



## PRIVATE COOKING PARTIES

Finally the party is in the kitchen! Treat your friends and family to a private cooking class party designed just for you. Perfect for birthdays, bachelorette parties, fundraisers or any event you'd like to make deliciously fun!

### HOW IT WORKS: AT OUR POP-UP SCHOOL KITCHENS

**Pick a theme:** Italian, Spain, Mexican, French, Japanese, Indian cuisine

Once a theme is selected, your Chef will build 2 menus and share it with you for your feedback. One menu is for the dishes we will prepare and the other is for what you eat.

For example: Italian theme

Guests prepare fresh gnocchi & pasta from scratch

Guests enjoy a buffet table of charcuterie boards, cannoli's, fresh pizza and tiramisu.

**The cooking class:** Each guests will learn the history and background of the dish creating, then we start having fun and using our hands to make items from scratch. Each student makes enough items for 2 people. We then do it again – The Spice Chica wants to make sure – you get it right! ☺ We finish the class by sampling the four prepared and properly packing all the items.

**Time frame:** All classes are 2 hours and up to 2.5 hrs. The first hour is time to eat and mingle (many speeches or announcements are done here), the 2<sup>nd</sup> hour is all in our school tables.

**Music:** We provide live (if available) music according to the theme (please request this).

**Included:** Aprons, chefs hats, other props according to the theme, recipes, instruction, buffet appetizers, water or non-alcoholic sangria, Chef Teacher and tons of FUN.

**Other:** We are located pop-up kitchens throught out the city.

Food sensitivities: all sensitivities will be considered except peanut or flour allergy

Capacity: At our school – we can fit up to 35 ppl.

**Cost:** starting \$55 per guest (+ gst), minimum 10 ppl.

### We have a Cooking Private Party for everyone!

We are ready to host your special occasion at The Spice Chica School in YYC in the neighborhood of Kensington, at any North America city, your home or at any rental venues throughout the world. Our hands-on private cooking events are perfect for milestone bachelorette parties, birthdays and anniversaries, surprise parties, Bar and Bat Mitzvah celebrations, bridal showers, rehearsal dinners, retirement parties, family reunions, school and cause-related fundraisers or any event you'd like to make interactive and delicious.

You pick the event format and menu and we handle the rest!

## **HOW IT WORKS:** AT YOUR HOME OR A RENTAL

**Pick a theme:** Italian, Spain, Mexican, French, Japanese, Indian cuisine  
Once a theme is selected, your Chef will build 2 menus and share it with you for your feedback. One menu is for the dishes we will prepare and the other is for what you eat.

For example: Italian theme

Guests prepare fresh gnocchi & pasta from scratch  
Guests enjoy appis such as charcuterie boards, bocconcini salad, fresh pizza, the main menu of 2 pasta dishes with homemade sauces and a Chef made dessert.

**The cooking class:** Each guests will learn the history and background of the dish creating, then we start having fun and using our hands to make items from scratch. Each student makes enough items for 2 people. We then do it again – The Spice Chica wants to make sure – you get it right! ☺ We finish the class by properly cooking it together.

**Time frame:** All classes are 2.5 hours and up to 3.5 hrs. The first hour is time to eat appis and mingle, the 2<sup>nd</sup> hour is all in the kitchen, and we make, prep, create, and cook. The best part in when WE all sit together family style and eat what we created.

**Music:** We provide music according to the theme (please request this).

**Included:** Aprons, chefs hats, other props according to the theme, recipes, instruction, all food, Chef Teacher and tons of FUN.

**Other:** Travel charge is \$25 (within 25 KM) additional cost of .45 c per km.

All the food we learned to prepare is to be eaten or left behind at the hosts home.

Food sensitivities: we sample, eat and leave in your property.

Capacity: any amount that fits in your home. Our minimum guests is 8 ppl

Beverages to be supplied by host.

**Cost:** \$55 per guest (+ gst), minimum 8 ppl.+ \$25 travel

**What you need to have in a home:** fridge, stove, plates, utensils, countertop or table

**What we bring to your home:** all food, equipment needed for the class, chef instructor, recipes, props, musician (if requested)

*Marina, thanks so much for organizing such a great night! As with all you do, you put your heart and soul into creating a memorable night for my family. You are the one and only Spice Chica! Having an event like this in our home was truly a unique experience, and one we will cherish always.*

*Susan & Doug | Calgary, 2017*



