



**CORPORATE EVENTS**  
**KENT COOKERY SCHOOL**



# KENT COOKERY SCHOOL

Deep in the heart of Kent, in the picturesque setting of the Mersham-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 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.



**PORT OF  
DOVER**

**RAPLEYS**

**GXO**

**RIFT**  
GROUP



  
**CHAPEL DOWN**  
TENTERDEN ENGLAND

**AIRDAT**

**south east water**



NFU Mutual



**Swiss Re**



CooperVision®



Givaudan

# 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 Price on request

Groups 8 to 12 people £105pp

Groups 13 to 20 people £99pp

Groups of 20+ Price on request

## **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



# CORPORATE EVENTS

## HALF DAY 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.

A team 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.

Included in the price is all the ingredients you'll be cooking with, recipe packs to take home, exclusive tutoring from an expert chef, a welcome glass of fizz for everyone and, tea and coffee throughout the class.

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"After looking for a fun and unusual team building day, I found the Kent Cookery School and am so glad I did! James, Autumn and Pippa are fabulous at what they do and, I would recommend a visit without hesitation. The venue was in a great location for our team, who are based at different locations across Kent, as it's just minutes from J10a of the M20."

# 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!



## Macaron Masterclass

Anyone with a sweet tooth, this is for you. Make and bake these delicious delicacies



## 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!







**Get in touch to discuss your event**

**Call: 01233 501771**

**Email: [pippe@kentcookeryschool.co.uk](mailto:pippe@kentcookeryschool.co.uk)**

**Visit: [www.kentcookeryschool.co.uk](http://www.kentcookeryschool.co.uk)**