



**PRIVATE PARTIES
& CORPORATE EVENTS
KENT COOKERY SCHOOL**

KENT COOKERY SCHOOL

Deep in the heart of Kent, in the picturesque setting of the Marsham-le-Hatch Estate lies Kent's top-rated cookery school.

The school offers a relaxed, informal setting where people of all abilities can come and learn, eat, and make some great memories.

We are 'well seasoned' in running great, hands-on cookery events that not only spark conversations but encourage working together to come to a delicious end result!

Our private parties and corporate days are completely bespoke to your needs and are a great way for your team to gain new skills and enjoy some great food – so let us help you create a memorable event.



CORPORATE EVENT FULL DAY HIRE

We have a multifunctional space to host a working away day for your team. You can make use of The Pantry to host meetings, workshops, or training before your cookery class.

You will still enjoy all the fun of our cookery team-building sessions whilst getting the hard work out of the way first.

On arrival use The Pantry to host your meeting, if you wish to have a working lunch then this will be provided by our chef before heading into the kitchen for your cookery session. Usually, if a working lunch is opted for then the cookery session will be a 'To Go' where everything is packaged up and everyone takes home their creations.

If no working lunch is opted for then you can go straight into the cookery session from the morning meeting and sit and eat your creations after your class for a late lunch.

Cookery Session Prices per Person

Groups of less than 8 Contact us for a price

Groups 8 to 12 people £105pp

Groups 13 to 20 people £99pp

Groups of 20+ Contact us for a price

Pantry Hire for 2.5/3 hours - £295

Includes room hire with screen share facilities, tea, and coffee throughout, pastries for breakfast, and a tea break with biscuits provided.

Working Lunch £25pp

Usually a selection of salads, pasta, and light healthy dishes.

"This is our team's second visit to the Kent Cookery School and I have to say, our high expectations of a good day were met again! James, Autumn, and Pippa are excellent hosts and looked after us throughout the day from morning coffees and pastries to an exceptional lunch. We opted for the Middle Eastern cooking lesson this time around, and we were not disappointed! " TenIntelligence



PRIVATE PARTIES & CORPORATE EVENTS TUTORED COOKERY CLASS

Our cooking classes are a fantastic way to work together outside the office setting. Get to know each other as more than just colleagues in an unusual team-building event.

Also perfect for birthday parties, hen do's, or any special occasion between friends and families.

An event includes 3 hours of hands-on cooking where you will work as pairs/or a group to create a delicious feast to enjoy at the end of the session or takeaway with you.

Prices per person

Groups of less than 8 Contact us for a price

Groups 8 to 12 people £105pp

Groups 13 to 20 people £99pp

Groups of 20+ Contact us for a price

"Celebrated with friends for my Mum's 60th and had a brilliant time learning new skills and new recipes. Beautiful setting and great recipes that feel achievable to remember and recreate at home. Autumn, James, and Pippa were super friendly and helpful in organising and recommending other local places to try out. Would highly recommend and hope to be back soon." Charlotte

CHOOSE FROM OUR POPULAR LESSONS...

OR GET IN TOUCH FOR A MORE BESPOKE MENU

Mexican Street Food

Vamos! Get your hands stuck in making your own tortillas, fresh salsa, and guacamole to accompany your marinated beef!



Baking 101

Anyone with a sweet tooth, this is for you. Make and bake three delicious treats.

Note: up to a max of 18 people!



Thai Street Food

Simple food always tastes amazing, rustle up a perfect Pad Thai and your very own spring rolls.



Curry Club

Save on those Friday night takeaways and learn how to make an authentic curry from scratch.



Middle Eastern Street Food

A great choice for any vegetarians or vegans, as you learn how to make your favourite meze snacks.



Sweet Treats Masterclass

Great for those who don't want to sit and eat, learn to make delicious treats, from peanut brittle to marshmallows!





TEAM BUILDING - READY, STEADY, COOK SESSION

Cooking with a twist, this session is ideal for building colleague relationships whilst adding in some fun competitiveness. Communication will be key in this untutored session as teams will need to work together to figure out recipes, their way around the kitchen, and ultimately create a delicious dish to feast on.

Teams will be judged on a points system, where questions asked to the Head Chef mean a deduction of points, but don't worry, a clean cooking station and other things can win you points back too!

Each session lasts 3 hours. All guests receive a Kent Cookery School certificate and there is an additional prize for the winning team.

We offer a Middle Eastern-inspired menu for this session. Further details can be given when enquired.

Prices per person

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Groups 8 to 12 people £105pp

Groups 13 to 20 people £99pp

Groups of 20+ Contact us for a price

TEAM BUILDING - READY, STEADY, COOK SESSION BAKING!

Maybe baking is more your team's thing? Who regularly brings in bakes from over the weekend into the office to share?

Try your hand at this Ready, Steady, Cook Show Stopper class to create a cake even the Bake Off contestants would be proud of!

In your groups you'll need to figure out how to bake a naked cake, yup that's right, decide how best to decorate the top layer and what to add to the layers to make a deliciousthing of beauty!

Prices per person

Groups 8 to 12 people £105pp

Groups 13 to 18 people £99pp

Max 18 people on this one!





Get in touch to discuss your event

Call: 01233 501771

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