

WHAT'S *cooking*

May Calendar

LUNCH N' LEARN DEMONSTRATIONS

Celebrating the Sandwich

What did The Earl of Sandwich really discover? We'll explore a variety of creative combinations that are satisfying and worthy of the Earl's approval.

Thursday, May 3 & Friday, May 4

12 – 1 pm \$20

Best of Brunch

Hosting a brunch is easy and fun. You'll discover exciting tips, recipes and theme ideas that will give a little extra boost to any casual or formal brunch menu.

Thursday, May 10 & Friday, May 11

12 – 1 pm \$20

Picnic Basket

Uncover the magic of alfresco meals with elegant flair, fresh ideas and tips for packing the perfect summer picnic.

Thursday, May 17

12 – 1 pm \$20

30 Minute Entrees

Looking for a quick and tasty meal? These can be ready in minutes with the proper techniques and ingredient choices.

Thursday, May 24 & Friday, May 25

12 – 1 pm \$20

Vietnamese

Celebrate the exotic flavours of Vietnam. Learn about dishes like Pho Bo Sate, sauces, snacks and Vietnamese meals.

Thursday May 31

12 – 1 pm \$20

May Calendar

HANDS-ON COOKING CLASSES

Learn to Cook – Best of the Burger

This class will serve up some addictive burgers. You'll learn how to combine the perfect blend of patty with a variety of cheeses, creative salsa toppings and pairing the burger with the ultimate bun.

Saturday, May 5

3 – 5 pm \$65

Beyond The Basics – Seafood

Join us and find out why life truly is better under the sea. Let our chefs guide you through creating fabulous and fresh seafood dishes. Previous cooking experience not required but would be an asset in this class.

Saturday, May 26

6:30 – 9 pm \$85

CORPORATE TEAM BUILDING / PRIVATE GROUP BOOKINGS

Available: Wednesdays & Thursdays, 3 pm – 9 pm

We'd be happy to customize an event to your needs!

WHAT'S *cooking*

June Calendar

LUNCH N' LEARN DEMONSTRATIONS

Vietnamese

Celebrate the exotic flavours of Vietnam. Learn about dishes like Pho Bo Sate, sauces, snacks and Vietnamese meals.

Friday, June 1
12 – 1 pm \$20

Market Inspirations

We filled our basket with the ripest ingredients from the market and created delicious recipes. Learn how to be inspired by the season and enjoy the creativity of cooking.

Thursday, June 7 & Friday June 8
12 – 1 pm \$20

Pasta for Lunch

We'll show you fresh and dried pasta making and two simple sauces which are sure to become your go-to recipes. Indulge in this cultural experience without hopping on a plane.

Thursday, June 14 & Friday, June 15
12 – 1 pm \$20

Japanese Bento Box

Japanese food is traditionally served with a sleek dramatic style. You will learn how to re-create the visual drama of the Japanese kitchen using the Bento Box along with exciting recipes and theme ideas.

Thursday, June 21 & Friday, June 22
12 – 1 pm \$20

Summer Salads

Indulge In the fresh ingredients of summer. Think food that is refreshing, light, simple and cools you down.

Thursday, June 28 & Friday, June 29
12 – 1 pm \$20

June Calendar

EVENING DEMONSTRATION CLASSES

Tapa's Night

From Spanish descent, "tapas" stimulate conversation and togetherness. Share a selection of hot, cold, savoury, and sweet tapas.

Saturday, June 2
6 – 7:30 pm \$65

HANDS-ON COOKING CLASSES

Learn to Cook – Summer Desserts

You'll learn to create some utterly irresistible summer desserts - perfect for a touch of summer.

Saturday, June 9
3 – 5 pm \$65

Chef's Table – Made in Alberta

Our culinary team will share their love for local foods and the heritage of the artisans who bring them to the table. The dishes created will be a celebration of the bounty of Alberta.

Saturday, June 23
6:30 – 9 pm \$85

Beyond the Basics – Pasta Gnocchi

Building upon our introduction class to Pasta, this class will have you experiencing pasta making from scratch, simmering your way to a fine mushroom cream sauce and creating a masterpiece of Gnocchi with Bolognese Sauce. Previous cooking experience not required but would be an asset in this class.

Saturday, June 30
6:30 – 9 pm \$85

CORPORATE TEAM BUILDING / PRIVATE GROUP BOOKINGS

Available: Wednesdays & Thursdays, 3 pm – 9 pm

We'd be happy to customize an event to your needs!