

## COOKING EXPERIENCES

Whether you're looking to create a beautiful cheese board, learn to make the perfect pizza from scratch, or master the art of pasta making, adding a hands-on experience is a great way to create conversation and add energy into your next event. Our cooking classes generally run about two hours in length, including instructor demonstration and time for guests to mingle and enjoy their creations. For a more casual, socially oriented experience, ask about our 'Lite' packages!



### MOZZARELLA MAKING

FULL STARTING AT \$95PP // LITE STARTING AT \$45PP

Learn to pull your own mozzarella curd! We'll walk you through the step-by-step process of turning curd into fresh balls of mozzarella. Our full package offers guests the opportunity to stretch their own curd, while our lite package offers a live demonstration with sampling of fresh mozzarella. Your tomatoes are going to be very happy!



#### PIZZA MAKING

FULL STARTING AT \$95PP // LITE STARTING AT \$45PP

This fun, educational, and hands-on experience covers everything from how to pick the best flour all the way to launching your pizza into our deck oven. We'll provide tips on how to make your own tasty pizza at home, including a take-home recipe card. Our full experience includes mixing, stretching and topping your own dough, while the lite package focuses on stretching and topping.

**EVENTS AT FRANCE 44** | 612.278.4417 | FRANCE44.COM/EVENTS



#### CHEESE BOARD BUILDING

STARTING AT \$95PP

Our cheese board building experiences are like a paint and sip class, but better, because you can't eat a painting. You'll learn industry tips and tricks on how to make the most stunning edible centerpiece from one of our Cheese Mongers while you make your own work of art to take home or eat onsite.



### PASTA MAKING

STARTING AT \$95PP

Channel your inner Italian grandmother in this truly hands on class! Guests will knead their very own pasta dough from scratch, with one of our food specialists guiding them in the perfect proportions of ingredients, the different types of pasta one can make, and how to rescue a dough ball that isn't quite perfect.

# BEVERAGE EXPERIENCES

These experiences are for the wine or spirit curious! Deep dive into a particular region or base spirit, learn the basics for understanding, tasting and choosing wines or spirits, or join in on some friendly competition. Beverage experiences run roughly 90 minutes, with full packages led with a lecture format. Our "Lite' packages are more casual, with a fluid structure for folks to enjoy at their own pace. Beverage tastings include cheese plates to enjoy alongside your flight.





### **WINE 101**

FULL STARTING AT \$75PP // LITE STARTING AT \$45PP

Learn all the important basics for appreciating wine – from how to read a wine label, to what kind of glasses to use, to how to store your wine, to food pairings basics, to how to taste like a pro. Whether you're a novice or a seasoned enthusiast, you'll walk away with new information and a deepened appreciation for the world of wine.



### CUSTOM WINE/SPIRIT TASTING

FULL STARTING AT \$75PP // LITE STARTING AT \$45PP

Choose your favorite region or style for a more focused experience led by one of our Beverage Specialists! Whether you're looking to learn more about the styles and history of the wines of Burgundy, deep dive into the world of Bourbon, or compare sparkling wines from around the world, we're here to help curate a stellar line up.



#### TASTE LIKE A SOMM

\$85PP

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Take your team out of their comfort zone a little with a sommelier-guided blind wine tasting. You'll learn the ins and outs of identifying and describing the taste, smell, and aromas of wine and try to guess what's in your glass in the process. At the end of it all, split into teams for some friendly challenge – who can can more closely guess two wines based on what you've learned?

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Please inform your Event Manager of any dietary restrictions or allergies in advance of your event.

Full cooking classes have a minimum guest count of 12 guests, and most have a maximum guest count of 24 guests. Please inquire about guest counts over 24. Lite cooking experiences have a minimum of 30 guests.

Full beverage experiences have a minimum of 12 guests and maximum of 48. Lite beverage experiences have a minimum of 30 guests.