

# JAMIE OLIVER COOKERY SCHOOL

**PRIVATE PARTIES & EVENTS**

Please contact our team for more information: [events@jamiescookeryschool.com](mailto:events@jamiescookeryschool.com)





**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

**“ 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 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.





# OUR PACKAGES

## ADD-ON ITEMS

Bottle of prosecco £33.95

Cookbooks £10

Apron £29

**“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*

## COMMIS CHEF

### **£74 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

### **£99 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

### **£124 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.





# 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.



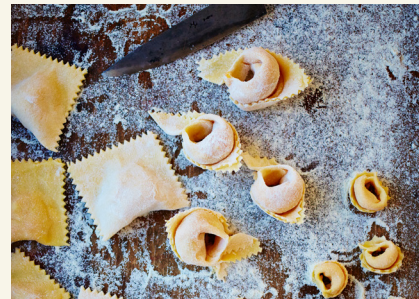
## JAPANESE FEAST

Rustle up an eclectic, utterly delicious mix of dishes from across Japan in this unforgettable class.



## THAI STREET FOOD

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.





A large, golden-brown roasted turkey is the centerpiece, resting on a white platter with a blue floral pattern. The turkey is garnished with fresh rosemary sprigs and a large bay leaf. Surrounding the turkey are various roasted meats, including what appears to be roast beef and pork, along with roasted vegetables like Brussels sprouts and carrots. A slice of orange and another bay leaf are also visible. The platter is set on a dark wooden table. In the background, there are festive decorations including holly leaves and red berries, a small lit candle in a metal holder, and a white bowl containing a dark liquid, possibly gravy or soup.

# CHRISTMAS WITH ALL THE TRIMMINGS

**£145**

**PER PERSON FOR  
3.5 - 4 HOURS**







## PLEASE CONTACT OUR TEAM FOR MORE INFORMATION:

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

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

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