

*The* **JAMIE OLIVER**  
**COOKERY**  
**SCHOOL**

**PRIVATE PARTIES & EVENTS**



**WHETHER YOU'RE A COMPLETE  
BEGINNER OR A KITCHEN PRO,  
OUR LESSONS ARE PERFECT  
FOR EVERYONE** 

Get together with friends or colleagues and learn how to cook beautiful food in Jamie's signature relaxed cooking style - you'll leave with some new tricks up your sleeve and a recipe or two to add to your repertoire. All our lessons are designed to be informative and easygoing, so you can enjoy yourself while you learn.

# PRIVATE PARTIES & EVENTS

Our hands-on lessons aren't your average team-building day out - no raft building here! They're great ice breakers but, more importantly, they're lighthearted, informal and great fun. Ideal for birthday parties, team-building days and Christmas parties.

We can cater for up to 20 people, cooking in small groups.

The space can be booked for a team meeting before the class, and will have a TV screen available for presentations and events, complete with wifi.



*"Thank you. The teacher was brilliant and the lesson and whole experience was super fun - I loved it!"* **Senior National Events Manager, Cancer Research UK**



# OUR PACKAGES



## COMMIS CHEF

### £69 PER PERSON FOR 2 HOURS

Enjoy a glass of Prosecco on arrival, before getting stuck into a knife skills demo, where you'll learn how to chop, slice and dice. Then take part in a lesson of your choice.

## SOUS CHEF

### £85 PER PERSON FOR 2.5 HOURS

You'll start your event with a selection of beautiful antipasti and a glass of Prosecco. Then you'll get involved with a knife skills demo, followed by a lesson of your choice, and a glass of wine that perfectly complements the meal you've made.

## HEAD CHEF

### £115 PER PERSON FOR 3 HOURS

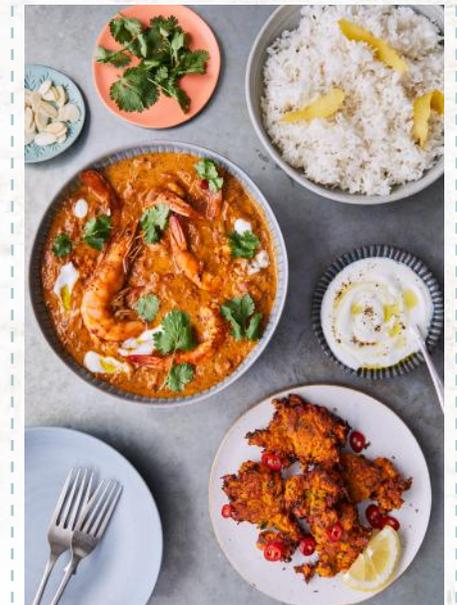
You'll be greeted with one of our favourite cocktails and a selection of canapés to gear you up for a knife skills demo. This will be followed by a lesson of your choice and a perfectly paired glass of wine to enjoy at the end. Plus, you'll get dessert and coffee, too, and a Jamie or Gennaro cookbook to take home.

## ADD-ON ITEMS

Apron £25

Cookbooks £10

Bottle of prosecco £31



*"Thanks again so much for putting on such a great class last night - we all had such a good time! I knew we would enjoy it but it really exceeded all of our expectations and we will be telling all our other colleagues about it!"*

*"The chef was FABULOUS - it was wonderful how interactive and personal it felt which was perfect for bringing new members of the team together. It really was so well thought out and delivered."*

**Richard Clegg, Community Music**

# CHOOSE FROM ONE OF OUR MOST POPULAR LESSONS



Or get in touch to book a bespoke package



## Pasta master

Fresh pasta is easier to make than you might think and you don't even need a pasta machine!



## A North Indian thali

Enjoy the wonderful variety in cooking methods and flavour combinations of traditional north Indian cuisine.



## Vietnamese street food

This lesson is the perfect introduction to the bold, aromatic and fresh flavours of Vietnam.



## South Indian curry

Create an incredible Kerala-inspired curry paste that you'll turn into a fragrant, punchy prawn or veg curry.



## A flying visit to Spain

Cook up Spanish-style dishes, from a chicken & prawn paella to patatas bravas and chorizo in a red wine sauce.



## Thai feast

Rustle up three Thai-inspired dishes: Crunchy sweet & sour salad, Crispy fried chilli beef, and Tom yum soup.



## Showstopping ravioli

Fresh pasta is incredibly quick to make once you know how, and homemade filled pasta is a joy to make and eat.



## Mexican street food

Get stuck in as you make your own tortillas topped with sticky, smoked chipotle chicken, plus three fresh salsas.

# Christmas **CLASSES**



**CHRISTMAS WITH ALL THE TRIMMINGS**



**£135**

**PER PERSON FOR 3.5 HOURS**





# *The* **JAMIE OLIVER COOKERY SCHOOL**

**PLEASE CONTACT OUR TEAM  
FOR MORE INFORMATION:**

**[events@jamiescookeryschool.com](mailto:events@jamiescookeryschool.com) | +44 0208 103 1970**

We're happy to discuss your exclusive event and how we can help to make it a Jamie-style showstopper!

**Visit [jamieolivercookeryschool.com](http://jamieolivercookeryschool.com)**

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