



THE
COOKS
LARDER

CORPORATE AND PRIVATE EVENTS

We offer 3 event styles all of which can be specifically designed to meet the needs of your group whether it be simply creating a fun night out, thanking a hard working team or hosting important product launch:

COOKING CLASSES
SPECIAL EVENT DINNERS
PRIVATE / CORPORATE DINNERS

Dugal and Samantha Mackie.







COOKING CLASSES

We can create a class with a menu that suits your group whatever the size,
whatever the goal of your event.
Please find below a quick guide to sort of events we can offer.

HANDS ON EVENTS

This is a chance for your group to get into the kitchen and get amongst
the action to cook good food for themselves and sit together to enjoy everything cooked.
These classes can take any shape from a scone class
for 22 to an impressive 3 course dinner 12 to a soufflé or pastry master class for 6.

Private classes are held Monday, Tuesday, Wednesday and Thursday evening evenings
from 9.30am to 1pm Monday, Tuesday and Thursday
from 6pm or

The cost per person for hands on classes range from
\$95 to \$150 per person this includes 1-2 teachers, all notes/recipes and tuition and food.

Minimum Number: 9 people

KITCHEN TABLE EVENTS

If you have a group of 12-15 this is a great way to enjoy a delicious meal and learn all the
professional tricks to create it! Our big wooden tables are set right at the kitchen so
everyone can see the action between minimum of 3 - 6 courses of amazing food. It's a
little being at

The cost per person for kitchen table classes range from \$95 - \$150 per person.
This includes 1-2 teachers, all notes/recipes and tuition and food.

Minimum Number: 9 people

CHEF FOR THE NIGHT

This is a great night out! Half of your group come into the kitchen and create an
impressive 3 course dinner for the rest of the group. The group then sit together to enjoy
all of the fabulous food created.

Minimum: 6 couples at \$180/couple

(NB Thursday evening classes available only Feb to November)

WHAT DO FEES COVER?

Class fees cover:

The designing of menu to meet your company event and budget

All food costs

Comprehensive notes/recipes

One glass of wine (you are welcome to BYO and additional alcohol)

Cookery aprons

2 tutors and a kitchen hand (the one time you will cook up a store and NOT have to wash up!)

CLASS TIMES:

Classes are generally held in the evening from 6.30pm generally on Monday evenings. Daytime classes suitable can be held at 10.30am and participants enjoy their creations for lunch – the new corporate lunch! Daytime classes are usually held on Monday or Tuesdays.

WHAT MENU TO EXPECT

Our menus are designed for people of all skill levels. Our menus are even suitable for those who have never cooked! If your team is already full of accomplished cooks we can design a menu especially for them – something a little more challenging or a maybe a menu that will really take their cooking to the next level.

We have designed hundreds of menus from the simple (eg a Daytime Hands on Scone class for 22, Cooks Larder Cake Secrets for 8), to the exotic (eg a Far East Dinner party demonstration class), to the essential (eg Hands on Pastry for 12. Hands on Pasta for 10), the Healthy (eg Low carb, Low Fat Everyday Cookery demonstration for 25, and the Challenging (eg Duck 5 Ways, Classic Souffles – Sweet and Savoury). We can even take the team on a journey (A night Spring time Paris, Mediterranean Classics).

We look forward to designing a menu for your company....

SPECIAL EVENTS EVENINGS

The Cooks Larder is the perfect venue for your next special event: a fashion parade featuring this seasons latest...a book launch...new product launch... a wine dinner. We can host the evening or let you lead the team.

WHAT MENU TO EXPECT

Our chefs can design a menu based around fabulous seasonal produce presented casually (shared platters to get the team talking) or elegantly plated dinner party.

Standing events can also be accomodate

Menus can even be themed to suit your event (eg Indian, classic Italian, French).

NUMBERS GUIDE

Seated: maximum of 40

Standing: mazimum of 60

Thursday night: \$65-90 per head (minimum of \$1500 off peak or \$2000 Dec & Jan)

Friday / Saturday Nights: \$65-90 per head (minimum \$2000 off peak or \$2500 Dec & Jan)

...includes tea and coffee...excludes alcohol. Glasses supplied.

TIMES AND DAYS

We can hold your event on any Thursday, Friday or Saturday apart from Public Holidays and dates between Christmas and New Year from 6.30pm - 10pm



PRIVATE DINNERS

Cooking and eating together is a great way to bring your group together be it a team of colleagues or your friends and family.

So let everyone relax... and let us do all the work...

CHEFS TABLE

An intimate dinner for a small gathering 8-12 people around the wooden tables up close to the kitchen or alfresco in the summer months.

PRICE GUIDE

\$65-\$90 per person

WHAT MENU TO EXPECT:

Choose from our latest seasonal a la carte menu on any Friday or Saturday nights (and Thursday nights during summer)

BOOK THE WHOLE RESTAURANT

Have The Cooks Larder all to yourselves.

NUMBERS GUIDE

Seated: maximum of 40

Standing: maximum of 60

Thursday night: \$65-90 per head (minimum of \$1500 off peak or \$2000 Dec & Jan)

Friday / Saturday Nights: \$65-90 per head (minimum \$2000 off peak or \$2500 Dec & Jan)

...includes tea and coffee...excludes alcohol. Glasses supplied.

TIMES AND DAYS

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NUMBER GUIDE:

Minimum of 25. Maximum of 40

WHAT MENU TO EXPECT

Our chefs can design a menu based around fabulous seasonal produce presented casually (shared platters to get the team talking) or elegantly plated dinner party.



JUST SO YOU KNOW...

We can organise the following extras to make the evening extra memorable:

- Sound equipment - bump in and out included. (from approximately \$300)
- Photography - edited digital jpg images supplied on disk (approximately \$500
2hrs. \$ -800 entire evening)
 - Corporate gift bags with your choice of goodies or ours.

GOT AN ORIGINAL IDEA?

Maybe you have a great idea for your event that we haven't thought of! We'd love to hear it so don't be afraid to put it on the table.

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