

STRATFORD CHEFS SCHOOL

# OPEN KITCHEN



## Team Building & Private Groups

Social and educational hands-on cooking events for groups of 15 to 32 guests. Cook alongside friends and colleagues or break into teams and compete. Let us build a unique event to suit your party or team. Available on select dates from mid-March to the end of September. Date to be mutually agreed upon.

### INQUIRE ABOUT A BOOKING

**QUESTIONS?** Call 519.271.1414

*Administration Office hours:*

Early March to mid-October | Monday to Friday | 9:00 am to 5:00 pm

Mid-October to early March | Monday to Friday | 9:00 am to 5:00 pm | Saturday 12:00pm 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 48 hours prior to the event via email. The outstanding balance is due the day of the event.

#### **Cancellations**

All cancellations must be received by email: [admin@stratfordchef.com](mailto:admin@stratfordchef.com)

Cancellations received more than 48 hours (business days) before the event begins may receive a credit note for the deposit. The deposit is non-refundable.

Cancellations received less than 48 hours before the event begins forfeit the deposit.

Cancellations received less than 24 hours before the event begins will be billed for the full outstanding balance.

#### **Allergies and Dietary Restrictions**

Allergies and dietary restrictions can be accommodated with email notice 2 business days prior to the event.

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

[stratfordchef.com](http://stratfordchef.com)



## Team Building & Private Groups Class List & Pricing:

### Get Cooking! | Best Brunch

Learn how to make a multi-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). *One cocktail per guest. Additional cocktails may be requested in advance at \$6 per cocktail.*

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 enjoy your creations with a glass of wine. *One glass of wine per guest. Additional bottles of wine may be purchased for \$25 per bottle.*

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 recipes 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! *One glass of wine per guest. Additional bottles of wine may be purchased for \$25 per bottle.*

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! | Curries

Curry on! Learn recipes and the techniques required to make exquisite regional curry dishes. Dishes covered include: Indian and Thai curries, and the accompanying sides. After the cooking is complete, take off your apron and enjoy your creations with a glass of wine. *One glass of wine per guest. Additional bottles of wine may be purchased for \$25 per bottle.*

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 Entrées**

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. *One glass of wine per guest. Additional bottles of wine may be purchased for \$25 per bottle.*

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

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### **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.

*Wine may be purchased for \$25 per bottle. (Approximately 5 glasses of wine per bottle.)*

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

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### **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!*

*Wine may be purchased for \$25 per bottle. (Approximately 5 glasses of wine per bottle.)*

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

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### **Trade Secrets | Taste Wine Like a Pro!**

Our wine expert will guide your group 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.

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

12 guests minimum: \$525

13 – 50 guests: Additional \$35 per person