

Private Cooking Events, Teams, and Cooking Competitions (Adults & Families)

Our BASE RATE for all private bookings is \$850.00

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 last for ~3hrs and are designed to include everyone so that everyone cooks and eats no matter their age and capability. Our mission to provide an encouraging environment for you and your guests.

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 option:

We'll send you a list of menus to choose from. We have a variety of menu choices, so one should fit with your group. Please check on allergies/food restrictions before making your choice. It's not always possible to make appropriate substitutions.

Happy Hour option: This 2 hr class is appropriate for any time of day and doesn't need to take place during Happy Hour. It's an appetizer class that's appropriate for larger groups (up to 30 people). The Chefs do a brief demo on knife and other skills & then everyone makes their own appetizer. Options are: (1) Vegetable Spring Rolls with Peanut & Sweet/Sour Sauces -or- (2) Japanese Potstickers (Gyoza) with sauces. We're sorry, but the Appetizer class is not available for groups smaller than 13 people.

Competition option: (you need to tell us ahead of time if you want to do this option)

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 things like the *Best Presentation* and *Best Use of an Ingredient*

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

Private Cooking Events Pricing Sheet

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 one week before the class date. If the class needs to be cancelled, a full refund is available up to 4 weeks ahead of the class date. After that only a partial refund is available.

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Number attending	Price
0 – 9	\$850
10 -13	\$1,118
14 -16	\$1,456
17 – 20*	\$1,820
Over 20 people**	\$64 per person (minimum of 14 people)

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

** Groups over 20 are only eligible for a 2 hour hands-on 'Appetite' class. Wine/beer is available for purchase.

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