

TEACHING KITCHEN EXPERIENCE

WHAT IS IT?

Gather your team members and enjoy an interactive team-building activity with an unforgettable live cooking class experience.

COST
\$65-70

DURATION
1-1 1/2 HOURS

CAPACITY
6 - 16 guests

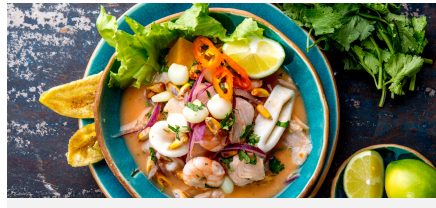
HOW IT WORKS

- 1 Pick your class
- 2 Schedule a date and time with us 1 week in advance. Classes are offered between 2-6pm.
- 3 Come ready to cook and have a good time!



EMPANADAS & MOCKTAILS

Learn how to make empanadas from scratch. We will make both sweet and savory variations and pair them with creative mocktails.
\$65 per person



CEVICHE 101

We will show you two variations of ceviche and how to make the accompaniments that go with this beloved dish.
\$70 per person



SABOR DE COLOMBIA: AREPAS

Learn how to make authentic Colombian arepas as well as a variety of fillings to top them with in this class
\$65 per person



DESSERTS

Learn how to make simple show-stopping desserts. In this class you will learn how to make a Chocolate Soufflé & Lime Verrine with Coconut Crumble
\$65 per person



CHOCOLATE & WINE PAIRING

An indulgent chocolate and wine pairing experience. Learn how to make chocolate bark and pair chocolate with wine.
\$65 per person



CUSTOM CLASSES

Want to create your own experience? Reach out to us we are happy to work with you

ADD ON TO
YOUR CLASS



BITES, BEER & WINE

Cheese & Charcuterie Platter:
\$8 per person

Wine by the Glass:
\$10 per glass

READY TO BOOK?

CONTACT

Catering Manager
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