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PRIVATE COOKING CLASS FREQUENTLY ASKED QUESTIONS:

What is the cost?

The cost per person is \$75 + GST.

The minimum charge for a private class (at peak times) is 12 people or \$900 + GST.

What if I have fewer than the minimum required?

You are certainly welcome to book a class with fewer than the minimum number required; however, the cost is still the same.

What is the maximum number of people that can attend at one time?

We can comfortably hold 16 people in our classroom.

Do I get to eat what I make?

Yes! Most of the classes create a full meal, from appetizer to main course to dessert. Even the more skill-specific classes make plenty of items to eat that evening.

Are these classes demonstration style or hands-on?

All classes are hands-on so come ready to cook! Wear comfortable clothes and closed-toe shoes, and keep long hair tied back.

Do I need to bring anything?

Nope. We provide aprons, knives, cutting boards, recipe booklets, and all ingredients.

Can I purchase wine or beer that evening?

Yes, you may purchase wine by the glass or bottle and beer by the bottle. We also have non-alcoholic beverages available for purchase as well.

What about corkage?

Wine corkage is available for \$10/750ml bottle.

What if I have an allergy?

We can easily accommodate most allergies – if we know about them in advance! Please call us at 543-2665 to discuss menu alternatives.

So, how do I book my class?

If you're ready for your turn in the kitchen, please call the office at 306-543-2665 to confirm your event details, and pay your non-refundable \$300 deposit.

Okay, I've booked my class, when do you need the final details?

We will need a final count of participants at least 7 days prior to your booking, along with your class selection and *full payment* (which can be charged to the same credit card used for the deposit).

What if someone doesn't show up that night? Do I get a refund?

Once the number of attendees is confirmed, this is the number that we prepare for; therefore no refunds or credits will be issued.

Available Classes

Don't see something that works for your group? Contact us. We're more than happy to create a special class just for you!

<u>Ethnicities</u>	<u>Just for fun</u>	<u>Specialty Diets</u>	<u>Skill based</u>	<u>Competitive</u>
A taste of the Mediterranean	Advanced Party Food	Clean Eating Series	Cabbage roll workshop	Iron Chef
Farmhouse French	Burgers and Fixins	Clean Baking Series	Cheesecake Workshop	
Indian	Cake Decorating 101	Flexitarian Series	Knife Skills	<u>For The Family</u>
Mexican-Baja Region	Candy Making	Gluten-Free Series	One Hour Cheese	Easy Weeknight Meals Series
Middle Eastern Cuisine	Cooking with Aphrodisiacs	Paleo Series	Phyllo & Puff Pastry	Fast & Fabulous Dinners
Moroccan	Date Night Series	Underappreciated Vegetables	Pizza & Pasta from Scratch	Kids & Teens Cook Series
New Italian Favourites	Death by Chocolate	Vegan for Carnivores	Intro to Seafood	One Dish Meals
Southwestern	Everything Bacon	Vegetarian & Vegan	The Science of Food	Soups & Stocks
Thai	Food & Wine Pairing Series	Vegan for Carnivores	The Whole Chicken	Stews & Chilis
Turkish	Soul Food	Vegetarian Indian	The Whys of Pies	Young Chef Birthday Parties