



THE ESSENTIAL INGREDIENT
EVENT SPACE

THE ESSENTIAL INGREDIENT

quality foods • cookware • culinary books • cooking school



THE ESSENTIAL INGREDIENT COOKING SCHOOL HIRE & EVENTS

The Essential Ingredient and The Essential Ingredient Cooking School have been part of Melbourne's culinary landscape for almost 30 years, and are closely involved with the city's events and hospitality. The cooking school is a highlight of our business, featuring a purpose-built demonstration kitchen including appliances by Sub-Zero Wolf and V-Zug which hosts high-profile Australian and international chefs presenting programs ranging from specific culture cuisines and technique-based classes to home entertaining.

We also love to share our space and expertise with companies and individuals seeking an exceptional venue for corporate or private events.

Team building workshops, customer experiences and special events such as product launches – concepts are limited only by our joint imaginations and may include demonstrations by well-known chefs, hands-on classes or, perhaps, Q & A covering topics from sustainability to future food trends – the possibilities are endless.

KITCHEN HIRE & PRIVATE EVENTS

We've managed beer-matching evenings. We've hosted delectable high teas and inspiring discussions with well-known chefs and food experts. Our space has also been used for photo shoots, video production, advertising and web masterclasses.

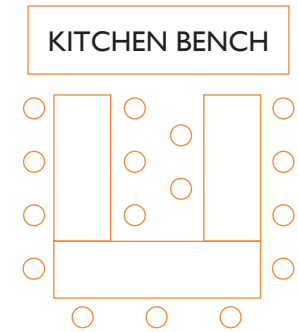
Located on the mezzanine level, the cooking school overlooks The Essential Ingredient retail space, where the best cookware, latest and classic cookbooks, and shelves of often hard-to-find ingredients which are essential to today's multi-sensory cuisines, are available. For those interested in food and the culinary arts the ambience is inspiring, while for those yet to experience the thrill of the kitchen it is definitely motivating.

Whether it's a hands-on workshop, chef's table demonstration with lunch or dinner, conversational session, or format created especially for you, we will work with you to design an experience you and your guests will be talking about for years to come.

CORPORATE TEAM BUILDING HANDS-ON COOKING CLASS

Room size: 9m length x 5m wide

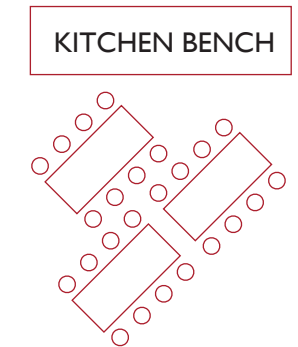
Seats: 16



CHEF'S TABLE COOKING CLASS

Room size: 9m length x 5m wide

Seats: 24

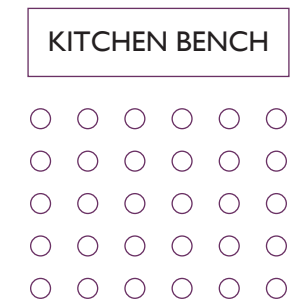


KITCHEN HIRE - EVENT SPACE

Room size: 12m length x 5m wide

Standing Room: 9m length x 5m wide
(excluding kitchen)

Seats: Up to 30







CORPORATE TEAM BUILDING HANDS-ON COOKING CLASS



Fees

Mon - Fri \$3,000
Sat - Sun \$3,500



Max Capacity

16 people



Duration

4 hours

With a maximum of sixteen guests, private hands-on cooking classes are intimate and informative, providing an interactive and fun experience. Whether guests are kitchen savvy, or not, each participant will feel a sense of culinary achievement as they taste their collective creations.

Popular classes we have presented in past include:

- Pasta making
- Pizza making
- The perfect roast
- Knife skills
- Basics of baking (cake or pastry)

Add-ons:

- Wine - Basic or Premium Wines by Brown Brothers
- TEI Denim Apron with Embroidered Logo
- TEI Guest Gift Bag of 3 Essential Seasonal Pantry Items

CHEF'S TABLE COOKING CLASS



Fees

Mon - Fri \$4,000
Sat - Sun \$4,500



Max Capacity

24 people



Duration

3 hours

For those wanting a more relaxed but equally inspiring event, a demonstration cooking class is the answer. Guests share an up-close-and-personal experience with a high-profile chef who will happily answer questions, explain ingredients and divulge tips and tricks of the kitchen, while creating two courses to be enjoyed in a stylish dining environment.

Our Chef's Table Cooking Class is great for corporate events, but also appeals to friends with a special interest in food who are looking for somewhere new and different to celebrate a birthday, engagement, bridal shower, or simply to get together.

Add-ons:

- Third Course
- Wine - Basic or Premium Wines by Brown Brothers
- TEI Denim Apron with Embroidered Logo
- TEI Guest Gift Bag of 3 Essential Seasonal Pantry Items





KITCHEN HIRE – EVENT SPACE



Fees

Half Day \$800
Full Day \$1,200



Max Capacity

30 people



Duration

Half Day 4 hrs
Full Day 8 hrs

If desired, you may also hire the kitchen and school space for your private presentations, meetings, or other events.

Add-ons:

- Screen and Projector
- Catering (see attached sheet)
- TEI Guest Gift Bag of 3 Essential Seasonal Pantry Items

CATERING OPTIONS

Whichever format you choose, we can prepare and serve appropriate refreshments as required. Here are some options and costs.

DRINKS

Coffee, Tea, Sparkling Water,
Orange Juice

MORNING & AFTERNOON BREAKS

Muesli Slice
Berry and Lemon Myrtle Muffin
Spinach and Feta Tortilla
Cheese Scone

COCKTAIL PARTY

3 Varieties of Canapé
Charcuterie and Cheese Board
Seasonal Crudités Platter

Minimum order for 10 guests required

LUNCH

Vegetarian Soup with Baguette
Filled Baguette (Vegetarian or
non-vegetarian)
Tart or Savoury Pie

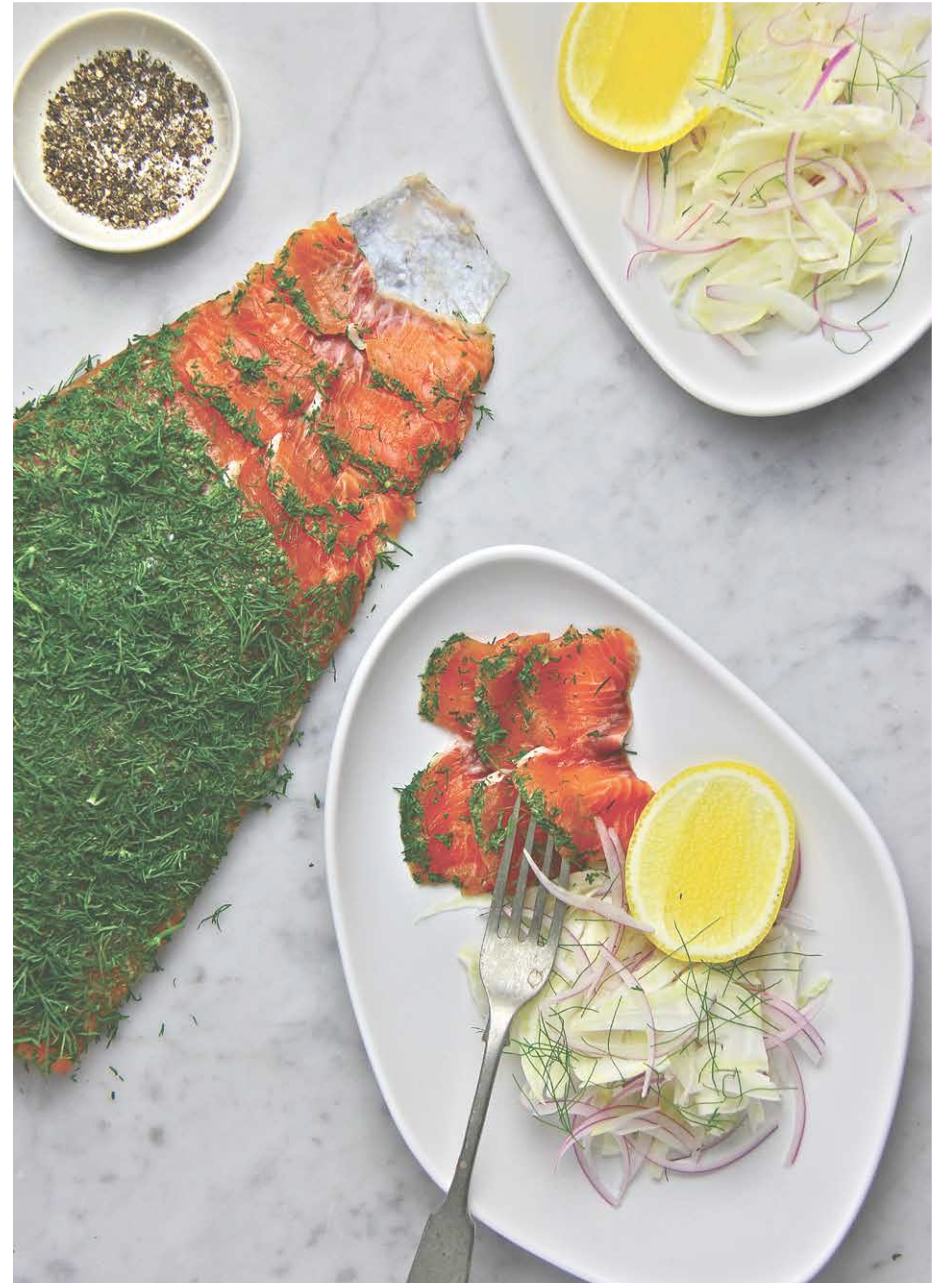
All options served with salad

PLATTERS & BOARDS

Ploughman's Board
Antipasti Platter
Seasonal Crudités Platter
Seasonal Fruit Platter
(Serves 10)

Minimum order for 10 guests required

External catering is not allowed for kitchen hire event space





WINE

As a sponsor of TEI Cooking School and we serve Brown Brothers' wines exclusively. Acknowledged as one of Australia's leading family-owned wine companies, with vineyards located in a diverse climatic regions in Victoria and Tasmania, Brown Brothers have been making wine for over 120 years,

We love our work with Brown Brothers, whose wide variety of wines ensures there are always styles which suit our classes.

OPTION 1 - BASIC

Brown Brothers 1889 Pinot Grigio
Brown Brothers 1889 Tempranillo

OPTION 2 - PREMIUM

SPARKLING

Brown Brothers Patricia Pinot Noir &
Choose 1 from each category: Chardonnay Brut Sparkling

WHITE

Brown Brothers Patricia Chardonnay
Brown Brothers Patricia Albarino

RED

Brown Brothers Patricia Shiraz
Brown Brothers Patricia Cabernet
Sauvignon

Still/sparkling water is included in both packages



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