

**JAMIE OLIVER
COOKERY
SCHOOL**

PRIVATE PARTIES & EVENTS

Please contact our team for more information: 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 £45
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

£75 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.





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

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

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