

dish

CORPORATE & PRIVATE COOKING CLASS EXPERIENCES 2010

There is no better place to connect
than in the kitchen!



www.dishcookingstudio.com

dish cooking studio – 390 Dupont St. Toronto 416.920.5559
scheduled, corporate & private classes, dish kitchen prepared foods & café

dish Interactive Experiences

dish offers innovative entertaining concepts for corporate team building, entertaining clients, family and friends. **dish** designs interactive cooking classes and entertaining experiences that let you relax, take care of your guests, have fun and be a guest at your own party!

Classic Hands-on

The original hands-on experience for groups of all sizes. Start off with the **dish** chef's vibrant demonstration of your chosen seasonal menu. Then it's time to roll up your sleeves and get into the kitchen! Each team prepares a portion of the menu, with some healthy competition thrown in. When cooking is complete, it's your turn to relax. Have a seat with your guests and let the **dish** team take over to serve up the gourmet meal that you've created.

12 to 24 people
\$175 per person

25 to 50 people
\$150 per person

Duration: 6:30-9pm

Sommelier services available upon request

dish Iron Chef Competition

For a new and exciting cooking experience try the **dish** edition of the Iron Chef Competition. Choose your protein (chicken, beef or fish) and we choose the 'secret ingredient'. The group will be divided into two teams and with the **dish** Chefs' guidance and support; each group will create a main course using the 'secret ingredient'. The **dish** Chefs will have prepared in advance the appetizer and dessert courses using this same 'secret ingredient'. Once the cooking is completed everyone will be seated and enjoy each other teams creations. The **dish** team will judge each main course on creativity, taste and presentation and the winning team is awarded a prize!

12 to 24 people
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Interactive Chef's Table Demonstration

Sit down at the Chef's Table for a relaxed and educational evening. Our engaging chefs will put on a show for you and your guests. You can get your hands dirty and help out – or just sit back and enjoy the experience. Learn tricks from the pros and indulge in a delicious meal with the companionship of your colleagues and guests.

12 to 24 people
\$175 per person

Duration: 6:30-9pm

Sommelier services available upon request

Around the World Cooking Stations

A **dish** exclusive...visit the far corners of the world without leaving our studio. Let our **dish** teachers take you on a culinary tour from Italy to India to Thailand and more! Each team rotates through the substantial savory stations for a lively demo, hands-on component and plenty of delicious food. After each team has traveled the world, everyone helps themselves to the decadent **dish** sweets platter. Craft your own personalized worldly excursion from our menu options.

25 to 50 people
\$150 per person

Duration: 6:30-9pm

This type of event can also be themed as a Tapas Party or Mardi Gras Festival!



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Look what's new at **dish** cooking studio!

Wine Tasting & Food Sampling

Let the **dish** wine expert navigate you and your guests across some of the world's richest vineyards while sampling small plate accompaniments prepared in the dish kitchen. Our wine expert will lead an informal discussion on the art of pairing wine with food, a combination that makes both the wine and the food taste better than they ever would by themselves. This class includes a tutored tasting of 5 wines paired with a seasonal selection of small plates.

16 to 30 people
\$135 per person

Duration 6:30-8:30pm

dish Private Dining

Join us in the **dish** open kitchen for a private dining experience. Whether you are celebrating a milestone birthday, special anniversary, corporate closing dinner or entertaining clients, family or friends the **dish** team will prepare and serve you an elegant and delectable dinner in our intimate studio. Your evening will start with passed hors d'oeuvres, followed by a three course dinner chosen from our seasonal menu.

12 to 40 people
\$125 per person

Duration 3 hours

Wine pairings and sommelier services available upon request

dish 'Pay-It-Forward' Class

The **dish** kitchen is the best place for connecting people through food, but what is even better is working together to make a meal for those less fortunate. In the **dish** 'Pay-It-Forward' class you start with the **dish** chef's demonstration of the chosen recipes, then everyone pitches in and prepares the meal to enjoy at **dish** PLUS a meal to be delivered to a selected charity or shelter. A great format for team building, holiday celebrations or family gatherings; this class will also mean that those in our community who are in need will eat a warm, delicious meal as well, what better way to show you care!

12 to 24 people \$175
25 to 40 people \$150
(delivery fee may be charged)

Duration 6:30-9pm



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dish Extras

dish Wine Offerings

dish is proud to offer an exclusive wine list for our valued corporate and private clients. Select wines to suit your guests and clients palate and budget. Or, simply bring your own wine and the dish experts will pour and serve while you enjoy the experience. Corkage fee determined by number of guests. Sommelier services available upon request.

dish Bar Service

dish is happy to provide full bar service to complement your evenings event! A bartender is required for groups over 24 people and will be charged hourly, minimum of 4 hours.

Payment Particulars

Deposit: all corporate and private class bookings will be confirmed with a 75% non-refundable, and non-transferable deposit upon reservation date.

15% service and co-ordination fee and HST will be applied to all corporate and private classes.

Final payment: Clients are provided a final invoice within 48 hours following the event and the balance is due upon receipt.

For more information or to book your next class event, contact:

Pam Pridham at 416-920-5559 ex. 102 or pam@dishcookingstudio.com

Jen Toft at 416-920-5559 ex. 101 or jen@dishcookingstudio.com

