



Frequently Asked Questions about our events

Q. I have a group of people who want to book a class, can I just enroll online or book it over the phone?

A. Though there is nothing preventing you from booking a whole class by signing up online or over the phone, you are in essence creating an event. Events are a very different teaching dynamic for our instructors than a class where no one knows each other. Consequently we prefer that any groups greater than 6 people book an exclusive event for their party. 6 people that know each other in a class can adversely affect the experience for the rest of the participants in the class.

Q. What do you charge for people that eat but don't cook?

A. We have a very small facility and we hope that all will take advantage of the cooking instruction. We order the same amount of food whether you are participating in cooking it or are just eating it, therefore it is the same charge whether you are cooking or just eating.

Q. What about substitutions in the menu or special dietary needs?

A. We will do our best to accommodate for special diets and substitutions; however since we are teaching everyone the same menu it is extremely hard to try to have one or two people following different directions. If the substitution applies to all taking the class it is possible. If the dietary restriction is feasible in the context of the menu, then we will also accommodate.

Q. What if our party doesn't want to drink?

A. We believe that wine is the perfect accompaniment to our cooking classes and that it completes the experience we are trying to deliver. We are happy to substitute non alcoholic beverages for individuals that don't drink, however there will be no price reduction of the event.

Q. What about open bar requests? Or special drinks?

A. This is possible as long as the person hosting the event is responsible for full payment of the final invoice. Under very special circumstances will we consider a cash bar. *We will under no circumstances accept split checks for bar tabs.*



Q. What is your cancellation policy ?

A. You can cancel your up to 30 days before the event for a full refund. However the Facility Fee to reserve your event is non-refundable.

Q. Can I get a discount if I run an event for less than the allotted time (3 hours)?

A. We allot 3 hours for our cooking classes as that is how long it takes to teach our menus. We can discuss a different abbreviated menu but it would have to be scheduled at a time that still allows us to sell another class or event.

Q. What about parties with children that join the party? What are the limitations?

A. There is no one under the age of 9 allowed in the kitchen. Every guest that is eating with the party pays the same price. Children above the age of nine that are not directly participating in the cooking must be under direct supervision.