

Chef JJ's Press Backgrounder

In 2009 Chef JJ Boston opened Chef JJ's Back Yard in Broad Ripple. Chef JJ's Back Yard hosts a wide variety of classes and private events every month. Since its opening, availability has become extremely limited. Because of this overwhelming demand, Boston decided it was time to expand and open a second location in downtown Indianapolis. Chef JJ's Downtown will open June 1st and is located one block east of Lucas Oil Stadium and the Convention Center.

- Chef JJ's Back Yard and Chef JJ's Downtown are not restaurants. They are unique dining experiences where guests interact with the chef and learn new grilling techniques through classes and special events.
- At the heart of each experience is Chef JJ's innovative approach to grilling, preparing everything from the appetizer to the dessert on The Big Green Egg®.
- Chef JJ's Back Yard and Chef JJ's Downtown are authorized Gold dealers of The Big Green Egg®.
- Chef JJ's Back Yard and Chef JJ's Downtown only operate on a prepaid ticket and private reservation system.
- Anyone interested in purchasing tickets for grilling classes or special events must go through Chef JJ's online booking service.
- Chef JJ's Back Yard and Chef JJ's Downtown offer interactive grilling classes which incorporate The Big Green Egg®. Classes are \$60 per person. Seating is limited and tickets are non-refundable. Tickets cannot be transferred to other classes. The grilling classes are a public setting and are not intended for large parties.
- Chef JJ's Back Yard and Chef JJ's Downtown provide businesses and individuals the ability to host corporate team building and private events. Group minimums vary by location and reservations are required. For more information about corporate events or to reserve a date, contact Erica@chefjjs.com.
- Due to the overwhelming demand for tickets to Chef JJ's grilling classes and special events, Chef JJ's is now offering season tickets. Each ticket holder is guaranteed 5 seats (1 per quarter) to a Chef JJ's grilling class or special event of their choice, plus a special "Season Ticket Holder Only" event. Purchasing a season ticket gives clients access to exclusive, pre-sale emails with the ability to purchase one additional ticket before they go on sale to the general public.
- Chef JJ's Culinary Team includes; Executive Sous Chef, Jenna, Iron Chef, Steven and Chef Grace. These professional chefs conduct lively, interactive grilling classes and special events each month.