



Team Building & Private Groups

Social and educational hands-on cooking events for groups of 15 to 30 guests. Cook alongside friends and colleagues or break into teams and compete. After the cooking is complete, move to the dining room and enjoy your collective creation with a glass of wine.

Let us build a unique event to suit your party or team.

Call **519.271.1414** or email **admin@stratfordchef.com** to book your event.

Administration Office hours:

Early March to mid-October | Monday to Friday | 8:30 am to 4:30 pm

Mid-October to early March | Tuesday to Friday | 9:00 am to 5:00 pm | Saturday 10:00am to 5:00 pm

What do I need to bring with me?

All participants in cooking classes **must** wear closed toe shoes (no sandals, flip-flops or exposed toes). We also ask that people with long hair wear it tied back. We will provide your group with aprons and all knives, tools and kitchen equipment required for the class.

Payment & Cancellation Policy

All applicable taxes are included in the pricing.

Deposit

A 50% non-refundable deposit is due upon taking the reservation for the event.

Final Payment

The client will be invoiced within 48 hours prior to the event via email and the balance is due the day of the event.

Cancellations

All cancellations must be received by email: **admin@stratfordchef.com**

Cancellations received no more than 48 hours before the event forfeit the deposit.

Clients who cancel less than 48 hours before the event will be issued an invoice for the full balance which is due upon receipt.

Allergies and Dietary Restrictions

Allergies and dietary restrictions can be accommodated with 48 hours email notice.

Stratford Chefs School Kitchens | 519.271.1414 | 136 Ontario Street, Stratford ON N5A 7Y4

stratfordchef.com



Team Building & Private Groups Class List & Pricing:

Get Cooking! | Best Brunch

Learn how to make a three course menu highlighting seasonal ingredients that will take brunch to a whole new level! After the cooking is complete, take off your apron and savour the results of your labour with a modern take on a traditional brunch cocktail (mimosa, Caesar, or Bellini). Perfect for the beginner to intermediate home cook.

10 guests minimum: \$750

11 – 16 guests: Additional \$55 per person

After 16 guests additional instructors and facilities are required

17 – 26 guests: \$1,375

27 – 32 guests: Additional \$55 per person

Get Cooking! | French Country Cuisine

Whether rustic or refined, French country cooking emphasizes fresh seasonal ingredients. Learn popular French country cooking recipes and techniques; from coq au vin, bourguignon to tarts and braises. After the cooking is complete, take off your apron and savour the results of your labour with a glass of wine. Perfect for the beginner to intermediate home cook.

10 guests minimum: \$750

11 – 16 guests: Additional \$55 per person

After 16 guests additional instructors and facilities are required

17 – 26 guests: \$1,375

27 – 32 guests: Additional \$55 per person

Get Cooking! | Mexican Meal

Mexican cuisine offers more than just a kick of heat. Explore the fusion flavours of Mexico and learn how to prepare a meal that reflects the traditional cuisine of our global neighbours to the south. After the cooking is complete, take off your apron and savour the results of your labour with a glass of wine. ¡Buen provecho! Perfect for the beginner to intermediate home cook.

10 guests minimum: \$750

11 – 16 guests: Additional \$55 per person

After 16 guests additional instructors and facilities are required

17 – 26 guests: \$1,375

27 – 32 guests: Additional \$55 per person

Get Cooking! | Indian Curry

Curry on! Learn recipes and the techniques required to make healthy regional curry dishes. Dishes covered may include: Tamil, Rajasthani and Vindaloo curries, basmati rice, and mango chutney. After the cooking is complete, take off your apron and savour the results of your labour with a glass of wine. Perfect for the beginner or intermediate home cook.

10 guests minimum: \$750

11 – 16 guests: Additional \$55 per person

After 16 guests additional instructors and facilities are required

17 – 26 guests: \$1,375

27 – 32 guests: Additional \$55 per person



Get Cooking! | Vegetarian Entrees

In this class learn how to prepare and present three tasty and hearty meatless main dishes using seasonal ingredients. Then, take off your apron and savour the results of your labour with a glass of wine. Perfect for the beginner to intermediate home cook!

10 guests minimum: \$750

11 – 16 guests: Additional \$55 per person

After 16 guests additional instructors and facilities are required

17 – 26 guests: \$1,375

27 – 32 guests: Additional \$55 per person

Trade Secrets | Pasta

During this hands-on experience, learn basic pasta making techniques, including the preparing, rolling and cutting of fresh pasta. Students will learn critical steps to ensure the success of freshly made pasta, how to cook it, and judge proper doneness. Simple pasta sauces will also be discussed and prepared. Perfect for the beginner or intermediate home cook.

This class does not include a sit down meal, however, participants will be able to take home their fresh pasta.

10 guests minimum: \$650

11 – 16 guests: Additional \$50 per person

After 16 guests additional instructors and facilities are required

17 – 26 guests: \$1,300

27 – 32 guests: Additional \$50 per person

Trade Secrets | Pizza

Learn the secrets behind making exquisite pizza dough, savoury tomato sauce, and how to bake a perfect *delizioso* pizza at home during this hands-on cooking class. Savour the result of your labour at the end of the class. Mangia! Perfect for the beginner to intermediate home cook.

10 guests minimum: \$650

11 – 16 guests: Additional \$50 per person

After 16 guests additional instructors and facilities are required

17 – 26 guests: \$1,300

27 – 32 guests: Additional \$50 person

Trade Secrets | Taste Wine Like a Pro!

Respected sommelier Bob Latham guides you through the theory and intricacies of how to best pair food with wine. Taste up to 8 different wines from around the world during this fun and informative 2 hour tasting! Guests will enjoy light snacks prepared by the Stratford Chefs School during the class. Perfect for the beginner to intermediate wine enthusiast.

Interested in a specific wine region or topic? Let us know!

12 guests minimum: \$525

13 – 50 guests: Additional \$35 per person