corporate cooking classes

choose from one of the following programs:

delicious team building

starting at \$80 pp

unlock your inner master chef with our most popular team building program!

Are you ready to take on the challenge of our unforgettable team building experience? In this three-hour, comprehensive team building event, you and your colleagues will need to work together in collaboration and trust to impress the Chef.

choose your culinary adventure

Choose from one of five menus, each crafted by our chefs for its variety of culinary techniques. Then, it's into a fully functional commercial kitchen where each team will compete to make the same meal. Our chefs will help guide the teams through each recipe, offering helpful tips along the way.

showcase your culinary creations

Once the dishes are complete, each team will have the opportunity to assemble a beautiful judges' plate to present. While the judges sample your meal, you and your team can take a moment to relax and enjoy the fruits of your labor in the private dining area.

get insightful feedback

Once the judges come back with their results, they will facilitate a discussion about not only the food, but also about team dynamics. This is your chance to get insightful feedback from seasoned professionals.

chop, chat & chill starting at \$80 pp

Are you looking for an exciting team activity that serves as the perfect backdrop for celebrations, milestones, and team building? Look no further than Chop, Chat & Chill! The program is simpler than Delicious Team Building and designed to foster collaboration and competition in a fun and relaxed environment.

Our two-hour program starts with your team being greeted with appetizers, beer and wine. Then, our talented chefs will guide you through creating a variety of international tapas dishes. Once the cooking is done, you'll get to enjoy the fruits of your labour in the private dining area.

cooking up creativity

starting at \$80 pp

put your team's creativity to the test with a black box contest

Are you looking for a fun and unique way to challenge your team to think outside the box? Why not try a black box contest and watch your team's creativity soar?

Here's How It Works:

- Team members are split into teams of two or three.
- Each team is presented with a mystery box filled with exciting ingredients, such as steak and fresh herbs, tomatoes, fresh pasta, and other vegetables, flour, sugar, and eggs - plus one or two items that don't belong.
- Challenge each team to create a remarkable, delicious dish with the ingredients inside.
- Reward the team with the best dish!

It's time to get cooking and see what creations your team can come up with! Nothing brings out originality and creativity quite like a friendly competition. With our black box contest, you can bring out the best in your team and have a blast doing it. So let the games begin!



COOLING SORRENTINO'S





additional packages:

each program includes:

- Additional beer, wine & cocktails available.
- Dedicated servers assigned for any needs.
- An 18% service charge applies.
- Souvenir YEG Cooking Classes apron.
- Customized recipe card.

cocktail class or wine seminar starting at \$55 pp (min 10 people)

- Can be added on before or after the cooking class.
- •1 hr interactive and educational session.
- · All tools needed are provided.
- learn to make 3 cocktails Mixologist selected.
- Taste 4 wines Sommelier selected.

prosecco/wine reception

\$8 pp

• Includes a 5oz glass of Prosecco/Wine.

meet & mingle reception

12 00

• Includes a 5oz glass of Prosecco/Wine + little bites.

wine pairings

starting at \$18 pp

 Includes a perfectly paired 4oz glass of wine for 3-courses.

photographer:

- 3 hour photography session: \$400.
- Recap Video: \$900.

the following prizes are available for the winning team:

- Pasta Wheel: \$35 each.
- Chef's digital thermometer: \$20 each.
- Marble Acacia Wooden Meat & Cheese Board \$35 each.
- Bottle of Wine Choose from List.

kitchen studio rental minimum spend:

(before gst + gratuity)

Morning/Afternoons

• Sunday - Saturday | \$1200

Evenings

- Sunday Thursday | \$1200
- Friday & Saturday | \$2500







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some of our clients















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