

FUNCTION PACKAGE 1

Gnocchi & Sauces

In this workshop guests will learn how to make gnocchi dumplings from scratch.

Your chef will demonstrate how to create a classic, seasonal Italian sauce which you will stir through your fresh gnocchi before dining on your efforts.



package inclusions

Chef | Angela DiLorenzo

Duration | 2.5 hours

Class type | Hands-on with demonstrative elements

Cost | \$1600, max 12 pax

Menu | Fresh Italian gnocchi with a seasonal sauce and salad

Beverages | Includes a welcome *aperitif* and a glass of wine with dinner service

Optional | If you would like to incorporate a team building challenge or activity into your private function at The Essential Ingredient Newcastle, please don't hesitate to ask.

FUNCTION PACKAGE 2

South Indian

In this workshop Sue will teach you how to make some incredibly tasty South Indian vegetarian dishes.

This is our longest running class for a reason – let Sue guide you through a richly spiced and vibrant cuisine, full of freshness, texture and deep flavour.

Incense will greet you on arrival, along with an aperitif to get you in the mood!

package inclusions

Chef | Sue Kumar

Duration | 3

Class type | Hands-on with demonstrative elements

Cost | \$1700, max 12 pax

Menu | cauliflower and pea gobi, potato poriyal, bean and coconut gobi, Dahl, sambar, raita, rice and pachadi.

Beverages | Includes a welcome *aperitif* and a glass of wine with dinner service



FUNCTION PACKAGE 3

Thai Street Food

In this trip to our very own 'Thai Night Market', Chef Harry Callinan will teach you all of the tricks and tips he learned through his many years in south east Asia.

Thai food is all about balance – fresh herbs, deeply savoury notes of fish sauce, the heat of chilies and the zing of lime. Harry will show you how to build a menu that balances all of these flavours.



package inclusions

Chef | Harry Callinan

Duration | 3 hours

Class type | Hands-on with demonstrative elements

Cost | \$1900, max 12 pax

Menu | Spicy and Sour Lemongrass Prawn Soup, Crying Tiger Beef Salad, Straw Mushroom and Lemongrass Chicken stir fry, Black Sticky Rice with Coconut and Mango

Beverages | Includes a welcome *aperitif* and a glass of wine with dinner service

Optional | If you would like to incorporate a team building challenge or activity into your private function at The Essential Ingredient Newcastle, please don't hesitate to ask.

FUNCTION PACKAGE 4

Handmade Pasta

In this workshop Maya will teach you how to mix, knead, rest and cut your own, beautiful, silky handmade pasta.

Think Fettucine, Tagliatelle, Ravioli and even Silk Handkerchiefs or Foglie d'Ulivo (olive leaves).

You will then pair your pastas with seasonal sauces and top-notch produce.

package inclusions

Chef | Maya Kumar

Duration | 3 hours

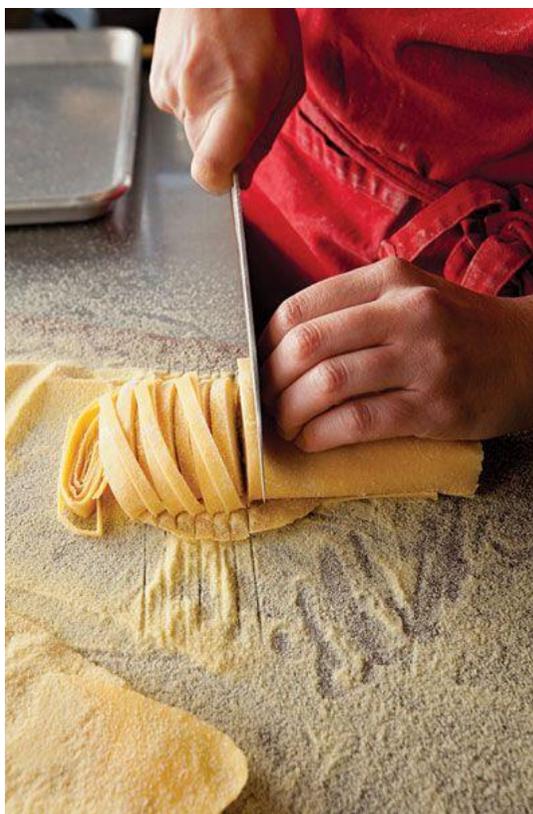
Class type | Hands-on with demonstrative elements

Cost | \$1700, max 12 pax

Menu | Hand-made fresh pasta, seasonal sauces paired with fresh produce (vegetarian, seafood, etc).

Beverages | Includes a welcome *aperitif* and a glass of wine with dinner service

Optional | If you would like to incorporate a team building challenge or activity into your private function at The Essential Ingredient Newcastle, please don't hesitate to ask.



FUNCTION PACKAGE 5

Middle Eastern Mezze

In this workshop you and your team will make an array of iconic Middle Eastern dishes, like flatbread, shish tawook, tabbouleh and hummus – to name but a few!

Harry will discuss how different cuisines and ingredients intersect in the Mid-East, and show you variations on a theme from country to country.



package inclusions

Chef | Harry Callinan

Duration | 3 hours

Class type | Hands-on with demonstrative elements

Cost | \$1850, max 12 pax

Menu | Freshly made flatbreads, baba ganouj, fresh silken hummus, chicken shish tawook, tabbouleh and pickles.

Beverages | Includes a welcome *aperitif* and a glass of wine with dinner service.

Optional | If you would like to incorporate a team building challenge or activity into your private function at The Essential Ingredient Newcastle, please don't hesitate to ask.

FUNCTION PACKAGE 6

Authentic Spanish Paella

In this class your team will indulge in a Spanish fiesta – Paella style! This communal dish has simple roots but we've dialled up the flavour to show off the fantastic local seafood that's on offer. If seafood isn't your thing you can also have a meaty feast of Chicken and authentic Spanish Chorizo!



package inclusions

Chef | Ricardo Zaratustra

Duration | 3 hours

Class type | Hands-on with demonstrative elements

Cost | \$1950, max 12 pax

Menu | Paella, Sangria and Homemade Churros with Dulce de Leche

Beverages | Includes a welcome *aperitif* and a glass of wine with dinner service

Optional | If you would like to incorporate a team building challenge or activity into your private function at The Essential Ingredient Newcastle, please don't hesitate to ask.

FAQS

Where is The Essential Ingredient Newcastle located?

You can find our store in the Junction Fair Shopping Centre, 200 Union Street, Newcastle NSW.

What is the best way to get in contact with the Essential Ingredient Newcastle?

For all corporate function enquiries please call 02 4926 1991 or email our cooking school via cookingschool@essentialingredientnewc.com

How do I secure my booking?

Your corporate function is not locked in until we have received payment in full.

How can I pay to confirm my booking?

We are happy to process payment for your corporate event over the phone or alternatively, you can pay over the counter in-store.

What are the minimum and maximum amount of people that are able to attend?

Each class is designed to accommodate 12 people. We can and have held events with less than 12 people, but this will not affect the minimum cost of the class.

The maximum amount of people that we can accommodate is dependant upon the Function Package you select for your party. Generally speaking, we can accommodate no more than 16 people at any one time.

On occasion, we can make exceptions and accommodate groups larger than 16 people. If this is of interest to you please contact our cooking school to discuss further.

Are there any other Terms and Conditions I should be aware of?

Unfortunately, we are unable to offer refunds, transfers, or credit notes on cancellations, regardless of illness or a change in personal circumstance.

Is there anything I need to do in preparation for our private event?

It's important to notify each of your employees that they need to wear enclosed toe shoes and that any long hair should be tied back. We generally advise attendees to

bring Tupperware containers in the event of leftovers and it is important that you provide us with any dietary requirements with as much notice as possible.

Can you accommodate dietary requirements?

It is important you make us aware of any dietary requirements prior to the payment of your corporate function at the Essential Ingredient Newcastle. Some requirements and/or allergies cannot be catered to – depending on the Function Package you've selected.

...SO CAN WE BYO?

Safety is a priority with us, and as participants, you are in contact with open flames, sharp knives and hot liquids. As such we adhere to a strict NO BYO rule.

We understand that you want to have a great time and we assure you the alcohol we include will provide you with enough social lubrication to participate and enjoy the class, without compromising your health and safety.

We are, after all, a cooking school and (should the Christmas Spirit compel you) we would be happy to suggest drinking holes for you to journey to at the end of the class.