

# dish

CORPORATE & PRIVATE COOKING CLASS EXPERIENCES 2010

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



[www.dishcookingstudio.com](http://www.dishcookingstudio.com)

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**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*

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## 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!

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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*

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## 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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# 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.

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## 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:

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