats, depending upon day of the week and time of year. Groups of over 10 must acquire the date of their choice as a private party in most cases. If their party is less than the minimum required, the cost to become private is still for the minimum number of guests. In addition, when the menu is customized and/or personalized, a service fee up to 20% is added.</p> <p>For business groups or corporate parties, please call our reservationist to make sure the date you want is available. Chef Bob will take it from there.</p>