

Event Package



dish

cook . eat . shop



About

Welcome to Dish Cooking Studio; Toronto's premiere culinary venue for over 15 years.

We are a team of food specialists with a keen attention for detail, and a passion for entertaining!

Whether we are teaching students the ins and outs of the culinary arts, creating delicious meals for life's special occasions, entertaining clients in our breathtaking kitchen or in the comfort of your own home; we do it all. We love a challenge, and are continually evolving to make every Dish event unforgettable.

We offer a fresh take on team building, client events, cocktail parties, as well as personal celebrations. With a variety of cooking event formats to choose from, let us help you create your most memorable food experience. We will work with you to find the best fit for you and your guests.

Our food philosophy is firmly rooted in community, creativity, and connecting people through food. At Dish, we are firm believers that the best food starts with the best ingredients. We start locally, and source our favourite pantry items, produce, and protein suppliers. We take care of every detail, and look forward to hearing your ideas on how to meet your event needs.

All great things come from sharing food experiences together, and we look forward to sharing the Dish kitchen with you.

Sincerely,

The Dish Team xo

dish 416 920 5559
587 College St West
www.dishcookingstudio.com



Event Formats

Hands-On

Our signature “hands-on” cooking class is our most popular event choice. As a group, you will divide and conquer the Dish kitchen. You will be led by the Dish team through a multicourse meal, and learn tips + tricks as you are guided through the recipes. After the cooking is over, help plate the first course, and then kick back and relax as we take care of the rest; including those dirty dishes!

Evening starting at 5PM and beyond!

Less than 12 people - \$2200 flat rate
12 to 24 guests - \$185 per person
25 to 40 guests - \$160 per person
41 to 60 guests - \$135 per person

Lunchtime Classes

Daytime starting at 11AM or up to 1PM start

Less than 12 people - \$1900 flat rate
12 to 24 guests - \$160 per person
25 to 40 guests - \$135 per person

Iron Chef Competition

For groups with a competitive edge, we offer a fun take on the iconic Iron Chef battle. In this event, your group will work in 2 teams. We kick it off with unveiling the secret ingredient, then each team works with a Dish chef to brainstorm and execute their culinary genius. That’s not all, each team will put together a presentation of their dish and will be judged on team work, creativity, and flavour. Once each team presents their dish, you will sit back and relax while we serve a multicourse meal, including each team’s main course creation. The winning team will have bragging rights to cap off a memorable night in our kitchen. Oh, and did we mention there is a prize for the winners!

Daytime or evening.

Less than 12 people - \$2200 flat rate
12 to 24 guests - \$185 per person



Event Formats

'Pay-It-Forward'

The Dish kitchen is the best place for connecting people through food, but also for giving back to the community. This is one of our favourite hands-on classes! Not only do you have the full hands-on experience in the Dish kitchen, but you will be providing a local shelter with the same delicious meal that you have prepared. Our Pay It Forward class is a sure way to enjoy our signature hands-on cooking experience, while giving the gift of a warm, and nourishing meal to those who need it most.

Daytime or evening

12 to 24 guests - \$185 per person
25 to 40 guests - \$160 per person
(delivery fee additional)

Around the World Cooking Stations

Let the Dish culinary team take you on the ultimate global food adventure. This class is designed with larger groups in mind; allowing guests to take part in our interactive food stations at their own pace. Craft your own "tour" of culinary destinations from all around the world, and let your guests enjoy an evening of food + fun! This is not your average cocktail party, and the class format is perfect for large groups who want a more casual approach to an evening filled with fantastic food.

Daytime or evening

40 to 60 guests - \$135 per person



Event Formats

Chef's Table

Join us in the Dish kitchen for a relaxed, fun and educational cooking experience. The Chef's Table includes an interactive demonstration experience, with a little something for everyone. We encourage you to roll up your sleeves, and get your hands dirty with us OR just sit back, and enjoy the experience. Learn tips and tricks from the pros, and later indulge in a multicourse meal with your guests.

Evening starting at 5PM and beyond!

Less than 12 people - \$2200 flat rate

12 to 24 guests - \$185 per person

25 to 40 guests - \$160 per person

Customize Your Event

Dish offers an array of additional services that can take your event over the top!

Your custom class can include:

- Custom Menus
 - Branded Aprons
 - Floral Arrangements
 - Signature Cocktails
 - Invitations
 - Gifting Packages curated from the Dish pantry
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Did You Know...

1. We can fully accommodate most allergies + dietary restrictions as long as we are notified in advance of your event.
2. We are fully licensed to serve wine, beer, + cocktails. Select from our curated wine list or bring your own wine for \$25 a bottle corkage fee. We also stock a selection of craft beers + ciders + offer basic + premium spirits in the bar.
3. If you would like to offer your guests pre-event appetizers, we have a menu for that! Add pre-class platters to your function + greet your guests as they arrive to our studio in the best way possible - with food! Platters priced separately.
4. We have an intimate meeting space if you would like to host a meeting before your class. Our bar area doubles as a meeting space complete with a flat screen T.V. with HDMI cables and seating for up to 20 people. Priced by the hour, ask us for more details!
5. To secure your date, we require a 75% deposit and a signed contract. A final invoice will be sent following your event with us. A 20% coordination/gratuity fee is applied to all events.
6. If guests are arriving by car we have a number of parking lots within walking distance of our studio. Ask us for our detailed parking info!

We would love to hear from you, contact us via phone or email:

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