

Corporate Team building Cooking Classes

Bring together colleagues and clients or friends and family members and arrange a hands on cooking class.

A typical cooking class consists of hands-on participation by you and your guests in the preparation of a 3 or 4 course menu and 3 hours in duration and then enjoy the 'fruits of your labour' with a glass of wine.

All menus are *custom-designed* based on your preferences, seasonal ingredients, and your guests' dietary restrictions and/or allergies.

Looking to add a "Wine Package" to compliment your culinary experience with us? We will include a Sommelier Wine Presentation and wine pairing for your chosen menu (with a minimum 10 people)

The base price for an individual Team Building Class is \$125.00 per person for a minimum of 8 people to a maximum of 14 people.

The base price includes the instructor, food, printed recipes.

Other charge may include: mineral water soft drinks, additional wine or Champagne (on special request prior the event)

Little Chefs Cooking Classes



Here it is, a cooking classes tailored for your kids with simple and delicious recipes which they will manage to complete with a little effort and lots of fun.

The cooking classes will teach easy and basic cooking skills while using fresh ingredients and show that there is good and real food other than fast food chains.

There are 4 classes in total, 3 hours x class.

Classes are open for children from 8 to 12 years old, over the 3 hours we will teach them dishes such as Pizza, Spaghetti in

Tomato sauce, Gnocchi, Cookies.

All Classes are \$55.00/child +GST

Classes will run on Tuesdays 6:00 to 9:00

Program will start on February 23rd 2010

CALL TO RESERVE YOUR SPACE



PHONE: 905-988-9143
WWW.SAVOIAONLINE.COM



La Cucina Italiana



**With Chef
Oscar Turchi**



**Hands on cooking
lessons in a relaxed
atmosphere with
an expert in
Italian cooking**

La Cucina Italiana Italian Cooking Classes



All the cooking classes are taught by Oscar Turchi with over 25 years of experience in Mediterranean and Italian cuisine. The Program has a total of 10 classes.

In each class, you'll learn to prepare 4 to 5 recipes from start to finish, from antipasto to dessert and everything in the between. Get a firm grasp of basic Italian cooking techniques and an understanding of essential Italian ingredients. You will then sit down and enjoy the dishes you cooked in a friendly atmosphere.

We believe that the only way to learn to cook is to do it yourself. While we will demonstrate the techniques, be prepared to roll up your sleeves and put what you have seen into practice. The lessons are informal and the chef is flexible and willing to add those special dishes you always wanted to learn to make.

SPACE IS LIMITED TO A MAX OF 12 PEOPLE

Classes will run on Fridays 6:00 to 9:00

Program will start on March 5th 2010.

All Classes are \$105.00/person +GST.

10% discount if you book all 10 classes.

CLASS PROGRAM

WEEK 1

Pizza, Focaccia, Breadsticks, Teasers

WEEK 2

Antipasti-Starters

WEEK 3

Soups and Risotto

WEEK 4

Pasta Sauces

WEEK 5

Gnocchi, Egg Noodle, Ravioli

WEEK 6

Fish Course

WEEK 7

Meat Course

WEEK 8

Vegetables & Side dishes

WEEK 9

Cakes & Cookies

WEEK 10

Desserts

Buon Appetito!

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As food must be purchased and curriculum prepared in advance, cancellations less than 3 days prior to class will not be refunded, however you may send someone to replace you in the class.

In the event that a scheduled class does not have the required minimum enrolment the class will be cancelled and tuition will be refunded.

CALL TO RESERVE YOUR SPACE

905-988-9143

**GIFT CERTIFICATES ARE ALSO
AVAILABLE**

Give the food lover in your life the ultimate gift: a gift certificate for a hands-on cooking class.

Recipients can redeem certificates for any cooking class on the calendar so they have total freedom!