



SUR LA TABLE

*Cooking  
Classes*

# PRIVATE EVENTS

*Enjoy an unforgettable experience and let us handle the details—including the dishes.*

## NUMBER OF GUESTS

At our events, you'll work together to make memories in a fun, hands-on environment led by our professional chefs. We accommodate a minimum of 10 and up to 30 people. But if you have something special in mind, please contact us.

## WHAT TO EXPECT

Great cooking is about more than recipes—it's about learning techniques that you can take from our kitchen into your own. As a bonus, you'll receive a recipe packet, so you can cook what you made at home, as well as a 10% off store discount per guest. Each event is typically two hours. We can adjust the time to suit your party based on availability.

## WHAT YOU SHOULD WEAR

You will be standing, cooking and moving for most of the event. Please wear comfortable, closed-toe shoes and have long hair tied back. We provide aprons.

## PRICING & PAYMENT

Prices vary by location and start at \$85 per person. Pricing includes ingredients, teaching assistance from our professional chefs and staff and the kitchen rental. A 50% deposit for all attendees is due at booking and is fully refundable up to 14 days before the event. The remainder is due on the day of the event.

## AVAILABLE MENUS

Work with our team to create a menu that suits your event or choose an existing one. You can customize with an hors d'oeuvre, side dish, main dish and dessert—add-ons are available for an additional charge. To get you started, examples of menus we've prepared include Chinese Dim Sum, Kids Pastry Party, Fun with Cupcakes and the French Quarter.

WE CAN'T WAIT TO HAVE YOU IN OUR KITCHEN!

TO BOOK, CONTACT YOUR LOCAL STORE OR GO TO  
[SURLATABLE.COM/CLASSES/PRIVATE-EVENTS/](https://www.surlatable.com/classes/private-events/)  
TO SUBMIT AN INQUIRY