



MAJORS LANE COOKING SCHOOL



Be inspired and broaden your horizons!

Join us for a fun outdoor cooking class on our beautiful vineyard!

- *Private classes at a time that suits you are available with a minimum 6 participants or \$930 spend*
- *We are able to conduct classes 7 days for private groups. Morning classes generally start at approximately 9am, afternoon classes at approximately 3pm. (Days & times are subject to availability)*
- *Classes are generally 3 hours in duration including your meal, but can be modified to suit your needs*
- *Your choice of Chef-lead class; Vibrant Thai Street Food or Low and Slow Smoking*
- *Price includes the lesson, meal (dine-in or takeaway), a glass of wine or beer, recipes and a souvenir apron*
- *Further drinks may be purchased during your event, we are fully licensed and have soft drinks, beer, cider, spirits and wine available*
- *No experience is necessary, all equipment is supplied.*
- *We are a Covid Safe venue and have an extensive Covid Safety Plan*
- *Gift certificates are available. Gift certificates have a 3 year expiration period*
- *Soak up the beautiful vineyard views, learn some great new skills and have a fantastic time with friends*

"Just wanted to thank you for a lovely experience at your cooking class on Saturday. We were there as part of a weekend long celebration for my mum's 80th birthday and she absolutely loved it...all of us did. Thankyou for making her feel a bit special, she definitely knows Thailand pretty well and she was most impressed with your knowledge too. Thankyou again for an interesting and fun day. Hope to come back one day for another one!!! Regards, Louise"

Class List

1. Vibrant Thai Street Food

Your senses will be ignited by the smells, sounds and flavours of Thailand as you learn how to compile a tantalising menu, find and select the best local produce and balance the fundamental flavours of Thai cuisine.

Our Chef Ben will teach you how to make curry pastes from scratch, make balanced dipping sauces and use knife and presentation skills to bring your authentic dishes to life.

Thai Red Curry Chicken with Eggplant: Learn the hidden secrets to this iconic Thai Street food. Make a fresh Thai Red Curry paste from scratch. Learn about using fresh Thai herbs and spices and how to balance the flavour.

Thai Style Omelette: Get the technique to this vibrant staple and make a beautiful fluffy Thai Style omelette stuffed with a unique blend of Thai herbs and sauces.

Jasmine Rice: Hear the story behind Jasmine rice, learn how to select the best rice and how to cook your rice to bring out its uniquely Thai fragrance.

Warm Beef and Noodle Salad with Peanut Dressing: Learn a secret Thai marinade for beef to give it a perfect sticky char. Hear the story behind rice noodles and how to blend them with Thai herbs and an authentic peanut dressing to make a wonderful salad.

Pork Laab: Laab is a simple yet mouth watering dish, but its packed full of flavour. Combining the freshness of mint with the sourness of lime and spice of chilli, this dish is a real treat for your tastebuds.

2. Low and Slow Smoking

Our Low and Slow Smoking Class will give you all the knowledge and skills you need to make top-grade, mouth-watering slow smoked meats including beef brisket and chicken wings. Whilst meats smoke in the Traegar smoker in front of you, our Pitmaster Ben will cover topics such as meat selection, preparation, smoking methods, cooking temperatures, cooking times, smoker types and timber selection.

You will learn to make your own rubs and barbecue sauce as well as a selection of side dishes.

Once the smoked meats are ready, you will enjoy a meat-sweat inducing meal complete with the sides you create.

To Book

1. Call to ensure your preferred date and time are available
2. Complete and return the booking form via email or in person
3. Organise payment

Inquiries please call (02) 49307832 or email bookings@majorslane.com

64 Majors Lane, Lovedale NSW 2320

MAJORS LANE

COOKING SCHOOL

Private Class Terms & Conditions

- Payment in full is required at the time of booking to secure your preferred date and time
- Please advise us of food allergies at time of booking. We are unable to provide substitute ingredients or alternatives otherwise. Additional charges may apply for substitute ingredients/alternatives.
- Please arrive 5 minutes prior to the commencement of the class to ensure that the class starts on time.
- Menu items listed in the schedule are a guide only. Menus and menu items are subject to variation without notice due to availability of produce.
- Classes are held outdoors in our covered courtyard, please wear appropriate clothing.
- For safety, closed shoes must be worn, individuals wearing thongs, open toed shoes or high heels will not be allowed to participate in the class.
- Individuals participate at their own risk
- Depending on the class, alcohol consumption may be restricted until after cooking is complete for safety reasons
- Majors Lane Cooking School reserves the right to alter or cancel a class (for example dangerous weather conditions, illness). A full refund or rescheduled date will be offered.
- Space is limited and out of respect to paying participants/guests, spectators are not permitted for these classes, nor can they join the group for lunch.
- The group agrees to commence and finish the class at the agreed upon time. A charge of \$250 per hour or part thereof may be payable should the class not commence and finish on time
- Cancellations within 7 days of the class date are non-refundable and non-transferable to a different date. If your class needs to be cancelled due to Covid-19 restrictions on travel or activities, a rescheduled date will be offered.

Covid Safety Initiatives

The team at Majors Lane Cooking School are committed to providing a Covid-19 Safe cooking class experience for our participants. We have developed a thorough Covid-19 Safety Plan which runs alongside our Covid-19 Safety Plan for our Café. The following initiatives have been implemented:

- Class sizes have been reduced to ensure we can provide adequate physical distancing.
- Please arrive 5 minutes prior to the commencement of the class so our staff can go through your class orientation.
- Upon arrival all guests are required to check-in using our QR Code.
- Every participant should maintain 1.5m physical distancing.
- Handwashing facilities are available, you will be asked to thoroughly wash your hands upon arrival. Hand sanitiser is available at all entry and exit points.
- Frequently touched areas throughout the premises are sanitised by staff multiple times each day.
- Customers are advised to contact us to reschedule their booking if they are sick or if they are displaying symptoms of COVID-19 (please see our cancellation policy).
- Each participant will have an individual work station, which will be spaced 1.5m apart. Participants attending together will be placed near each other wherever possible.
- Each participant will have their own individual cooking equipment and utensils. All equipment is thoroughly washed and sanitised before use in a commercial grade dishwasher using commercial grade detergent and sanitiser.
- Single use tableware, cutlery and cups will be used.
- Food safe gloves and masks are available upon request.
- To limit movement throughout our premises participants must remain at their workstation/chair except for using the bathroom. If additional equipment etc is needed your host will deliver it to you.

- Access to the café kitchen is restricted to staff only
- Participants will prepare, cook, and consume their own food. Any food that is being prepared for the entire class will be handled by the Chef hosting the class.
- Participants have the option of dining at their work-station or can take their food home at the completion of the class.

**Majors Lane Private Cooking Class
Booking Form**

Company Name (if applicable):	
Contact Name:	
Telephone:	
Email:	
Date & time (allow 3 hours): Date & time are subject to availability, please discuss with our team before booking	
Class Chosen:	
Number of participants (min. 6):	
Please specify the details of anyone in the group with allergies	
Purpose of event e.g. team building, Christmas party, birthday party etc	
How did you find out about us?	
I have read and understood the terms & conditions. Signature/Name of authorised party	

Payment Options

Cash in store, credit card or direct deposit:

Direct Deposit Details:

Account name Yours In Hospitality Pty Ltd
 Bank – BSB 112 879
 Bank – account # 464 019 156

Credit Card Details:

Name on Card:															
Card No:															
Expiry:			/												
CCV:															