

Mia Cucina Private Classes and Corporate Teambuilding Events

Similar to our public cooking classes but you are the host! We will work with you to select the menu and arrange any special details to make your class a total success!

Demonstration Classes: Sit back and relax as our chef demonstrates several recipes that you can recreate at home.

- \$50 per participant (minimum of 12 participants or \$660 minimum charge)
- 2 hour session

Participation Classes: Perfect for any group from avid "foodies" to complete novices who will have fun working together to make a fabulous meal from scratch under the guidance of one of our chefs!

- \$60 per participant (minimum of 12 participants or \$720 minimum charge)
- 2 hour session

Participation Hors d'oeuvres Class: Same concept as our participation class including an assortment of hors d'oeuvres rather than a full meal.

- \$60 per participant (minimum of 12 participants or \$720 minimum charge)
- 2 hour session

Iron Chef Competition: Join us in our "kitchen stadium" for this free-for-all cooking class party. The group will be divided into teams and each team will be given a market basket of ingredients and the opportunity to create a delicious and memorable meal under the guidance of a chef. (Each team's grocery basket will have several sample recipes that could be made using the ingredients included)

- \$60 per participant (minimum of 12 participants or \$720 minimum charge)
- 2 hour session .

Kitchen Rental: Our kitchens are available for rent. Perfect for photo shoots or filming! The rental space does not include food or instruction.

- Up to 3 hours \$350
- Each additional hour \$100

Offsite Classes: Host a cooking class at your home or offsite facility!

- \$70 per participant (minimum of 10 participants or \$700 minimum charge)
- 3 hour session
- Offsite Premises surcharge \$100

All of our Events Include:

- An experienced and knowledgeable instructor
- Customized menu tailored to your theme or requests
- If held at our facility, all utensils, plates, cups, napkins and silverware
- Copy of Recipes for each participant
- A generous tasting of everything prepared
- Water, Coffee, and Sodas upon request
- Save 10% on all non-sale merchandise the day of your event

The Fine Print: Classes booked with less than a two week turnaround or classes limited to a specific date may be subject to a priority/rush charge. Off premises overtime charge is \$100 per hour. Specialty chefs are available for an additional charge. If class is held off premises, we are not responsible for cleanup beyond cookware and cooking area. A fifty percent nonrefundable deposit is due upon confirmation of date and the balance is due at class time. Our classes are designed to make sure you learn lots and have fun!!