

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.

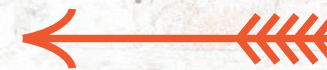
The space can be booked for a team meeting before the class, and will have a TV screen available for presentations and events, complete with wifi.



"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 £29

Cookbooks £10

Bottle of Prosecco £33.95



"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 Keralan-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.



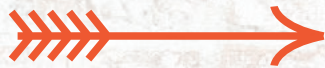
Mexican street food

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:**

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

Visit jamieolivercookeryschool.com

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