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PRIVATE COOKING CLASS FREQUENTLY ASKED QUESTIONS:

What is the cost?

The cost per person is \$75 + GST. The minimum charge for a private class is 8 people or \$600 + GST.

What if I have fewer than 8?

You are certainly welcome to book a class with fewer than the minimum number required, however, the cost is still the same: \$600 + GST.

What is the maximum number of people that can attend at one time?

We can comfortably hold 16 people in our classroom.

Do I get to eat what I make?

Yes! Most of the classes create a full meal, from appetizer to main course to dessert. Even the more skill-specific classes make plenty of items to eat that evening.

Are these classes demonstration style or hands-on?

All classes are hands-on so come ready to cook! Wear comfortable clothes and closed-toe shoes, and keep long hair tied back.

Do I need to bring anything?

Nope. We provide aprons, knives, cutting boards, recipe booklets, and all ingredients.

Can I purchase wine or beer that evening?

Yes, you may purchase wine by the glass or bottle and beer by the bottle. We also have non-alcoholic beverages available for purchase as well.

What about corkage?

Wine corkage is available for \$10/bottle.

What if I have an allergy?

We can easily accommodate most allergies – if we know about them in advance! Please call us at 543-2665 to discuss menu alternatives.

So, how do I book my class?

We require a deposit of \$300 to hold the date. Please call us at 543-2665 to leave a credit card number. *Please note that, while this deposit is put toward the final amount, it is also non-refundable in case of cancellation - so please be very sure of the date selected!* We

then need the final number of attendees one week prior to class. This number will be what is charged after the end of class that evening.

What if someone doesn't show up that night? Do I still have to pay for them?

Once the number of attendees is confirmed, this is the number that we prepare for; therefore any no-shows will be charged to the card number on file.

AVAILABLE COOKING CLASSES

Ethnicities	Fun Classics	Specialty Diets	Skill Based	Friendly Competition
A taste of the Mediterranean	Brunch	Clean Eating: Summer Edition	Pizza and Pasta from Scratch	Iron Chef
Farmhouse French	Comfort Food Lite	Flexitarian Cooking	The Whole Chicken	
Turkish	Cooking with Aphrodisiacs	Gluten-Free Cooking		
Vegetarian Indian	Herbs & Spices	Inspired Vegetarian & Vegan		
Mexican-Baja Region	Southwestern			
Middle Eastern Cuisine	Summer Salads			
Moroccan				
New Italian Favourites				
Rustic Italian				
Spanish Tapas				
I Want Tacos				
Thai				