

Adult Private Cooking Events, Teams, and Cooking Competitions

We are dedicated to providing a fun and engaging culinary event for you and your guests.

Overview

Private events take place in our teaching kitchens in Suite 130 on the main floor of the Opera Galleria in Old Town Fort Collins. Classes are designed to include everyone and everyone cooks and eats no matter their age and capability. Our mission to provide an encouraging environment for anyone who wants to improve their cooking skills.

What's included:

- ✓ Recipe packets to use in class and take home
- ✓ Chef instruction on recipes, culinary skills, and cooking techniques
- ✓ All food, cooking tools & other equipment
- ✓ Everyone eats the meal prepared
- ✓ Wine and Beer can be served and are paid for at the time of service or after the event.

Customization options:

We'll send you a list of menus to choose from. However, we can work from a theme if you have something specific in mind (ie: Baking class, "Cook the Book" for book clubs, etc.).

Competition options:

We LOVE doing friendly cooking competitions. The competitions can be structured as a 'guided competition' where recipes are used by everyone and the Chefs help each team as needed (most popular), or you can compete without recipes where the Chef is available for consultation only (**advanced cooks only for this option**). Awards are given for the *Best Presentation* and *Best Use of a Single Ingredient*

You are welcome to bring any decorations you'd like. We keep only items in The Cooking Studio that are needed for cooking, teaching and eating.

Once we agree on a date/time/number attending, a registration link will be set up for you to access and pay for the class. This reserves your spot on the calendar. You can amend the number coming up to 2 days before the class date. If the class needs to be cancelled, a full refund is available up to 2 weeks ahead of the class date. After that only a partial refund is available.

To book your class please fill out the form on the site or email manager@the-cooking-studio.com

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Pricing Sheet

Number attending	Price
0 – 8	\$715
9 -12	\$1070
13 -16	\$1,428
17 – 20*	\$1,780
20 – above*	\$tbd

*We set up 4 stations. Each station can have 4-5 people cooking and the others on the team will be there to taste, cheer, drink wine & beer, help keep everything clean, and eat of course!

Add on Option: Give a Knife as a gift, a doorprize or in a gift bag:



We love the new knives we're using the The Studio and have decided to make them available exclusively to our customers. These knives, forged in France, use steel that stays sharp much longer than any other knives. They have great balance, handle well and are just about the best knives we know. If you'd like to include a gift of one or more of our knives in your event, we highly recommend these options.

Here's what we have available:

1. **Professional Chefs Santoku Knife:** This 7- inch forged Santoku style knife is the go-to favorite of Chefs in their home kitchens. The steel used in these forged knives is on-par or better than Japanese steel and will stay sharp many months longer than other knives. **\$79.25**
2. **Two Knife Set: 1 Professional Chefs Santoku Knife and 1 Professional Paring Knife:** Add a paring knife, one of the most all-purpose knives you can use. These are the only 2 knives any kitchen needs! **\$112.49**
3. **Three Knife Set: 1 Professional Chefs Santoku Knife, 1 Professional Paring Knife, and a Professional Bread Knife.** Add a bread knife. This one is equipped with an 8.25inch steel blade that will enable easy cutting of all sorts of breads, bot hard and soft. This set of 3 excellent *Made In France* knives will seduce both professionals and amateurs. **\$159.**